Commercial Kitchen Equipment Parts

# TRAULSEN VPS90S

## Service & Parts Manual

**Provided by PartHubz**

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Quality Refrigeration

# OWNER'S MANUAL

## Instructions for the proper installation, operation, care and maintenance of all Traulsen VPS* Pizza Prep Tables

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

### Standard 12" Front to Back Rail Models

**VPS48S, VPS54S, VPS66S, VPS72S, VPS90S & VPS114S**

### Jumbo 20" Front to Back Rail Models Models

**VPS54J, VPS66J, VPS72J, VPS90J & VPS120J**

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: _____

FORM NUMBER TR35747 REVISED 7/05

P/N 375-60178-00

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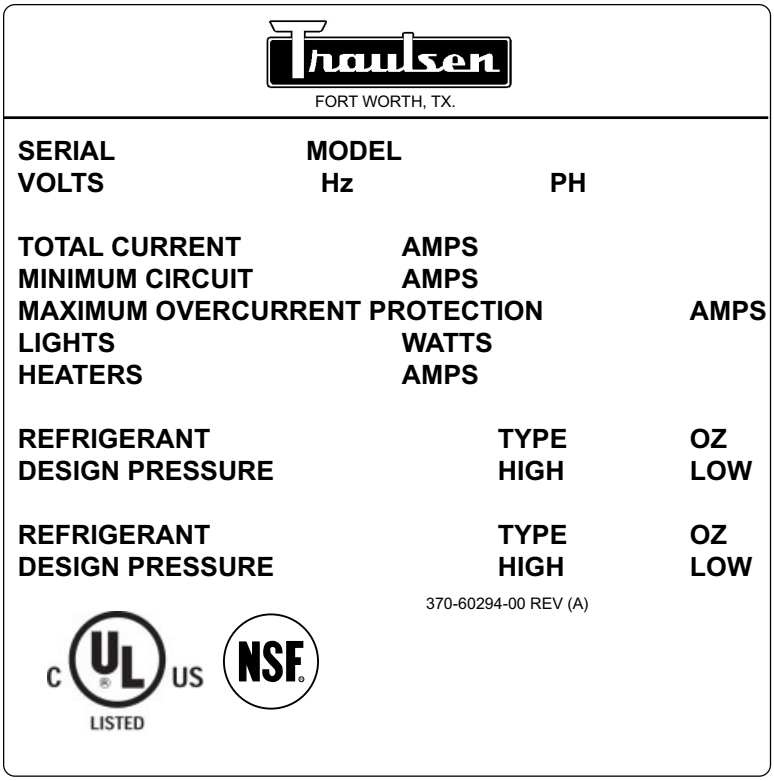
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## I. THE SERIAL TAG

**The serial tag is located on the left interior wall of thecompressor compartment. It contains vital electrical andrefrigeration data as well as the model and serial numberof your Traulsen product.**

### READING THE SERIAL TAG

- **Serial = The permanent ID# of your Traulsen product**
- **Model = The model # of your Traulsen product**
- **Volts = Voltage required to operate**
- **Hz = Frequency in Hertz 60 (U.S.) or 50 (most export units)**
- **PH = Phase 1**
- **Total Current = Maximum amp draw**
- **Minimum Circuit = Minimum circuit ampacity**
- **Maximum Overcurrent Protection = Maximum recommended breaker or fuse**
- **Lights = Light wattage**
- **Heaters = Amperage of heater(s)**
- **Refrigerant = Refrigerant type & amount used**
- **Design Pressure = High & low side design pressures**
- **Agency Labels = Designate agency listing(s)**

## 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. Casters or legs are boxed inside to prevent damage.**

**Upon delivery carefully inspect your Traulsen unit for shipping damage. If any is detected, note it on the carrier's Bill Of Lading and save all the crating materials. File a freight claim immediately. If concealed damage is discovered at installation, contact the carrier and file a freight claim then. Under no circumstances may any damaged unit(s) be returned to Traulsen without proper prior authorization.**

## III. INSTALLATION

**NOTE: If the unit is installed or stored near any incomplete concrete or tile work see the note at the end of section VI.b**

**III. a – <u>LOCATION & CLEARANCE</u>:**
**Select a location for your Traulsen VPS unit away from extreme heat or cold. These units are designed to operate in an environment of 86°F (30°C) or less. Locate the unit so that air drafts (such as heat, A/C or ventilation) do not blow on or over the rail area.**

**The condensing unit of your Traulsen VPS unit MUST have adequate air circulation. Therefore, do not store anything within of 31" of the condensing unit louvers (located on the unit front). Allow enough clearance between the unit and the side wall so that the doors may open a minimum of 90°. Standard rail models require at least 61-3/8" vertical clearance (16-1/2" above the unit) to allow the rail cover to open completely (see figures 1 & 2).**

