

**CONGRATULATIONS!**

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

**TABLE OF CONTENTS**

**SAFETY INFORMATION**

Safety Precautions \_\_\_\_\_ 1  
Proper Disposal, Connecting Electricity, & Adapter Plugs \_\_\_\_ 2

**INSTALLATION**

Ownership, Uncrating, & How to Connect to Electricity \_\_\_\_ 3  
Wire Gauge Chart \_\_\_\_\_ 4  
Locating and Leveling \_\_\_\_\_ 5  
Installation of Legs or Castors \_\_\_\_\_ 6

**SETUP**

Standard Accessories \_\_\_\_\_ 7

**OPERATION**

Startup \_\_\_\_\_ 8  
Mechanical Temperature Controls Sequence of Operation \_ 9

**MAINTENANCE, CARE, CLEANING**

Cleaning Condenser Coil \_\_\_\_\_ 13  
Important Warranty Information \_\_\_\_\_ 14  
Stainless Steel Equipment Care and Cleaning \_\_\_\_\_ 15

**WARRANTY**

Warranty \_\_\_\_\_ 16



TRCB-52



TRCB-82



INSTALLATION MANUAL

TRCB MODELS – CHEF BASE EQUIPMENT

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434  
(636)-240-2400 • FAX (636)-272-2408 • INT'L FAX (636)272-7546 • (800)-325-6152  
Parts Department (800)-424-TRUE • Parts Department FAX# (636)-272-9471  
Web: [www.truemfg.com](http://www.truemfg.com)



## 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 134a= 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 performed 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 you read and follow the Recommended Operating Instructions. Failure to follow these instructions could void warranty. 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.

## RECOMMENDED OPERATING CONDITIONS

- Installation of a heat shield is recommended for optimum performance (supplied by others).
- Counter top cooking equipment should be used in conjunction with the manufacturer supplied legs.
- Minimum clearance of 4" required between bottom of cooking equipment heating element and TRCB top. Failure to provide clearance voids manufacturer warranty.

## UNCRATING

### TOOLS REQUIRED

- Adjustable Wrench
- Phillips Screwdriver
- Level

The following procedure is recommended for uncrating the unit:

- A. 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.
- B. Move your unit as close to the final location as possible before removing the wooden skid.

## 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

- A. 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.
- B. 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	
3	14	14	14	14	14	14	14	14	14	14	14	12	6	14	14	14	14	14	14	14	14	14	14	12	
4	14	14	14	14	14	14	14	14	14	14	12	12	7	14	14	14	14	14	14	14	14	14	12	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	
6	14	14	14	14	14	14	12	12	12	10	10	10	9	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	12	12	12	10	10	
8	14	14	14	14	12	12	12	10	10	10	8	8	12	14	14	14	14	14	12	12	12	10	10	10	
9	14	14	14	12	12	12	10	10	10	8	8	8	14	14	14	14	14	12	12	12	10	10	8	8	
10	14	14	14	12	12	10	10	10	10	8	8	8	16	14	14	14	14	12	12	12	10	10	8	8	
12	14	14	12	12	10	10	10	8	8	8	8	6	18	14	14	14	12	12	12	10	10	8	8	8	
14	14	14	12	10	10	10	8	8	8	6	6	6	20	14	14	14	12	10	10	10	10	8	8	8	
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	
18	14	12	10	10	8	8	8	8	8	6	6	5	30	14	12	12	10	10	10	8	8	6	6	6	
20	14	12	10	10	8	8	8	6	6	6	5	5	35	14	12	10	10	10	8	8	8	6	6	5	
25	12	10	10	8	8	6	6	6	6	5	4	4	40	14	12	10	10	8	8	8	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	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	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	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	
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	
													100	10	8	6	6	5	4	4	3	3	2	1	

