

CONGRATULATIONS!

You have just purchased the finest commercial refrigerator available. You can expect many years of trouble-free operation.

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TGU-2-HC



TGU-3-HC



INSTALLATION MANUAL

TRUE COUNTER REFRIGERATORS AND FREEZERS

TRUE MANUFACTURING CO., INC.

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NOTICE TO CUSTOMER

Loss or spoilage of products in your refrigerator/freezer is not covered by warranty. In addition to following recommended installation procedures you must run the refrigerator/freezer 24 hours prior to usage.



SAFETY INFORMATION

How to Maintain Your True Refrigerator to Receive the Most Efficient and Successful Operation.

You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. Your TRUE cooler when properly maintained will give you many years of trouble-free service.

WARNING: Use this appliance for its intended purpose as described in this Owner Manual.

TO LOCATE REFRIGERANT TYPE, SEE SERIAL LABEL INSIDE CABINET. This cabinet may contain fluorinated greenhouse gas covered by the Kyoto Protocol (please refer to cabinet's inner label for type and volume, GWP of I 34a= 1,300. R404a= 3,800).

FOR HYDROCARBON REFRIGERATION ONLY (R-290) SEE BELOW:

- **DANGER** - Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.
- **DANGER** - Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.
- **CAUTION** - Risk of fire or explosion. Flammable refrigerant used. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.
- **CAUTION** - Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.
- **CAUTION** - Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.
- **CAUTION** - Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- This refrigerator must be properly installed and located in accordance with the Installation Instructions before it is used.
- Do not allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Do not touch the cold surfaces in the freezer compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

- Keep fingers out of the "pinch point" areas; clearances between the doors and between the doors and cabinet are necessarily small; be careful closing doors when children are in the area.
- Unplug the refrigerator before cleaning and making repairs.
- Setting temperature controls to the 0 position does not remove power to the light circuit, perimeter heaters, or evaporator fans.

NOTE: We strongly recommend that any servicing be preformed by a qualified technician.

DANGER

RISK OF CHILD ENTRAPMENT

PROPER DISPOSAL OF THE REFRIGERATOR

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for "just a few days." If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

BEFORE YOU THROW AWAY YOUR OLD REFRIGERATOR OR FREEZER:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

APPLIANCE DISPOSAL

When recycling appliance please make sure that the refrigerants are handled according to local and national codes, requirements and regulations.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that uses "Ozone Depleting" chemicals. If you are throwing away your old refrigerator, make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations.

USE OF EXTENSION CORDS

NEVER USE AN EXTENSION CORD! TRUE will not warranty any refrigerator that has been connected to an extension cord.

REPLACEMENT PARTS

- Component parts shall be replaced with like components.
- Servicing shall be done by authorized service personnel, to minimize the risk of possible ignition due to incorrect parts or improper service.
- Lamps must be replaced by identical lamps only.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

WARNING!

HOW TO CONNECT ELECTRICITY

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE GROUND PRONG FROM THE POWER CORD. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord from this appliance is equipped with a grounding plug which minimizes the possibility of electric shock hazard.

Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

If the outlet is a standard 2-prong outlet, it is your personal responsibility and obligation to have it replaced with the properly grounded wall outlet.

The refrigerator should always be plugged into its own individual electrical circuit, which has a voltage rating that matches the rating plate.

This provides the best performance and also prevents overloading building wiring circuits which could cause a fire hazard from overheated wires.

Never unplug your refrigerator by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.

Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end.

When removing the refrigerator away from the wall, be careful not to roll over or damage the power cord.

If supply power cord is damaged it should be replaced with original equipment manufacture parts. To avoid hazard this should be done by a qualified service technician.

USE OF ADAPTER PLUGS

NEVER USE AN ADAPTER PLUG! Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug.

The incoming power source to the cabinet including any adapters used must have the adequate power available and must be properly grounded. Only adapters listed with UL should be used.

NORTH AMERICA USE ONLY!

NEMA plugs

TRUE uses these types of plugs. If you do not have the right outlet have a certified electrician install the correct power source.

NOTE: International plug configurations vary by voltage and country.



115/60/1
NEMA-5-15R



115/208-230/1
NEMA-14-20R



115/60/1
NEMA-5-20R



208-230/60/1
NEMA-6-15R

INSTALLATION

OWNERSHIP

To ensure that your unit works properly from the first day, it must be installed properly. We highly recommend a trained refrigeration mechanic and electrician install your TRUE equipment. The cost of a professional installation is money well spent.