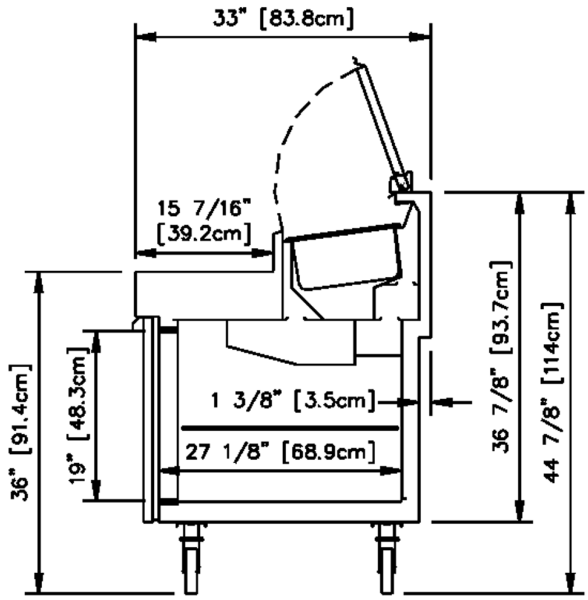



**Fig. 1 Section View - Standard Rail Models**

## III. INSTALLATION (cont'd)

**III. a – <u>LOCATION & CLEARANCE</u> (cont'd):**

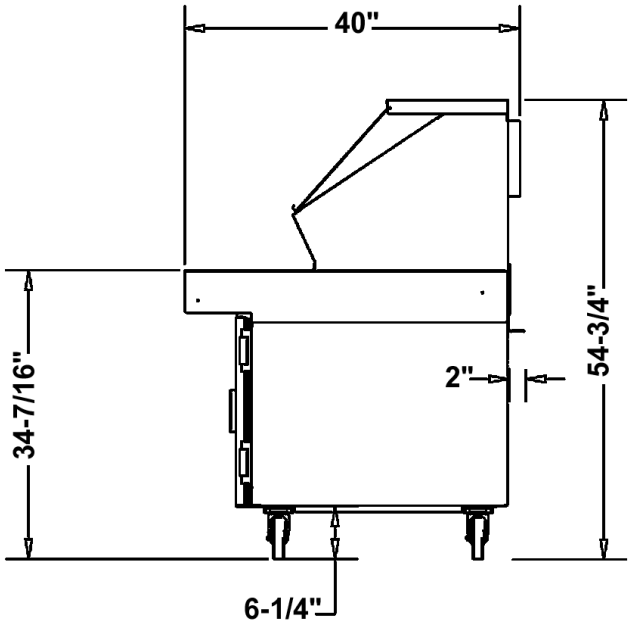



**Fig. 2 Section View - Jumbo Rail Models**

**III. b - <u>POWER SUPPLY</u>:**

**WARNING**
**Electrical Shock Hazard**
**Do not remove ground prong**
**Do not use an adapter or extension cord**
**Plug only into a 3-prong grounding receptacle**

**This unit requires a dedicated circuit and 3-prong grounding receptacle.**

| Model Number | NEMA Receptacle Required |
|---|---|
| VPS48 | 5-15R |
| VPS54 | 5-15R |
| VPS66 | 5-15R |
| VPS72 | 5-15R |
| VPS90 | 5-20R |
| VPS114 | 5-20R |
| VPS120 | 5-20R |

**Verify the supply voltage prior to installation. Do not plug the unit in before reading this entire manual.**

**III. c - <u>PACKAGING</u>:**
**Traulsen VPS units are shipped from the factory on a wooden pallet and protected by a crate. Remove the crate but leave the unit secured to the pallet until it reaches its final location. Remove (4) lag screws that secure the unit to the pallet. Lift and support the unit**

# III. INSTALLATION (cont'd)

**III. c - PACKAGING (cont'd):**
**then slide the pallet out from under it. DO NOT LAY THE UNIT ON ITS BACK, FRONT OR SIDE.**

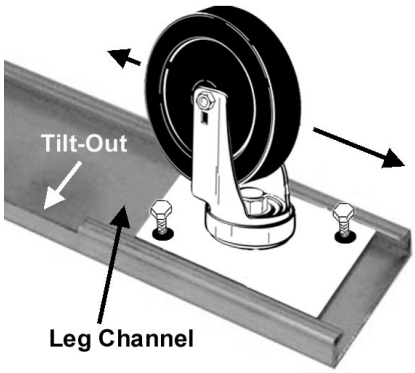
**NOTE: The front work surface of all Jumbo Rail models can be removed if necessary to facilitate transport through narrow doorways. See section VII.e for details.**

**III. d - INSTALLING SUPPORTS:**
**Casters are supplied standard with all VPS models. These are shipped from the factory packed inside a cardboard box, contained within the unit.**

**WARNING: THE CABINET MUST BE SUPPORTED ON BLOCKS AND STABLE BEFORE INSTALLING CASTERS OR LEGS.**

**Raise and block the unit a minimum of 9" from the floor. Slide the casters into the two channels under the front and back of the cabinet. Casters can be positioned anywhere along the unit's entire length to avoid floor obstructions such as drains and outlet boxes. Secure all casters in place by tightening the two bolts located at the base of each caster assembly (see figure 3).**

Fig. 3




**NOTE: Casters or legs must be installed towards the four corners of the unit as well as under the compressor compartment for proper support.**

**Optional legs are installed in the same manner as casters (see figure 4).**

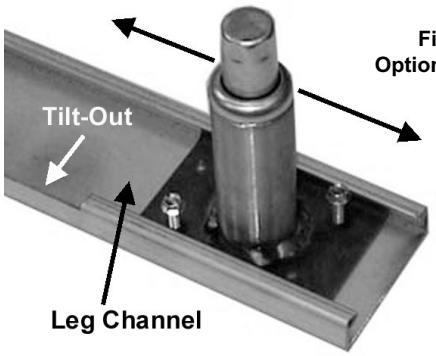



**Fig. 4**
**Optional Legs**

**Use a pallet jack or forklift to prevent damage when moving a unit on legs.**

**III. e - INSTALLING THE OPTIONAL TICKET RAIL:**
**Supplied standard with jumbo rail models only. Use of the ticket rail is optional and not required. Insert the vertical legs of the ticket rail into the two receptacles located on the rear of the cabinet (see figure 5).**

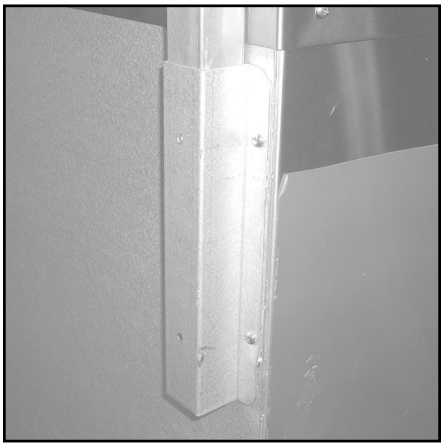


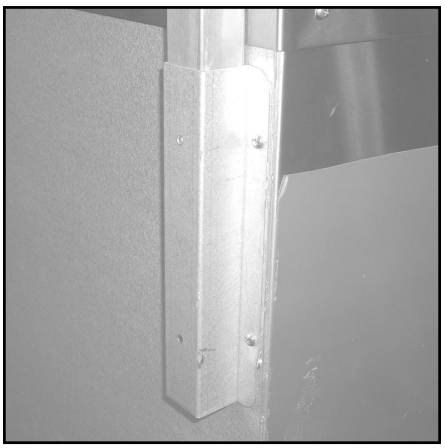
**Fig. 5**
**Ticket Rail Bracket**

**III. f - OPTIONAL LCD THERMOMETER:**
**Activate the optional LCD thermometer (if necessary) by removing the paper insulator from the battery contacts. One AA size battery is included. Open or remove the louvered door to access the back of the thermometer.**