## LOCATING

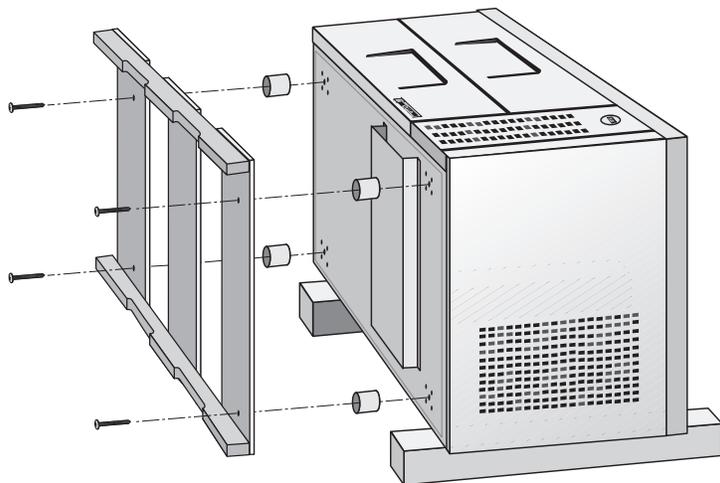
- A. Place packing material behind cabinet as a cushion. Carefully lay the unit on its back to remove skid.

### 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.

CLEARANCES			
	TOP	SIDES	BACK
TRCB	0"	0"	1"
<b>WARNING: WARRANTY IS VOID IF VENTILATION IS INSUFFICIENT.</b>			

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.

**NOTE:** If the cabinet has a center leveling screw, castor, or leg, make sure it is adjusted properly so it makes full contact with the floor after the cabinet has been leveled.

### 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 CASTORS OR OPTIONAL LEGS

Important safeguard for installation of leg/castor: Images 1 & 2 demonstrate procedure.

### LEVELING CASTORS

Four sets of shims have been provided in warranty packet for leveling castored units positioned on uneven floors. Shims must be positioned between cabinet and castor mounting plate. See image 1.

If the cabinet is not level prop up one end of the cabinet between castors with a 6" block. See image 2.

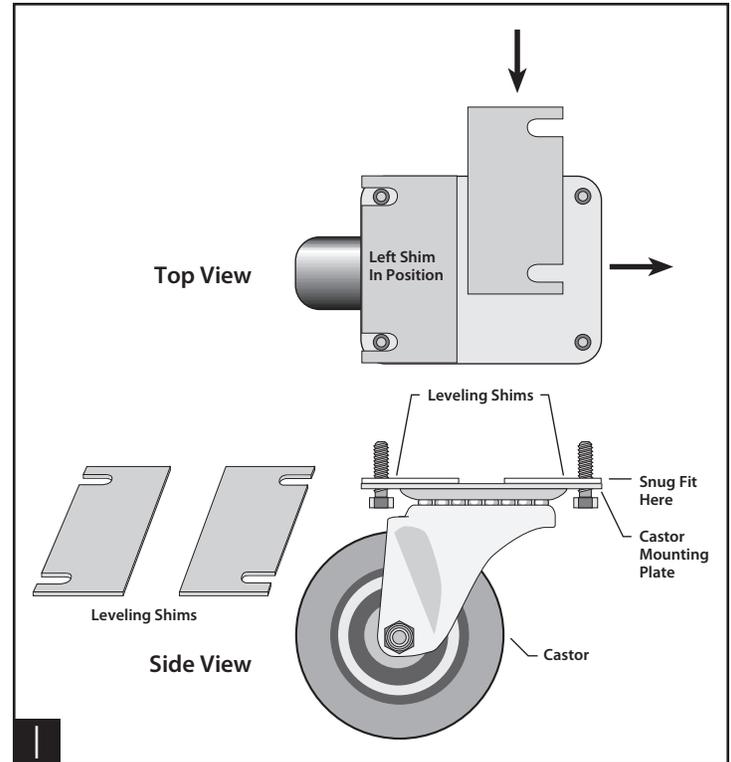
**NOTE:** Do not push block more than 5" under cabinet.

Loosen castor bolts with an adjustable wrench enough to slide shims between the castor mounting plate and cabinet bottom.

Install the desired number of shims (in pairs as shown in image 1), making sure the slots in the shim are in contact with the castor mounting bolts.

Tighten and secure the shims and castor(s). Remove 6" block and check to determine if cabinet is level. Repeat process until cabinet is level.