Before you start to install your TRUE unit, carefully inspect it for freight damage. If damage is discovered, immediately file a claim with the delivery freight carrier.

TRUE is not responsible for damage incurred during shipment.

TOOLS REQUIRED

- Adjustable Wrench
- Phillips Screwdriver
- Level

UNCRATING

The following procedure is recommended for uncrating the unit:

- Remove the outer packaging, (cardboard and bubbles or styrofoam corners and clear plastic). Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.
- Move your unit as close to the final location as possible before removing the wooden skid.
- Remove door bracket on swinging glass door models (see image 1-2). Do not throw the bracket or blocks away. For future cabinet movement the bracket and blocks will need to be installed so the glass door does not receive any damage. (See image for bracket and shipping block removal)

NOTE: KEYS FOR COOLERS WITH DOOR LOCKS ARE LOCATED IN WARRANTY PACKETS.



ELECTRIC INSTALLATION & SAFETY INFORMATION

- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Lamps must be replaced by identical lamps only.
- Appliance tested according to the climate classes 5 and 7 temperature and relative humidity.

ELECTRICAL INSTRUCTIONS

- Before your new unit is connected to a power supply, check the incoming voltage with a voltmeter. If anything less than 100% of the rated voltage for operation is noted, correct immediately.
- All units are equipped with a service cord, and must be powered at proper operating voltage at all times. Refer to cabinet data plate for this voltage.

TRUE RECOMMENDS THAT A SOLE USE CIRCUIT BE DEDICATED FOR THE UNIT.

WARNING: Compressor warranties are void if compressor burns out due to low voltage.

WARNING: Power supply cord ground should not be removed!

WARNING: Do not use electrical appliances inside the food storage compartments of the appliances unless they are of the type recommended by the manufacturer.

NOTE: To reference wiring diagram, remove front louvered grill, wiring diagram is positioned on the inside cabinet wall.

WIRE GAUGE CHART

115 Volts													230 Volts												
Amps	Distance In Feet To Center of Load												Amps	Distance In Feet To Center of Load											
	20	30	40	50	60	70	80	90	100	120	140	160		20	30	40	50	60	70	80	90	100	120	140	160
2	14	14	14	14	14	14	14	14	14	14	14	14	5	14	14	14	14	14	14	14	14	14	14	14	14
3	14	14	14	14	14	14	14	14	14	14	14	14	6	14	14	14	14	14	14	14	14	14	14	14	14
4	14	14	14	14	14	14	14	14	14	14	14	12	7	14	14	14	14	14	14	14	14	14	14	14	12
5	14	14	14	14	14	14	14	14	12	12	12	10	8	14	14	14	14	14	14	14	14	14	12	12	12
6	14	14	14	14	14	14	12	12	12	10	10	10	9	14	14	14	14	14	14	14	14	12	12	12	10
7	14	14	14	14	14	12	12	12	10	10	10	8	10	14	14	14	14	14	14	14	12	12	12	10	10
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9	14	14	14	14	12	12	10	10	10	8	8	8	14	14	14	14	14	14	12	12	12	10	10	10	8
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16	14	12	12	10	10	8	8	8	8	6	6	6	25	14	14	12	12	10	10	10	8	8	6	6	6
18	14	12	10	10	8	8	8	8	8	8	6	5	30	14	12	12	10	10	10	8	8	8	6	6	6
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25	12	10	10	8	8	6	6	6	6	5	4	4	40	14	12	10	10	8	8	8	6	6	6	5	5
30	12	10	8	8	6	6	6	6	5	4	4	3	50	12	10	10	8	6	6	6	6	6	5	4	4
35	10	10	8	6	6	6	5	5	4	4	3	2	60	12	10	8	6	6	6	6	5	5	4	4	3
40	10	8	8	6	6	5	5	4	4	3	2	2	70	10	10	8	6	6	6	5	5	4	4	2	2
45	10	8	6	6	6	5	4	4	3	3	2	1	80	10	8	8	6	6	5	5	4	4	3	2	2
50	10	8	6	6	5	4	4	3	3	2	1	1	90	10	8	6	6	5	5	4	4	3	3	1	1
													100	10	8	6	6	5	4	4	3	3	2	1	1