**III. g – INSTALLING THE SHELVES:**
**Shelves are shipped in the bottom of the unit. Remove the packaging from the shelves and place them on the pins provided.**

**III. h – INSTALLING OPTIONAL OVERSHELVES:**
**Optional overshelves are installed in the same manner as with the ticket rail. Insert the vertical legs of the overshelf into the two receptacles located on the rear of the cabinet (see figure 6).**

**Fig. 6**
**Overshelf Bracket**



## IV. FIRST TIME START-UP

**If this equipment has been stored or shipped in an ambient colder than room temperature, YOU MUST ALLOW THE COMPRESSOR TO WARM UP TO ROOM TEMPERATURE PRIOR TO CONNECTING TO THE POWER SUPPLY. This could take several hours.**

**IV. a - <u>POWER SWITCH</u>:**
**The power switch is located at main electrical box behind the louver panel and is shipped from the factory in the OFF position.**

**IV. b - <u>CORD & PLUG</u>:**
**All self-contained VPS models are supplied with a cord & NEMA three-prong grounding plug attached. It is shipped coiled at the bottom of the compressor compartment, secured by a nylon strip. Plug the power cord into the proper NEMA receptacle then turn the power switch ON.**

**IV. c - <u>DEFROST TIMER & TEMPERATURE CONTROL</u>:**
**After the unit is plugged in and turned on, set the defrost timer by turning the small knob (near the outer edge of the large dial) clockwise until the correct time of day on the large dial lines up with the TIME pointer. Defrost times are set from the factory at 10am, 2pm, 8pm, 2am and 6am. Refer to section "VII. f" for more info (see figure 7).**

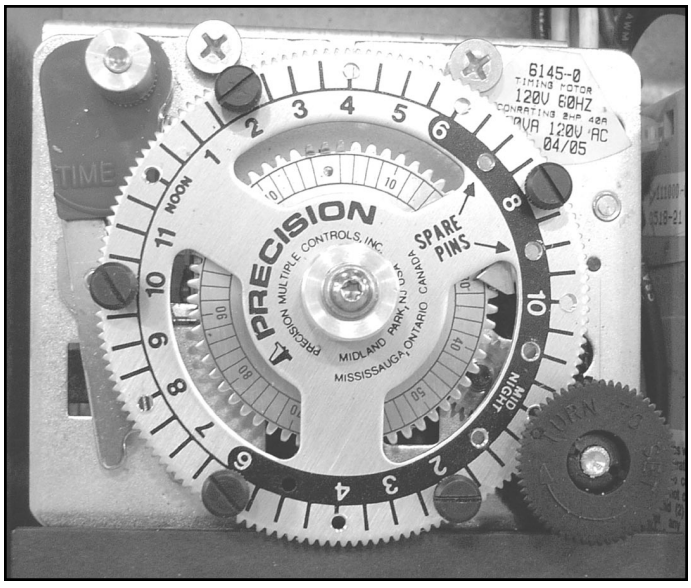



**Fig. 7**
**Defrost Time Clock**

**NOTE: The defrost time clock will have to be reset to the current time if the unit loses power or the Power switch is turned off for any significant amount of time.**

**Temperature is controlled electronically and needs no adjustment in normal use. Reprogramming is not necessary even if the power is interrupted.**

## V. DAILY OPERATION

**V. a - <u>PANS</u>:**
**Standard rail VPS models are designed to operate with full, half or third size pans without the use of adapter bars. Other fractional size pans can be used with optional adapter bars available from Traulsen. (see section "X. b" for more info).**

**Jumbo rail VPS models are designed to operate with full size pans without the use of adapter bars. Other fractional size pans can be used with optional adapter bars available from Traulsen. (see section "X. b" for more info).**

**Use only stainless steel or aluminum food pans no more than 4" deep in order to maintain product temperatures within the current NSF Standard 7 guidelines**

**V. b - <u>SETTING UP THE RAIL</u>:**
**Install pans in all pan spaces in the rail. Rest each pan evenly on the front and back support ledges. Do not use uneven or bent pans, as these will allow circulating cold air to escape.**

**Allow the unit to reach operating temperature before loading any food product. Load only refrigerated product @ 36°F or below.**

**All pan spaces should be filled, even if some pans are empty (even during nighttime storage).**

**When not in constant use, the VPS rail covers should be kept closed over the pans.**

**V. c - <u>LOADING THE UNIT BASE</u>:**
**When loading product into the base take care that the evaporator fans, located at the top of the compartment, are not obstructed. Secure all paper and plastic wrap to prevent it being drawn into the fans. Keep the doors closed except when loading or removing product.**

**V. d - <u>CLOSING DOWN THE RAIL AT NIGHT</u>:**
**Food product may be stored in the rail overnight if needed. Cover the entire rail with plastic wrap prior to closing the rail covers over the pans.**

# VI. ROUTINE CLEANING

**Use only cleaning products designed for use on stainless steel in conjunction with the proper tools to retain the like-new appearance of your Traulsen refrigeration product. Occasional use of a commercial stainless steel polish, such as "Sheila Shine," will help protect the stainless steel surface. Follow the directions on the spray can for proper use.**

**VI. a - CLEANING THE RAIL AREA:**
**Remove all food pans and rail inserts for cleaning separately. Wipe out the rail area being careful not to wipe debris 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.**

**VI. b - CLEANING THE CABINET:**
**Remove the cutting board and crumb cans for cleaning separately.**

**Clean all stainless steel surfaces frequently and thoroughly with mild soap and plenty of water, followed by a clean water rinse. Wipe dry with a clean soft cloth. Keeping the unit clean and dry will minimize the risk of rust and corrosion. Remove food spills before they dry and harden. The salt and acid in many foods will promote corrosion of the stainless steel if it is left in place too long.**