Ensure that the drain hose or hoses are positioned in the pan.



# SETUP

## STANDARD ACCESSORIES

### DRAWER REMOVAL & INSTALLATION

Depending on the version and model of the cabinet, one of the following drawer configurations will be standard.

#### DRAWER SET 1

##### REMOVAL

Open drawer completely. Roller clips will be in the down position. Images 1 & 2.

While holding the sides of the drawer, use your finger to rotate the clips upward. Image 3.

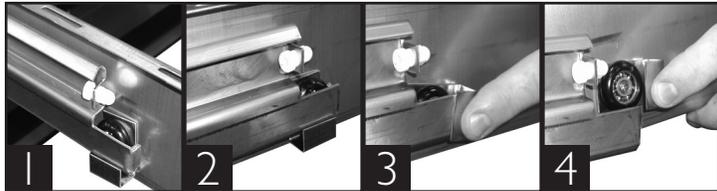
Lift drawer and remove from channel. Image 4.

##### INSTALLATION

Lower rear rollers into channel slots.

With the roller clips in the upward position, lower front rollers into channel.

Make sure roller clips are in the down position.



#### DRAWER SET 2

##### REMOVAL

Slide out drawer and locate white drawer retainer.

Push white drawer retainer towards drawer front panel.

Pull up on the white drawer retainer and disengage from drawer. Image 5.

Pull out and remove drawers.

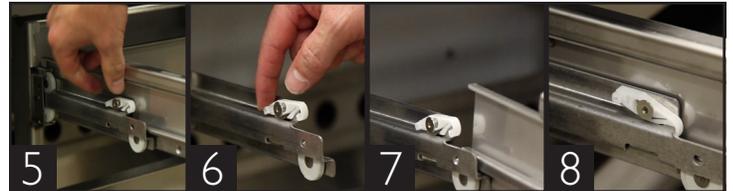
##### INSTALLATION

Verify white drawer retainer is in the up position. Image 6.

Insert drawer onto drawer slide and push into position. Image 7.

Secure drawer to slide by pushing down on the white drawer retainer and pushing back to lock. Image 8.

Verify drawer operation.



## 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 and freezers an approximate temperature of -10°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting. Temperature Control Location and Settings.
- Electronic temperature control is located on rear of unit or behind access grill.
  - LAE temperature control is located on the front of cabinet countertop or in/behind louvered grill.
  - Mechanical temperature control is located inside of unit.

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!

# MECHANICAL TEMPERATURE CONTROLS

## COIL SENSING

An evaporator coil sensing temperature control ensures that the evaporator coil will remain clear of frost and ice by not allowing the compressor to restart until the coil temperature is above the freezing temperature. This is considered an **off cycle defrost**.



## MECHANICAL TEMPERATURE CONTROL GENERAL SEQUENCE OF OPERATION

### MECHANICAL CONTROL REFRIGERATOR GENERAL SEQUENCE OF OPERATION

1. Cabinet is plugged in.
  - a. Interior lights will illuminate on Glass Door Models only. If lights do not come on verify the light switch is in the "ON" position. Solid door cabinets may or may not have lights that may be controlled by the door switch.
2. The compressor and evaporator fans will start if the temperature control is calling for cooling. (If the compressor does not start, verify that the temperature control is not in the "OFF" or "0" position.)
3. The temperature control may cycle the compressor and evaporator fan(s) on and off together:
  - a. The temperature control is sensing the evaporator coil temperature.
  - b. The temperature control should be set on the #4 or #5.
  - c. The warmest setting is #1, the coldest is #9, and #0 is the off position.
  - d. The thermometer is designed to read and display a cabinet temperature not a product temperature. The thermometer may reflect the refrigeration cycle swings of up and down temperatures. The most accurate temperature on a cabinet's operation is to verify the product temperature.
4. There is not a defrost timer as the temperature control will initiate the off-cycle defrost during each refrigeration cycle.
  - a. At this time, the compressor will and the evaporator fan(s) may turn off. Defrost heaters are not installed on refrigerators and therefore will not be energized.
  - b. After the evaporator coil temperature has been reached, as determined by the temperature control, the compressor will restart.
5. There may be a timer located on the condensing unit base. This timer is not used for a defrost event. The timer will change the rotation of the reversing condenser fan motor.