LOCATING

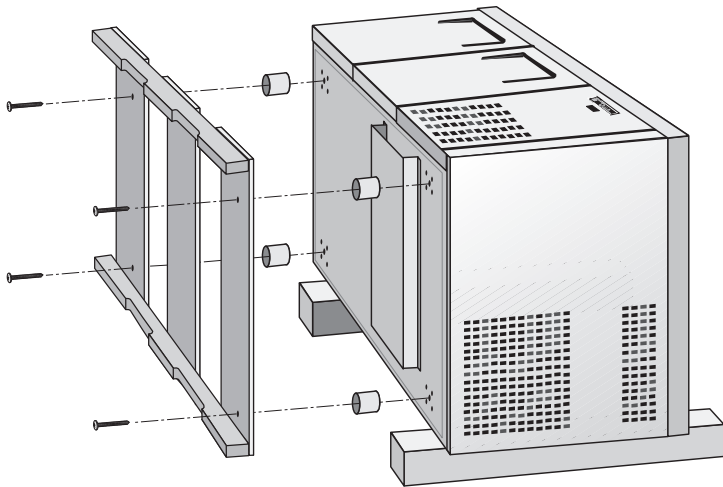
- A. Remove packing material behind cabinet as a cushion. Carefully lay the unit on its back to remove skid.

When lifting unit remember to leave the cabinet upright for 24 hours before plugging into power source.

- B. Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- C. Carefully lift cabinet upright.
- D. Appliance tested according to the climate classes 5 and 7 for temperature and relative humidity.



Removing skid from bottom of cabinet.



LEVELING

- A. Set unit in its final location. Be sure there is adequate ventilation in your room. Under extreme heat conditions, (100°F+, 38°C+), you may want to install an exhaust fan.

WARNING: WARRANTY IS VOID IF VENTILATION IS INSUFFICIENT.

- B. Proper leveling of your TRUE cooler is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be effected by leveling.
- C. The cooler should be leveled front to back and side to side with a level.
- D. Ensure that the drain hose or hoses are positioned in the pan.
- E. Free plug and cord from inside the lower rear of the cooler (do not plug in).
- F. The unit should be placed close enough to the electrical supply so that extension cords are never used.

WARNING: CABINET WARRANTIES ARE VOID IF OEM POWER CORD IS TAMPERED WITH. TRUE WILL NOT WARRANTY ANY UNITS THAT ARE CONNECTED TO AN EXTENSION CORD.

INSTALLATION OF OPTIONAL CASTORS OR LEGS

Important Safeguard for installation of leg/castor: Images 1-5 demonstrate procedure.

SECURING CASTORS AND LEGS

To obtain maximum strength and stability of the unit, it is important that you make sure each castor is secure. Optional legs are hand-tightened securely against the lower rail assembly see image 4-5. The bearing race on the castor or the top edge of the leg must make firm contact with the rail.

LEVELING SHIMS

Four leveling shims have been provided for leveling castored units positioned on uneven floors. Shims must be positioned between rail end and bearing race.

- A. Turn the bearing race counter-clockwise until the cabinet is level. Level front to back and side to side. (diagonally)
- B. Install the desired number of shims, making sure the slot of the shim is in contact with the threaded stem of the castor. See image 2.
- C. If more than one shim is used, turn the slot at a 90° angle so they are not in line.
- D. Turn the bearing race clockwise to tighten and secure the castor by tightening the anchoring bolt with a 3/4 inch open-end wrench or the tool provided. See image 3.

CAUTION: TO AVOID DAMAGE TO LOWER RAIL ASSEMBLY, SLOWLY RAISE UNIT TO UPRIGHT POSITION.

NOTE: OPEN HOLES LOCATED ON THE CROSS MEMBERS OF THE FRAME RAIL SHOULD BE PLUGGED BEFORE UNIT IS IN USE.



1 Thread castor into the underside of cabinet frame rail.



2 For leveling, insert the shim between castor and frame rail.



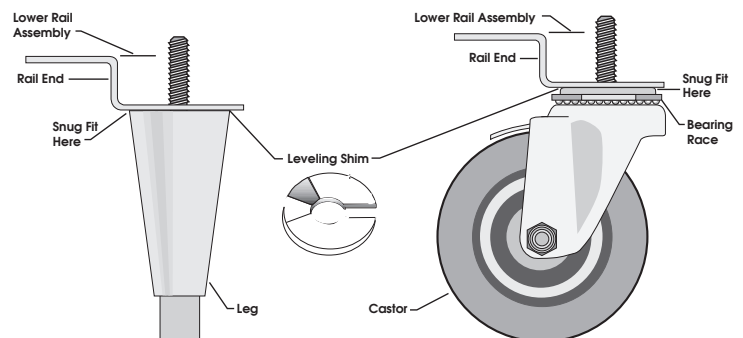
3 Use the tool provided to tighten the castor into place.