**Use a nylon brush or scouring pad only if necessary, scrubbing in the same direction as the grain of the steel. Don't use bleach or harsh abrasives, as both will promote corrosion. You can use a 1% ammonia solution or a mixture of baking soda and water for stubborn residue. Always follow any cleaning with a clean water rinse then wipe dry with a clean cloth.**

**Clean all interior surfaces, including the door gaskets and the gray vinyl breaker strips around the door openings in the same way. All interior fittings are removable without tools to facilitate cleaning.**

**Never use mild steel scrapers, tools or steel wool on the stainless steel cabinet. In addition to scratching the surface, they will leave microscopic residue that will cause rust. Even the cleaning or drying cloth, if previously used on mild steel (other than stainless) can leave a residue that promotes rust. Always use a clean cloth.**

**Clean the cabinet exterior thoroughly after every time the floor is mopped to minimize damage from harsh floor-cleaning chemicals.**

**NOTE**
**Muriatic or Hydrochloric acid is sometimes used to clean concrete or tile work and can *severely* damage the unit, *even if it doesn't make direct contact*! Fumes from an open container in the same room can discolor**

**VI. b - CLEANING THE CABINET (cont'd):**
**stainless steel so badly that it is difficult or impossible to restore to its original appearance.**

**VI. c - SHELVES & SHELF PINS:**
**The interior shelves are mounted on shelf pins and are easily removable for cleaning. Lift the shelf off the shelf pins, tilting up slightly on one side to allow it to slide through the door opening.**

**The shelf pins can be unscrewed by hand if necessary. Reinstall the pins in their correct locations, then hand tighten securely. Do not over tighten.**

**VI. d - SLIDING RAIL COVER:**
**All jumbo rail VPS models are supplied standard with a sliding rail cover. To remove this for cleaning, hold the cover slightly above horizontal, making sure the lower edge of the "hook" at the rear of the cover clears the retaining rod, then pull sharply. To reinstall the cover, place the rear of the cover on top of the retaining rod (it will wedge between the rod and the top of the unit), and then bump it into place.**

# VII. SERVICE & MAINTENANCE INFORMATION

**VII. a - CLEANING THE CONDENSER:**
**Clean the condenser at least monthly (more often if necessary) to insure long service life. Keeping the condenser free of lint and dust will allow the refrigeration system to operate at peak efficiency and minimize the risk of premature failure.**

**To clean the condenser, open or remove the front louver assembly then turn the Power switch OFF. If the louvered door is not hinged, lift the door out of the lower cradle and then slide it down and out of the top bracket. Vacuum and brush any dirt, lint or dust from the finned condenser coil, taking care not to bend the thin aluminum fins.**

**VII. b - LIGHT BULB REPLACEMENT (if equipped):**
**Turn the power switch OFF, remove the light cover and unscrew the light bulb. Replace with a bulb of identical type (115V 40-Watt T-6 1/2 Intermediate Base Clear Refrigerator Lamp) and reinstall the light cover.**

**VII. c - GASKET REPLACEMENT :**
**Allow the new gasket to warm up to room temperature before unfolding it. Soak the gasket in warm water if necessary to speed up the warming process. Open (or remove) the door and carefully pull the old gasket out of the retainer. Clean the gasket retainer groove and the area under the gasket. Start in one corner and push the tongue of the new gasket into the groove for about 3 inches in each direction. Repeat with the other three corners. The new gasket may appear too large at this point. Using a rubber mallet, tap on the face of the gasket to work the remainder of the tongue into the retainer, starting at the corners and working toward the middle (see figure 8)**

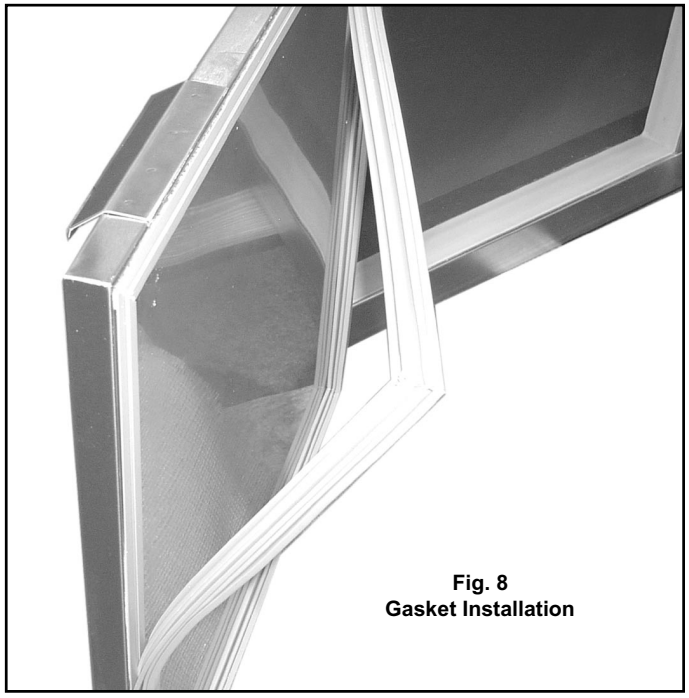


**Fig. 8**
**Gasket Installation**

**VII. d - DOOR & HINGE REMOVAL:**
**Remove the hinge cover from both hinges. On the lower hinge insert a 3/32" pin punch into one of the holes in the spring retainer. Rotate the retainer clockwise slightly and remove the locking pin. Allow the punch to come to rest against the hinge body where the locking pin was. Insert another 3/32" punch into one of the holes in the spring retainer and rotate clockwise slightly so the first punch can be removed. Repeat until there is no tension on the spring. Grip the upper spring retainer with Vise-Grips and push it straight down, then out of the hinge. Be careful not to lose the flat washer above the upper spring retainer, or the shoulder bushing below the lower spring retainer. The screws that secure the hinge to the cabinet and the hinge to the door are all now accessible (see figure 9).**