## WHEN TO MAKE AN ADJUSTMENT TO A MECHANICAL TEMPERATURE CONTROL

We advise to make a mechanical temperature control adjustment only for a high altitude location.



## HOW TO ADJUST A MECHANICAL TEMPERATURE CONTROL

### OPERATION INSTRUCTIONS:

#### REQUIRED TOOLS:

- Jewelers Screw Driver (Small Screw Driver)

### GE CONTROL INSTRUCTIONS:

The scale to the right may be used as a guide for measuring degrees of rotation required for altitude correction. See Figure 1. The arrows indicate direction of screw rotation. Turn calibration screw clockwise to obtain warmer operating temperatures.

**NOTE:** Each 1/4 turn of the calibration screw is equal to approximately 2 degrees F. Do not make more than 3/4 turn. After making adjustment, measure temperature during three cycles before adjusting again.

**NOTE:** Only adjust the screw (small flathead) on the face of the control (next to the cam). See Figure 3. Follow the Altitude Correction Table to the right.

**ALTITUDE CORRECTION TABLE:  
CALIBRATION SCREW ADJUSTS  
BOTH CUT-IN AND CUT-OUT**

Altitude (Feet)	Clockwise Turns
2000	7/60
3000	11/60
4000	15/60
5000	19/60
6000	23/60
7000	27/60
8000	30/60
9000	34/60
10,000	37/60

## INSTALLATION INSTRUCTIONS DANFOSS TEMPERATURE CONTROL ADJUSTMENT FOR HIGH ALTITUDE APPLICATIONS:

#### REQUIRED TOOLS:

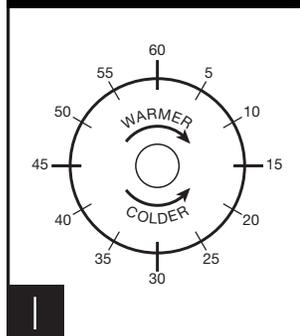
- Allen Wrench (5/64")
- Torx Screw (T-7)

#### TERMS:

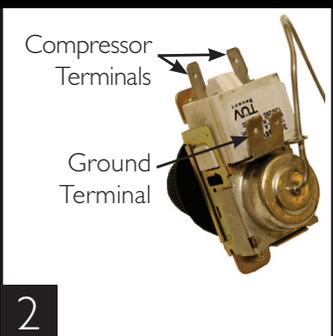
**Cut-out** - Temperature sensed by the controller that shuts the compressor off.