4 Thread leg into cabinet bottom frame rail.



5 The end of the leg is adjustable for easy leveling.



SEALING CABINET TO FLOOR

STEP 1 - Position Cabinet - Allow one inch between the wall and rear of the refrigerator to assure proper ventilation. For freezers 3 inches between the wall and rear of the cabinet will assure proper ventilation.

STEP 2 - Level Cabinet - Cabinet should be level, side to side and front to back. Place a carpenter's level in the interior floor in four places:

- A. Position level in the inside floor of the unit near the doors. (Level should be parallel to cabinet front). Level cabinet.
- B. Position level at the inside rear of cabinet. (Again level should be placed parallel to cabinet back).
- C. Perform similar procedures to steps A & B by placing the level on inside floor (left and right sides - parallel to the depth of the cooler). Level cabinet.

STEP 3 - Draw an outline on the base on the floor.

STEP 4 - Raise and block the front side of the cabinet.

STEP 5 - Apply a bead of "NSF Approved Sealant", (see list below), to floor on half inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it is down on the sealant.

STEP 6 - Raise and block the rear of the cabinet

STEP 7 - Apply sealant on floor as outlined in Step 5 on other three sides.

STEP 8 - Examine to see that cabinet is sealed to floor around entire perimeter.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

NSF APPROVED SEALANTS:

1. Minnesota Mining #ECU800 Caulk
2. Minnesota Mining #ECU2185 Caulk
3. Minnesota Mining #ECU1055 Bead
4. Minnesota Mining #ECU1202 Bead
5. Armstrong Cork - Rubber Caulk
6. Products Research Co. #5000 Rubber Caulk
7. G.E. Silicone Sealer
8. Dow Corning Silicone Sealer

SETUP

STANDARD ACCESSORIES

SHELVING INSTALLATION / OPERATION

STEP 1 - Position tray slide to align front to back (level) with rectangular hole of the standard posts. Make sure tabs on the back-side of the tray slide are facing down. Push in and slide down on both ends so tabs are in the locked position. (See figure 1).

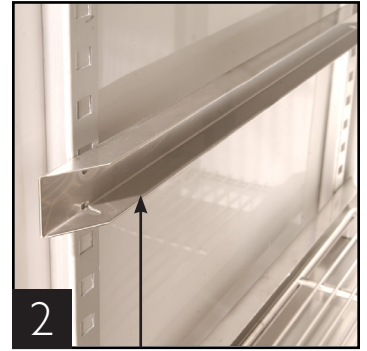
NOTE: Make sure that pan slide is level front to back within the refrigerator or freezer.

STEP 2 - Repeat procedure with remaining tray slides.

NOTE: Figure 2 illustrates correct installation of tray slide.



Tray Slide



Tray Slide

OPERATION

STARTUP

- A. The compressor is ready to operate. Plug in the cooler.
- B. Temperature controls are factory-set to give refrigerators an approximate temperature of 35°F (1.7°C) and freezers an approximate temperature of -10°F (-23.3°C). Allow unit to function several hours, completely cooling cabinet before changing the control setting.

Temperature Control Location and Settings.

- Temperature control type will vary upon model and age of cabinet.
- Mechanical control or electronic control without display:
 - Inside cabinet
 - Behind cabinet
 - Behind front or rear access grill
- Electronic control with display:
 - In countertop
 - In top louvered panel
 - In or behind bottom louvered grill

See website for adjustments, sequence of operation, and more information.

- C. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace temperature control, be sure it is ordered from your TRUE dealer or recommended service agent.
- D. Good air flow in your TRUE unit is critical. Be careful to load product so that it neither presses against the back wall, nor comes within four inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

NOTE: If the unit is disconnected or shut off, wait five minutes before starting again.

RECOMMENDATION - Before loading product we recommend you run your TRUE unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred. Remember, our factory warranty does not cover product loss!

ELECTRONIC TEMPERATURE CONTROLS

LAE ELECTRONIC TEMPERATURE CONTROL GENERAL SEQUENCE OF OPERATION

t1 = Thermostat

t2 = Defrost

t3 = Display

t3 probe is not installed and / or activated in all applications

when t3 is not installed and / or activated, the display probe is t1.