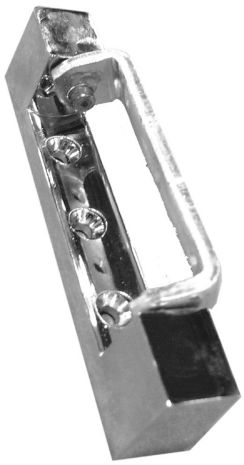


**Fig. 9**
**Door Hinge**

**Reinstall in reverse order, first hinges to the door, then door & hinge assembly to the cabinet. Install the spring assist parts in the lower door hinge in order from the bottom up: shoulder bushing, lower spring retainer (with holes), spring, upper spring retainer and flat washer. Grip the upper spring retainer with Vise-Grips and push it straight down, then in and over the pin in the hinge assembly. Use the two 3/32" punches and the holes in the lower spring retainer to rotate the spring clockwise approximately half a turn before inserting the locking pin. The door should open past $90^0$ and close completely from any position.**

# VII. SERVICE & MAINTENANCE INFORMATION (cont'd)

**VII. e - <u>FRONT WORK SURFACE REMOVAL</u> :**

**To facilitate transport through narrow doorways all Jumbo Rail VPS models are supplied standard with a removable front work surface (see figure 10).**

**WARNING: Excess weight hazard. Use two or more people and to remove and reinstall. Failure to do so can result in damage to the unit and/or injury.**

1) **Remove the side cover (held in place by two screws) from each side.**
2) **Remove the screw from each side.**
3) **Remove the screws under the work surface, above the louver and hinged doors.**
4) **Support the work surface securely then remove the screws from the vertical lip at the rear of the work surface.**
5) **Lift the work surface up and away from the cabinet. Reinstall in reverse order and seal the perimeter with silicone.**

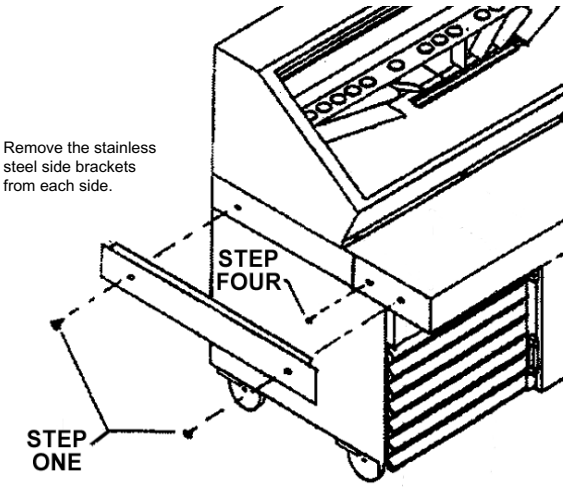
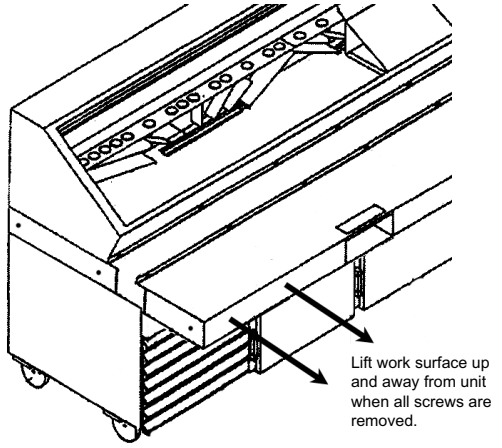



**Fig. 10**
**Removing the Work Surface**




**VII. f - <u>DEFROST TIMER</u>:**

**In normal operation the defrost timer only needs to be set on startup and after each power loss. Rotate the small knob (near the outer edge of the large dial) clockwise until the correct time of day on the large dial is opposite the TIME pointer. Pins that initiate each defrost cycle are set at the factory at 2am, 6am, 10am, 2pm and 8pm. If your operation requires different defrost times simply relocate one or more of the pins (around the outer edge of the large dial) to the appropriate time. Leave four hours minimum time between pins. A minimum of five (5) defrost cycles are required per day. Defrost is terminated by a non-adjustable temperature-activated switch located in the evaporator housing. The bronze pointer on the inner dial controls the time-activated backup termination and should not be changed from the factory setting of 30 minutes.**

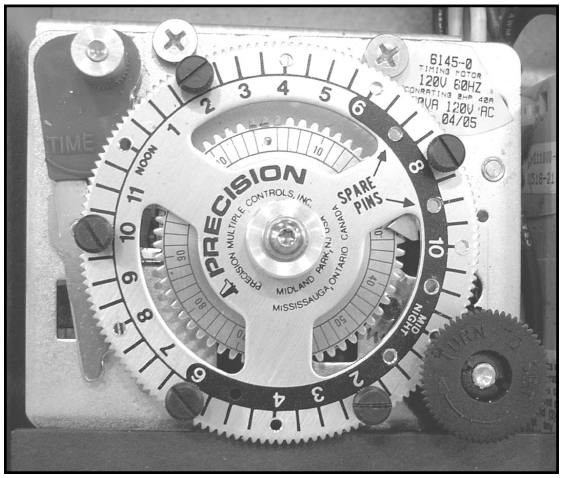



**Fig. 11**
**Defrost Timer**

**VII. g - <u>TEMPERATURE CONTROL</u>:**

**The electronic temperature control is set at the factory and needs no adjustment in normal use. Reprogramming is not necessary even if the power is interrupted. If the control has to be replaced, verify that the settings match the original factory settings. See below for factory settings.**

**The control is equipped with a lockout switch to prevent unauthorized tampering. VPS units are shipped from the factory with this switch in the LOCK position, with the keypad disabled.**

**To check or change the settings:**

**Turn the power switch OFF then loosen the 4 screws that hold the control cover in place. The lockout switch is located on the inside cover about two inches above the bottom (see figure 12). To enable the keypad, slide the switch to the right (UNLOCK) position. Replace the control cover and turn the power switch ON. Always disable the keypad by moving the switch to left (LOCK) position after checking the settings.**

# VII. SERVICE & MAINTENANCE INFORMATION (cont'd)

**VII. g - <u>TEMPERATURE CONTROL (cont'd)</u>:**
**With the switch in the UNLOCK position, the settings can be checked (or changed) in four simple steps using the LCD display and the three keys on the control face.**