**Cut-in** - Temperature sensed by the controller that turns the compressor on.

Scale Guide for Measuring

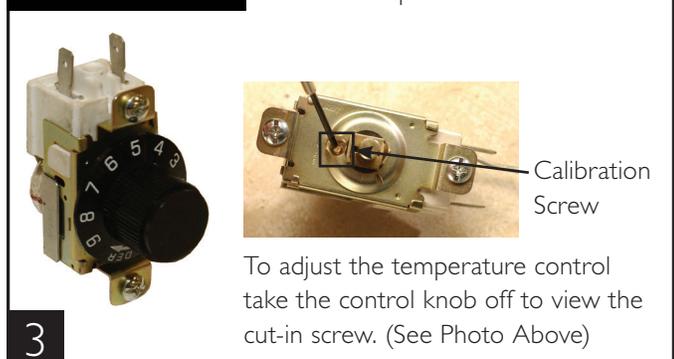


Back of Temperature Control



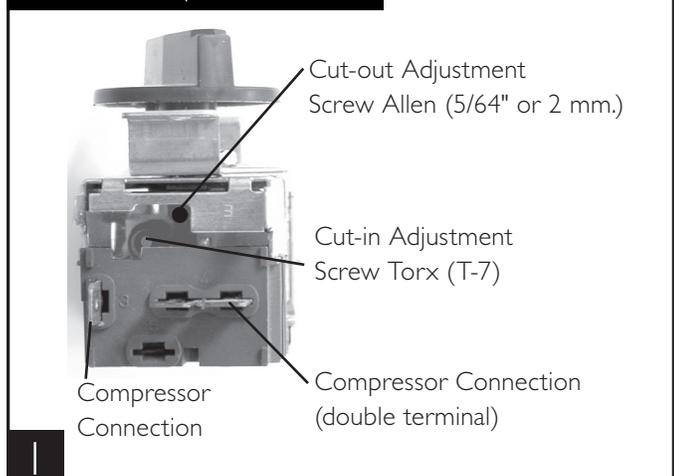
Altitude Correction

Front of Temperature Control



To adjust the temperature control take the control knob off to view the cut-in screw. (See Photo Above)

Bottom of Temperature Control



### INSTRUCTIONS: DANFOSS TEMPERATURE CONTROL ADJUSTMENT FOR HIGH ALTITUDE APPLICATIONS

**STEP 1** - Unplug cooler.

**STEP 2** - Remove the screws that secure the temperature control to the inset box.

**STEP 3** - To make these adjustments it may be necessary to remove the temperature control from the housing.

**NOTE:** You may have to remove the wires attached to the control. Take note as to which wire is on which spade terminal.

**STEP 4** - Pull out gently from cabinet.

**NOTE:** Mechanical temperature controllers are affected when functioning at high altitude. The cut-in and cut-out temperatures will be colder than when the controller functions closer to sea level.

**STEP 5** - For high elevation installations, it may be necessary to “warm-up” the set points. To make the adjustment, insert the appropriate tool in each adjustment screw and turn 1/4 of a revolution clockwise (to the right). This procedure will adjust both the cut-in and cut-out about 2°F warmer.

**STEP 6** - Make sure to reconnect the wires to the proper spade terminal when reinstalling.

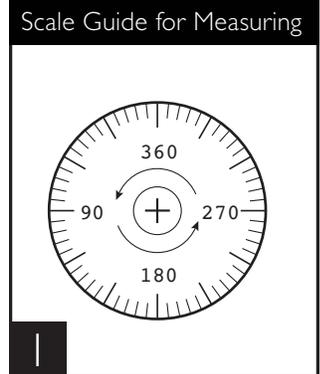
### INSTALLATION INSTRUCTIONS TEMPERATURE CONTROL ALTITUDE ADJUSTMENT:

#### REQUIRED TOOLS:

- Allen Wrench (5/64")
- Torx Screw (T-7)

The scale to the right may be used as a guide for measuring degrees of rotation required for altitude correction. The arrows indicate direction of screw rotation. See Figure 1.

**IMPORTANT:** Upright models ordered with “High Altitude” temperature controls are pre-calibrated and do not require adjustment.