LAE ELECTRONIC CONTROL GENERAL SEQUENCE OF OPERATION

- I. Cabinet is plugged in.
 - a. Display will illuminate.
 - b. Interior light will illuminate on Glass Door Models only. Solid door cabinet lights are controlled by the door switch.
2. After the LAE control preprogrammed time delay of up to 6 minutes, the compressor and evaporator fan(s) will start if the control is calling for cooling.
 - a. Control or condenser fans may be already pre-programmed from the factory so at the start of every compressor cycle or during a defrost cycle, the condenser fan(s) will reverse for 30 seconds to blow dirt off the condensing coil.
3. The LAE control will cycle the compressor but may also cycle evaporator fan(s) on and off determined by the Set-Point and Differential temperatures.
 - a. The Set-Point is the adjustable preprogrammed temperature which shuts off the compressor and evaporator fan(s). This is not the programmed cabinet temperature.
 - b. The Differential is the non adjustable preprogrammed temperature that is added to the Set-Point temperature that will restart the compressor and evaporator fan(s).
 - c. The LAE control is designed to read and display a cabinet temperature **not a product temperature**. This cabinet temperature may reflect the refrigeration cycle of the Set-Point and its Differential, or it may show an average temperature. The most accurate temperature on a cabinets operation is to verify the product temperature.

Example: If the Set-Point is -9°F/-23°C and the Differential is 10°F/5°C

(Set-Point) -9°F + 10 (Differential) = 1°F

Or







(Set-Point) -23°C + 5 (Differential) = -18°C

The compressor and evaporator fan(s) will cycle off -9°F/-23°C and back on at 1°F/-18°C

4. The LAE control may be preprogrammed to initiate defrost by interval or at specific times of day.
 - a. At this time the "DEF" will appear on the display and compressor will turn off until a preprogrammed temperature or duration is reached. During this time for freezers only, evaporator fan(s) will also turn off and the coil heater and drain tube heaters will also be energized. Some cabinets may also change the rotation of the reversing condenser fan motor.
 - b. After the preprogrammed temperature or duration for defrost has been reached there may be a short delay for both the compressor and evaporator fans to restart. At this time "DEF" may still appear on the display for a short time.

HOW TO DIAGNOSE AN LAE ELECTRONIC CONTROL

Indicator lights for Refrigeration/Heating Mode, Fan Operation, Defrost Mode.

LAE Control	LAE Control Icons
 <p>The diagram shows the LAE control panel with a large digital display showing '88.8'. To the left of the display is a bell icon (Alarm). To the right are three status icons: a snowflake (Compressor Running), a fan (Evaporator Fan Running), and a snowflake with a diagonal line (Cabinet in Defrost). Below the display are four buttons: 'i' (Info/Set Point), a snowflake with a downward arrow (Manual Defrost/Down), a snowflake with an upward arrow and 'M' (Manual Activation Up), and a snowflake with an 'X' and a power symbol (Stand-By).</p>	<ul style="list-style-type: none">  Compressor Running  Evaporator Fan Running  Cabinet in Defrost  Activation of 2nd Parameter Set  Alarm
<p>Info / Set Point Button</p> <p>Manual Defrost / Down Button</p> <p>Manual Activation Up Button</p> <p>Stand-By Button</p>	

USING THE LAE ELECTRONIC CONTROL




LOCKING AND UNLOCKING THE LAE CONTROLLER:

WHY: Locking of control is necessary to prevent changes to program that may affect cabinet operation.

HOW TO LOCK AND UNLOCK LAE CONTROLLER:

STEP 1 - To change lock setting press and release the Info button . "tl" will appear. See image 1.

STEP 2 - Press the Down button  until "Loc" appears. See image 2.

STEP 3 - While pressing and holding the Info button  press the Up  or Down  button to change the lock settings. If "no" appears, the controller is unlocked. If "yes" appears, the controller is locked. See images 3 and 4.


STEP 4 - Once the lock setting has been set correctly release the info button . Wait 5 seconds for the display to show temperature. See image 5.



Image 3: If "no" appears on screen, the controller is unlocked.



Image 4: If "yes" appears on screen, the controller is locked.



LAE Control


Info / Set Point
ButtonManual Defrost /
Down ButtonManual Activation
Up ButtonStand-By
Button**HOW TO TURN OFF THE LAE ELECTRONIC CONTROL:**

May need to unlock control.

WHY: Turning off the control will deactivate all electrical components.

CAUTION: Turning off the control will not shut off power to the cabinet. Cabinet must be unplugged prior to any repair.