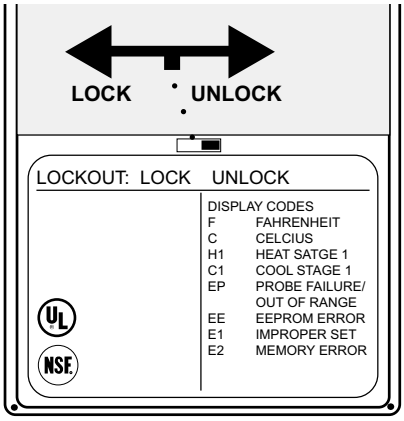
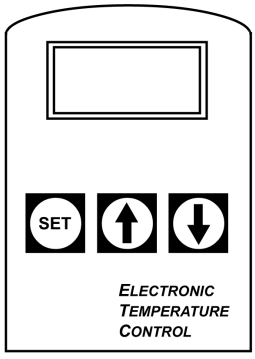



**Fig. 12**

**NOTE: The control will automatically end programming if no keys are pressed for a period of thirty seconds. The last settings will be saved to the control at that point.**

**STEP 1- Press the SET key once to access the Fahrenheit/Celsius mode. The display will show the current status, either F for Fahrenheit or C for Celsius. The up & down arrow keys will toggle between F and C. Factory setting is F.**

**Fig. 13**
**Temperature Control**




**STEP 2- Press the SET key again to access the setpoint. The LCD will display the current setpoint and blink S1. Pressing the up and down arrow keys will change the setpoint. The compressor will shut off when the cabinet cools to this temperature. Factory setting is 35.**

**STEP 3- Press the SET key again to access the differential. The LCD will display the current differential and blink DIF1. Pressing the up and down arrow keys will change the differential. The compressor will come on when the cabinet temperature rises above the setpoint (step 2) by the amount of the differential. Factory setting is 3.**

**VII. g - <u>TEMPERATURE CONTROL (cont'd)</u>:**

**STEP 4- Press the SET key again to access the cooling/heating mode. The LCD will display the current mode. Pressing the up and down arrow keys will toggle between C1 and H1. Factory setting is C1. Press the SET key once more to end programming.**

**VII. h - <u>SERVICE INFORMATION</u>:**
**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 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. You may also obtain the name of a service agent from the Technical Service section of our company website: 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.**

**VII. i - <u>WIRING DIAGRAM</u>:**
**A wiring diagram is supplied along with the unit and is also available by request from the Traulsen Service Department by calling (800) 825-8220. To expedite service, please have the model and serial number of the unit involved available to you whenever calling with any service related questions.**

# VIII. TROUBLE SHOOTING GUIDE

| OPERATIONAL SYMPTOM | POTENTIAL CAUSE/REMEDY |
|---|---|
| 1.Unit fails to start. | a. Unit unplugged, breaker tripped or fuse blown.<br>b. Switch in OFF position. |
| 2. Interior compartment is too warm. | a. Door(s) open.<br>b. Warm product recently loaded.<br>c. Door gaskets damaged or worn.<br>d. Pan(s) missing. |
| 3. Condensation on the exterior surface. | a. Condensation on the exterior surface of the unit is perfectly normal during periods of high humidity.<br>b. Door(s) misaligned or gaskets faulty. |
| 4. Product temperature in rail too warm. | a. Product held in plastic pans.<br>b. Room ambient temperature exceeds 86℉. Operate in room ambient below this temperature.<br>c. Air drafts disrupting air-flow over product pans.<br>d. Food debris blocking air discharge and/or return vents.<br>e. Product loaded in pans above 36℉.<br>f. Rail inserts missing.<br>g. Base doors left open.<br>h. Pan(s) missing. |

# IX. OPERATIONAL GUIDELINES

**Follow these simple guidelines for proper VPS operation:**

- **Keep the condenser clean. Don't obstruct the airflow.**
- **Reset the defrost timer to the proper time of day upon startup after any power loss or shutdown.**
- **Rail inserts must be in place (under pans) before loading any pans.**
- **Use only 4" deep stainless steel or aluminum pans.**
- **All pan spaces should be filled any time the unit is running, even if some pans are empty.**
- **Keep the room temperature at 86℉ (30℃) or less.**
- **Do not allow air drafts (such as heat, A/C or ventilation) to blow on or over the rail area. This will disrupt the air blanket over the product area, resulting in poor holding temperatures.**
- **Rail covers should be closed over the rail as much as possible.**
- **Product should be loaded into the rail at a maximum temperature of 36℉. The VPS unit was not designed to chill warm product, but to hold refrigerated product at a safe temperature.**
- **Keep the area around the evaporator fans clear.**
- **When cleaning the rail area, do not wipe debris into 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. PAN CAPACITIES

**X. 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 cleanup associated with the frost and condensation found in "wrapped rail" (cold wall type) designs. The Standard 12" and Jumbo 20" front-to-back raised rail places pans in full view, where they are easy to use and can be completely filled, reducing labor.**



**Raised Ingredient Rail Details**

**X. b - PANS:**

**The standard rail (12" front to back) 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 below for individual model pan capacities.**

| Model No. | Third | Full |
|---|---|---|
| VPS48S | 6 | 2 |
| VPS54S | 7 | 2-1/3 |
| VPS66S | 9 | 3 |
| VPS72S | 10 | 3-1/3 |
| VPS90S | 12 | 4 |
| VPS114S | 16 | 5-1/3 |

**The jumbo rail (20" front to back) VPS models are all designed to accommodate full size (12" x 20") pans without the use of adapter bars (pans supplied by others). See below for individual model pan capacities.**

| Model No. | Third | Full |
|---|---|---|
| VPS54J | 12 | 4 |
| VPS66J | 12 | 4-1/2 |
| VPS72J | 16 | 5-1/3 |
| VPS90J | 18 | 6-1/2 |
| VPS120J | | 7-1/3 |

**X. c - INTERIOR ARRANGEMENTS:**

**One (1) powder-coated shelf is mounted behind each door. Optional angle type tray slides may be ordered in place of shelves on all units EXCEPT 48" or 54" long models.**