### INSTRUCTIONS: CUTLER HAMMER TEMPERATURE CONTROL ALTITUDE ADJUSTMENT

**STEP 1** - Unplug cooler.

**STEP 2** - Turn the temperature control to the “9” position.

**STEP 3** - Remove the screws that secure the mounting plate to the evaporator top. See Figure 2.

**STEP 4** - Pull control down gently from housing.

**STEP 5** - Turn screws counterclockwise (CCW).

**STEP 6** - Reassemble to cooler housing and return the temperature control to the “5” position.

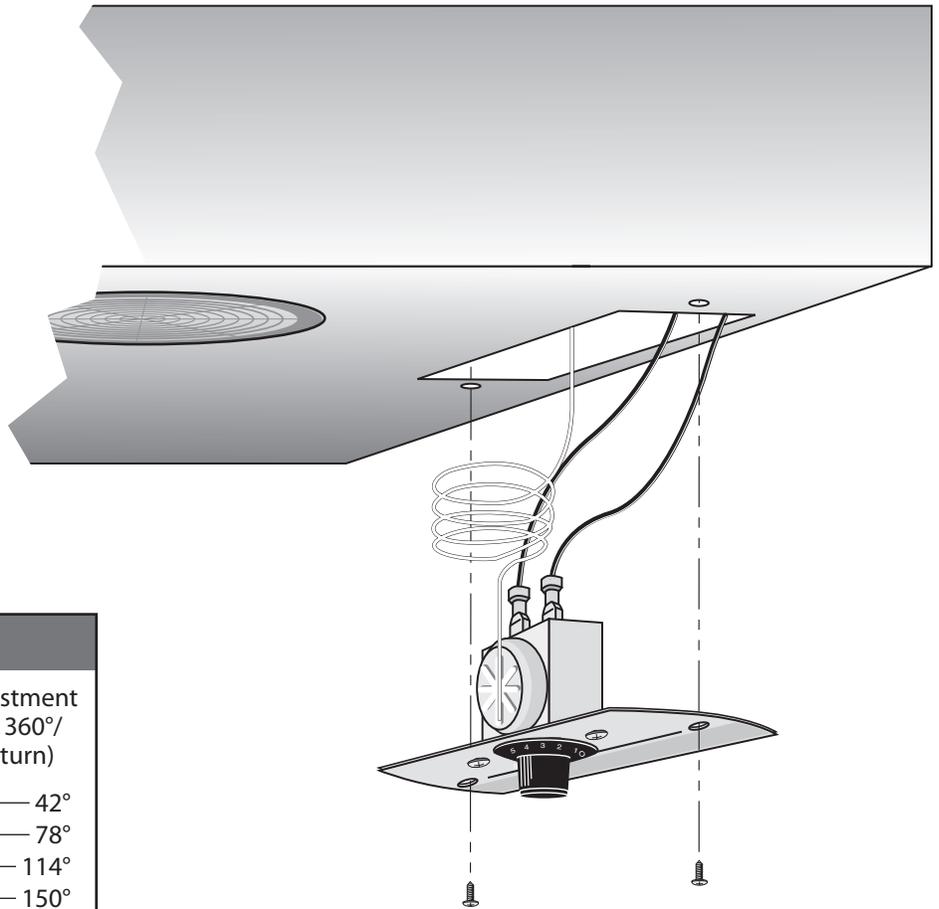
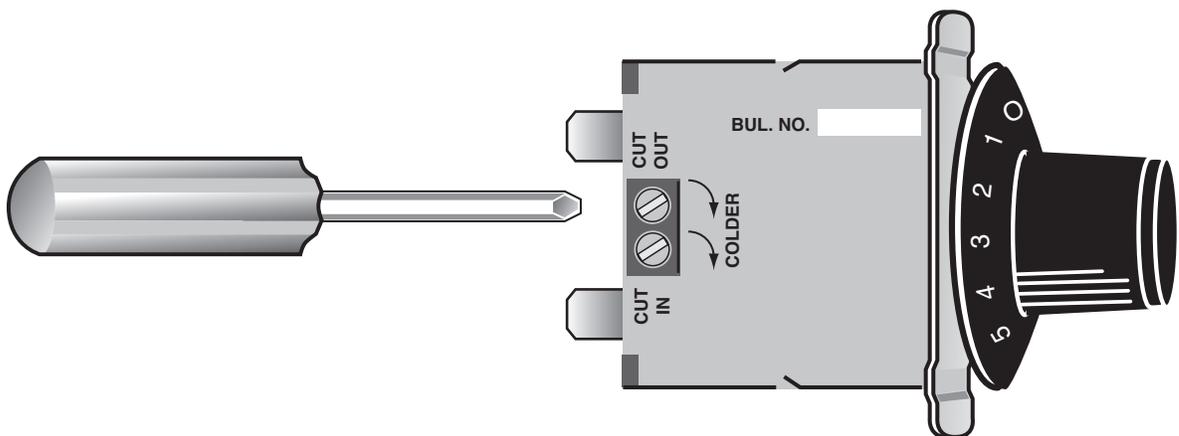


CHART	
Height	CCW Adjustment (based on 360°/ complete turn)
2000'	42°
3000'	78°
4000'	114°
5000'	150°
6000'	186°
7000'	222°
8000'	258°
9000'	294°
10,000'	330°



# 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 front grill by backing out four corner thumb screws. See image 1.