HOW TO TURN OFF THE LAE ELECTRONIC CONTROL:

STEP 1 - To turn off control, press and hold the Stand-by button  until "OFF" appears. Release Stand-by button. See Image 2.

STEP 2 - To turn on control, repeat prior steps and a temperature will appear.



LAE Control


Info / Set Point
ButtonManual Defrost /
Down ButtonManual Activation
Up ButtonStand-By
Button**CHANGING THE "SET POINT":**




May need to unlock control.


WHY: The set point is the temperature at which the compressor will shut off.

NOTE: The "set point" *IS NOT* the cabinet holding temperature.

HOW TO CHANGE THE "SET POINT":

STEP 1 - To see the set point, press and hold the Info button . See image 1.

STEP 2 - While still holding the Info button , press the Up  or Down  button to change the "set point".

STEP 3 - Once the "set point" has been set correctly release the Info button . The display will show temperature. See image 2.



LAE Control

Info / Set Point
ButtonManual Defrost /
Down ButtonManual Activation
Up ButtonStand-By
Button**INITIATE A MANUAL DEFROST:**

May need to unlock control.

WHY: A one time additional defrost may be necessary to clear accumulated frost / ice from evaporator coil.



HOW TO INITIATE A MANUAL DEFROST:

The method to initiate a manual defrost is determined by the Defrost Mode Parameter "DTM" preprogrammed in the controller.

REGULAR TIME DEFROST (TIM)

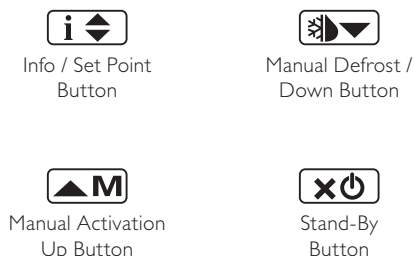
If controller is preprogrammed for "TIM", press and release the Manual Defrost button  until "dEF" appears.

REAL TIME CLOCK (RTC)

If controller is preprogrammed for "RTC" press the and hold the Manual Defrost button  for 5 seconds until "dhI" appears. Release the Manual Defrost button  and then press and hold for an additional 5 seconds until "dEF" appears.

NOTE: Defrost will only terminate once a specific preset temperature or a preset time duration is reached.

LAE Control

**CHANGING “DEFROST INTERVALS”:**

May need to unlock control.

This can only be changed if defrost mode parameter “DFM” is set for “TIM”.

WHY: The defrost interval is the time duration between defrost cycles. The defrost interval time starts when the cabinet is supplied power or after a manual defrost.

HOW TO CHANGE “DEFROST INTERVALS”:

STEP 1 - To see the set point, press and hold the Info button (i with up/down arrows) and the Stand-by button (X with power symbol) at the same time.

NOTE: Depending on the version of control, one of three parameters will appear: “ScL” image 1a, “SPL” image 1b, “MdL” image 1c.

STEP 2 - Push the Up button (M with up arrow) until “dFt” appears. See image 2.

STEP 3 - Press and hold the Info button (i with up/down arrows) to see the defrost interval time. See image 3.

STEP 4 - While pressing and holding the Info button (i with up/down arrows), press the Up (M with up arrow) or Down (snowflake with down arrow) button to change the defrost interval times (higher the number the less frequent the cabinet will defrost).

STEP 5 - Once the defrost interval time has been changed, release the Info button (i with up/down arrows).

STEP 6 - Wait 30 seconds for the display to show temperature. See image 4.





LAE Control

Info / Set Point
ButtonManual Defrost /
Down ButtonManual Activation
Up ButtonStand-By
Button**HOW TO CHANGE DISPLAY READOUT FROM
FAHRENHEIT TO CELSIUS:**

May need to unlock control.




WHY: Changing readout will assist with customer application.


**HOW TO CHANGE DISPLAY READOUT FROM
FAHRENHEIT TO CELSIUS:**

STEP 1 - To change the display, press and hold the Info button  and the Stand-by button  at the same time. "Mdl" or "SPL" will appear. See images 1a and 1b.

STEP 2 - Push the Down button  until "ScL" appears. See image 2.

STEP 3 - Press and hold the Info button  to see the "readout scale". See image 3.

STEP 4 - While pressing and holding the Info button , press the up  or down  button to change the "readout scale". See image 4.

STEP 5 - Once the "readout scale" has been changed, release the info button .

STEP 6 - Wait 30 seconds for the display to show temperature. See image 5.