# XI. SPARE/REPLACEMENT PARTS LISTING

## XI. a - SPARE/REPLACEMENT PARTS LIST FOR ALL STANDARD RAIL VPS PIZZA PREP TABLE MODELS:

| Part Description | VPS48S | VPS54S | VPS66S | VPS72S | VPS90S | VPS114S |
|---|---|---|---|---|---|---|
| Door Gasket | 341-60070-00 | 341-60070-00 | 341-60050-00 | 341-60050-00 | 341-60050-00 | 341-60050-00 |
| Door - Hinged Left | 200-60150-00 | 200-60150-00 | 200-60144-00 | 200-60144-00 | 200-60144-00 | 200-60144-00 |
| Door - Hinged Right | 200-60151-00 | 200-60151-00 | 200-60145-00 | 200-60145-00 | 200-60145-00 | 200-60145-00 |
| Temperature Control | 403-130-103-100 | 403-130-103-100 | 403-130-103-100 | 403-130-103-100 | 403-130-103-100 | 403-130-103-200 |
| Condensing Unit | 414-130-104-500 | 414-130-104-500 | 414-130-104-600 | 414-130-104-600 | 414-130-104-600 | 414-130-104-200 |
| Metering Device | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 |
| Evaporator Assembly | 325-60091-00 | 325-60091-00 | 325-60090-00 | 325-60090-00 | 325-60091-00 (2) | 325-60091-00 (2) |
| Evaporator Fan Motor | 403-130-051-800 | 403-130-051-800 | 403-130-051-800 | 403-130-051-800 | 403-130-051-800 | 403-130-051-800 |
| Evaporator Fan Blade | 403-130-051-700 | 403-130-051-700 | 403-130-051-700 | 403-130-051-700 | 403-130-051-700 | 403-130-051-700 |
| Evaporator Fan Guard | SER-60432-00 | SER-60432-00 | SER-60432-00 | SER-60432-00 | SER-60432-00 | SER-60432-00 |
| Defrost Heaters | 403-130-057-100 | 403-130-057-100 | 403-130-090-700 | 403-130-090-700 | 403-130-057-100 | 403-130-090-700 |
| Vertical Pan Support | 7000070 | 7000070 | 7000070 | 7000070 | 7000070 | 7000070 |
| Short Horiz. Pan Supp. | 7000071 | 7000071 | 7000071 | 7000071 | 7000071 | 7000071 |
| Long Horiz. Pan Supp. | 7000204 | 7000204 | 7000204 | 7000204 | 7000204 | 7000204 |
| Nylon Cutting Board | 340-60142-00 | 340-60106-00 | 340-60144-00 | 340-60141-00 | 340-60145-00 | 340-60146-00 |
| Std. Interior Shelf | 410-130-104-900 | 410-130-104-900 | 410-130-104-800 | 410-130-104-800 | 410-130-104-800 | 410-130-104-800 |
| Shelf Mounting Pin | 344-24759-01 | 344-24759-01 | 344-24759-01 | 344-24759-01 | 344-24759-01 | 344-24759-01 |
| Rail Cover (lid) | 8700071 | 8700141 | 8700158 | 8700103 | 8700177 | 8700009 |
| Air Deflector | 8700038 | 700-60120-00 | 8700129 | 700-60132-00 | 700-60129-00 | 700-60131-00 |
| Air Diffuser | 8700202 | 8700153 | 8700252 | 8700121 | 8700213 | 8700050 |
| Door Hinges | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 |
| Door Hinge Spring Kit | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 |
| 8” Casters - w/Brake | 101510 | 101510 | 101510 | 101510 | 101510 | 101510 |
| 8” Casters - w/o Brake | 101509 | 101509 | 101509 | 101509 | 101509 | 101509 |

## XI. b - SPARE/REPLACEMENT PARTS LIST FOR ALL JUMBO RAIL VPS PIZZA PREP TABLE MODELS:

| Part Description | VPS66J | VPS90J | VPS90J | VPS120J |
|---|---|---|---|---|
| Door Gasket | 341-60050-00 | 341-60050-00 | 341-60050-00 | 341-60050-00 |
| Door | 200-60287-00 | 200-60287-00 | 200-60287-00 | 200-60287-00 |
| Temperature Control | 403-130-113-700 | 403-130-113-700 | 403-130-113-700 | 403-130-113-700 |
| Metering Device | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 | 403-130-103-000 |
| 6” Casters - w/Brake | 500-60350-00 | 500-60350-00 | 500-60350-00 | 500-60350-00 |
| 6” Casters - w/o Brake | 500-60349-00 | 500-60349-00 | 500-60349-00 | 500-60349-00 |
| Door Hinges | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 | 409-130-056-200 |
| Hinge Spring Kit | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 | 409-130-056-300 |
| Condenser | 414-130-104-600 | 414-130-104-600 | 414-130-104-600 | 321-60140-00 |
| Evaporator Fan Motor | 404-130-051-800 | 404-130-051-800 | 404-130-051-800 | 404-130-051-800 |
| Evaporator Fan Blade | 404-130-051-700 | 404-130-051-700 | 404-130-051-700 | 404-130-051-700 |
| Evaporator Fan Guard | SER-60432-00 | SER-60432-00 | SER-60432-00 | SER-60432-00 |
| Std. Interior Shelf | 410-130-104-800 | 410-130-104-800 | 410-130-104-800 | 410-006-039-043 |
| Shelf Mounting Pin | 344-24759-01 | 344-24759-01 | 344-24759-01 | 344-24759-01 |
| Defrost Heaters | 403-130-090-700 | 403-130-090-700 | 403-130-057-100 | 403-130-090-700 |
| Scrap Pan | 405-090-054-000 | 405-090-054-000 | 405-090-054-000 | 405-090-054-000 |
| Ticket Rail | 284-206 | 239-205 | 240-235 | 700-60161-00 |
| Sauce Pan Platform* | 7000405 | 7000405 | 7000405 | 7000405 |
| Cheese Deflector* | n/a | n/a | n/a | 700-60180-00 |
| Light Bulb | 378-29776-00 | 378-29776-00 | 378-29776-00 | 378-29776-00 |

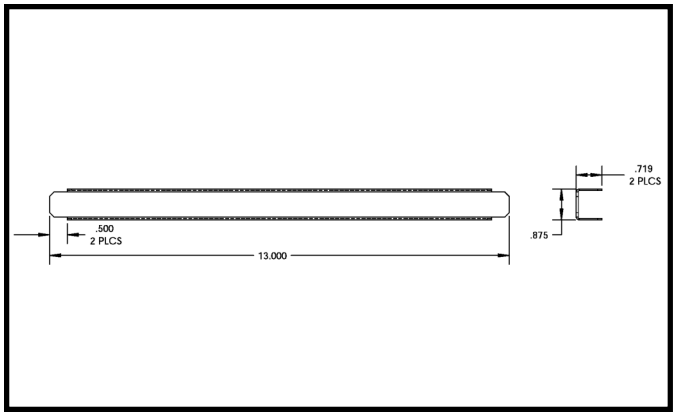
**NOTE**

**To identify or obtain replacement parts for other VPS models, or for parts not listed above, please contact the Traulsen Parts Department at (800) 825-8220**

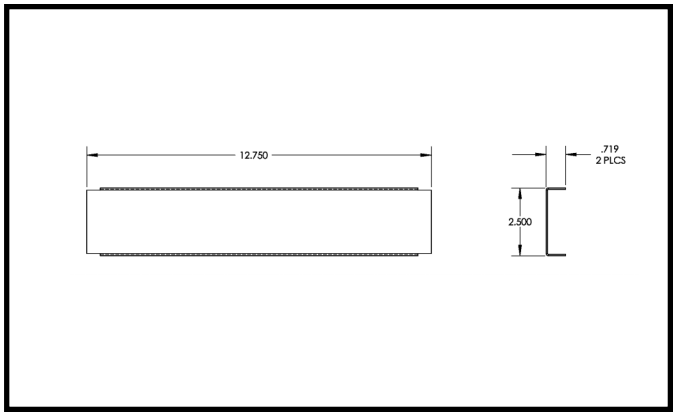
# XII. ADAPTER BAR CHART

## (not shown to scale)

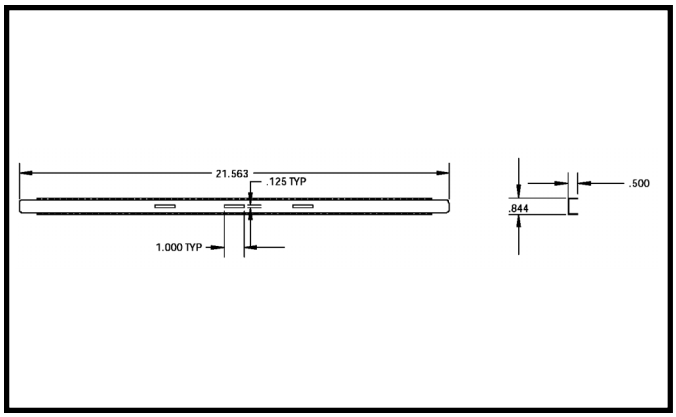
**p/n 6084006**
**Vertical Support For Standard Rail Models Only**



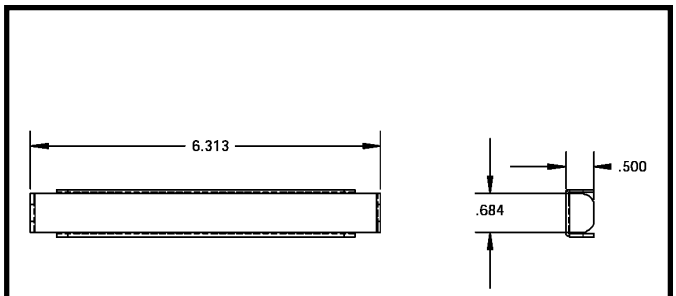

**p/n 8700226**
**Horizontal Support For Standard Rail Models Only**



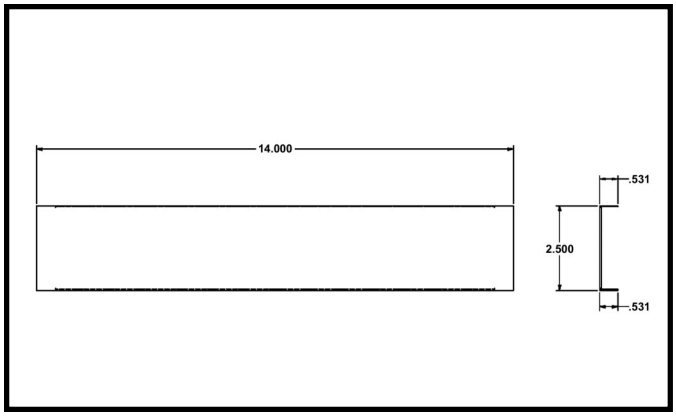

**p/n 7000070A**
**Vertical Support For Jumbo Rail Models Only**



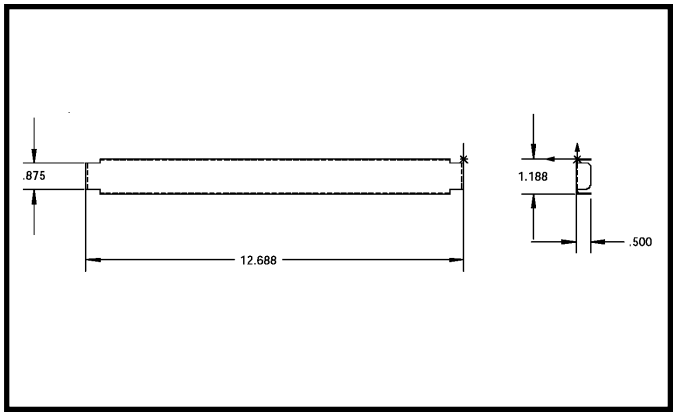

**p/n 7000071A**
**Horizontal Support For Jumbo Rail Models Only**




**p/n 8700008**
**Horizontal Support For Jumbo Rail Models Only**




**p/n 7000204**
**Horizontal Support For Jumbo Rail Models Only**



# XIII. WARRANTY INFORMATION

## 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. The compressor part is warranted for an additional four (4) years. During this period** TRAULSEN **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** 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** 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.**

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**HOURS OF OPERATION:**
Monday thru Friday 7:30 a.m. - 4:30 p.m. CST

Quality Refrigeration

**Traulsen**
4401 Blue Mound Road  Fort Worth, TX 76106
Phone: (800) 825-8220  Fax-Svce: (817) 740-6757
Website: www.traulsen.com

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## Need parts or service?

Call 833-700-8006

support@parthubz.com

parthubz.com