LAE Control

Info / Set Point
ButtonManual Defrost /
Down ButtonManual Activation
Up ButtonStand-By
Button**DISPLAYING TEMPERATURE PROBES, T1, T2, T3:**



WHY: To display temperature probe readings in different locations of the cabinet.

HOW TO DISPLAY PROBE TEMPERATURES:

STEP 1 - To display T1 temperature, press and release the info button . "t1" will appear. See image 1.

STEP 2 - Press and hold the info button . This is the temperature of the T1 Probe. See image 2.

STEP 3 - By releasing the info button , "t2" will appear. Press and hold the info button  to display the temperature of the T2 probe.

STEP 4 - By releasing the info button  again, "t3" will appear. Press and hold the info button  to display the temperature of the T3 probe. (If probe T3 is not activated, "t3" will not appear of the display.)

**DISPLAY CODES**

DISPLAY			
dEF	Defrost in progress	hi	Room high temperature alarm
oFF	Controller in stand-by	Lo	Room low temperature alarm
do	Door open alarm	E1	Probe T1 failure
t1	Instant Probe 1 temperature	E2	Probe T2 failure
t2	Instant Probe 2 temperature	E3	Probe T3 failure
t3	Instant Probe 3 temperature	thi	Maximum probe 1 temperature recorded
n in	Minutes of the Real Time Clock	tLo	Minimum probe 1 temperature recorded
hr	Hours of the Real Time Clock	Loc	Keypad state lock

MAINTENANCE, CARE, CLEANING

CLEANING THE CONDENSER COIL

When using electrical appliances, basic safety precautions should be followed, including the following:

TOOLS REQUIRED

- Phillips Screwdriver
- Stiff Bristle Brush
- Adjustable Wrench
- Air Tank or CO2 Tank
- Vacuum Cleaner

STEP 1 - Disconnect power to unit.

STEP 2 - Remove the four Phillips screws to allow removal of the front grill.

STEP 3 - Remove bolts anchoring compressor assembly to frame rails and carefully slide out. (Tube connections are flexible)

STEP 4 - Clean off accumulated dirt from condensing coil with a stiff bristle brush.

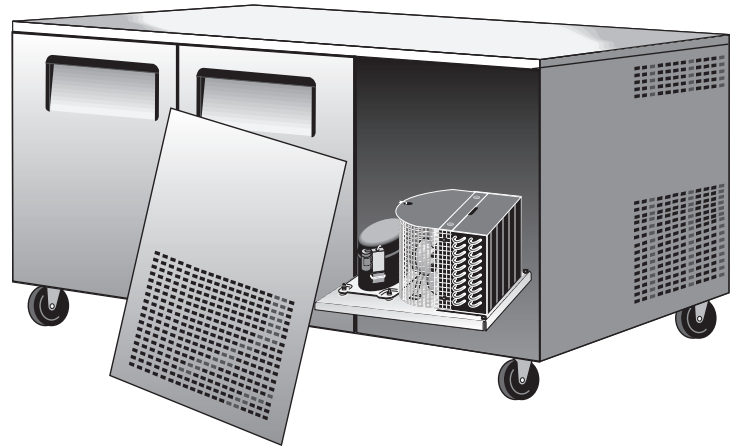
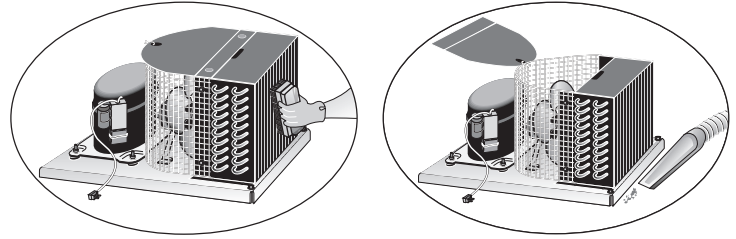
STEP 5 - Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.

STEP 6 - After brushing condenser coil vacuum dirt from coil, and interior floor.

STEP 7 - Replace cardboard cover: Carefully slide compressor assembly back into position and replace bolts.

STEP 8 - Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.

STEP 9 - Connect unit to power and check to see if condenser is running.



IMPORTANT WARRANTY INFORMATION

Condensers accumulate dirt and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales, which are not covered by warranty.

If you keep the Condenser clean you will minimize your service expense and lower your electrical costs. The Condenser requires scheduled cleaning every thirty days or as needed.

Air is pulled through the Condenser continuously, along with dust, lint, grease, etc.

A dirty Condenser can result in NON-WARRANTEED part & Compressor Failures, Product Loss, and Lost Sales.

Proper cleaning involves removing dust from the Condenser. By using a soft brush, or vacuuming the Condenser with a shop vac, or using CO₂, nitrogen, or pressurized air.

If you cannot remove the dirt adequately, please call your refrigeration service company.

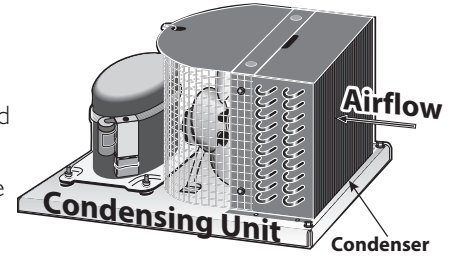
On most of the reach-in units the condenser is accessible in the rear of the unit. You must remove the cabinet grill to expose the Condenser.

The Condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air-flow to the coil similar to having a dirty coil.

THE CLEANING OF THE CONDENSER IS NOT COVERED BY THE WARRANTY!

HOW TO CLEAN THE CONDENSER:

1. Disconnect the electrical power to the unit.
2. Remove the louvered grill.
3. Vacuum or brush the dirt, lint, or debris from the finned condenser coil.
4. If you have a significant dirt build up you can blow out the condenser with compressed air.



(CAUTION MUST BE USED TO AVOID EYE INJURY. EYE PROTECTION IS RECOMMENDED.)

5. When finished be sure to replace the louvered grill. The grill protects the condenser.
6. Reconnect the electrical power to the unit.

If you have any questions, please call TRUE Manufacturing at 636-240-2400 or 800-325-6152 and ask for the Service Department. Direct to Service Department 1(855)372-1368. Service Department Availability Monday-Thursday 7:00 a.m. to 7:00 p.m., Friday 7:00 a.m. to 6:00 p.m. and Saturday 8:00 a.m. to 12:00 p.m. CST.

STAINLESS STEEL EQUIPMENT CARE AND CLEANING

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

STAINLESS STEEL OPPONENTS

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion to rear its ugly head.

1. Scratches from wire brushes, scrapers, and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
3. Chlorides are present in table salt, food, and water. Household and industrial cleaners are the worst type of chlorides to use.

8 STEPS THAT CAN HELP PREVENT RUST ON STAINLESS STEEL:

1. USING THE CORRECT CLEANING TOOLS

Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads. Step 2 tells you how to find the polishing marks.

2. CLEANING ALONG THE POLISH LINES

Polishing lines or "grain" are visible on some stainless steels. Always scrub parallel to visible lines on some stainless steels. Use a plastic scouring pad or soft cloth when you cannot see the grain.

3. USE ALKALINE, ALKALINE CHLORINATED OR NON-CHLORIDE CONTAINING CLEANERS

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.

4. WATER TREATMENT

To reduce deposits, soften the hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

5. MAINTAINING THE CLEANLINESS OF YOUR FOOD EQUIPMENT

Use cleaners at the recommended strength (alkaline chlorinated or non-chloride). Avoid build-up of hard stains by cleaning frequently. When boiling water with your stainless steel equipment, the single most likely cause of damage is chlorides in the water. Heating any cleaners containing chlorides will have the same damaging effects.

6. RINSE

When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.

7. HYDROCHLORIC ACID (MURIATIC ACID) SHOULD NEVER BE USED ON STAINLESS STEEL

8. REGULARLY RESTORE/PASSIVATE STAINLESS STEEL

RECOMMENDED CLEANERS FOR CERTAIN SITUATIONS / ENVIRONMENTS OF STAINLESS STEEL

- A. Soap, ammonia and detergent medallion applied with a cloth or sponge can be used for routine cleaning.
- B. Arcal 20, Lac-O-Nu Ecoshine applied provides barrier film for fingerprints and smears.
- C. Cameo, Talc, Zud First Impression is applied by rubbing in the direction of the polished lines for stubborn stains and discoloring.
- D. Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- E. Any good commercial detergent can be applied with a sponge or cloth to remove grease and oil.
- F. Benefit, Super Sheen, Sheila Shine are good for restoration / passivation.

NOTE: The use of stainless steel cleaners or other such solvents is not recommended on plastic parts. Warm soap and water will suffice.

**FOR ADDITIONAL MAINTENANCE INSTRUCTION,
PLEASE VISIT THE MEDIA CENTER AT
WWW.TRUEMFG.COM**