**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 the condenser coil and the fan with a stiff bristle brush. See image 2.

**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. See image 3.

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

**STEP 8** - Reinstall front grill assembly onto unit. Tighten all screws.

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



Image 1

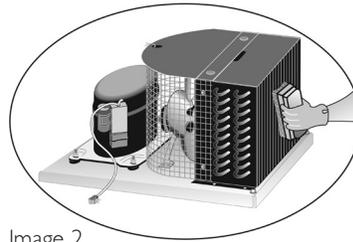


Image 2

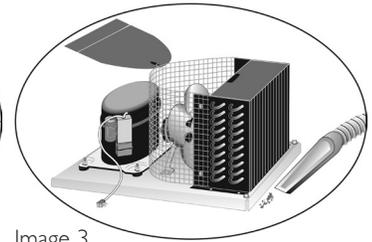


Image 3

# ELECTRONIC TEMPERATURE CONTROLS

## LAE ELECTRONIC TEMPERATURE CONTROL GENERAL SEQUENCE OF OPERATION

t1 = Thermostat

t2 = Defrost

t3 = Display

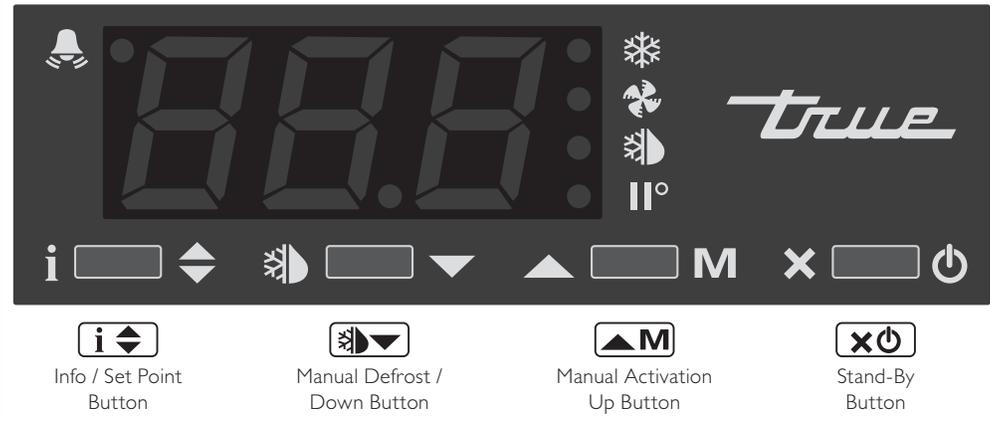
t3 probe is not installed and / or activated in all applications  
when t3 is not installed and / or activated, the display probe is t1.



## LAE ELECTRONIC CONTROL GENERAL SEQUENCE OF OPERATION

1. 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.
  - b. The Differential is the non adjustable preprogrammed temperature.
  - 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.
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 USE AN LAE ELECTRONIC CONTROL

LAE Control	LAE Control Icons
 <p>The control panel features a digital display showing '88.8'. To the left is an alarm icon. To the right is the 'True' logo and a temperature icon '11°'. Below the display are four main control buttons: 'i' with up/down arrows, a defrost icon with a down arrow, an 'M' icon with an up arrow, and a power icon with an 'X'.</p>	<p><b>LAE Control Icons</b></p> <ul style="list-style-type: none"> <li> Compressor Running</li> <li> Evaporator Fan Running</li> <li> Cabinet in Defrost</li> <li> Activation of 2nd Parameter Set</li> <li> Alarm</li> </ul>
<p><b>i</b>  Info / Set Point Button</p>	
<p> Manual Defrost / Down Button</p>	
<p> Manual Activation Up Button</p>	
<p> Stand-By Button</p>	

## LOCK/UNLOCK THE DISPLAY

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

**NOTE:** Display must be unlocked prior to proceeding.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Cabinet temperature shown on display.



Press and release to show "tl".

PRESS AND  
RELEASE



Press and release to show "Loc".

Continued next page.

PRESS AND  
RELEASE



Press and hold to show either "Yes" or "no".

"Yes" = locked  
"no" = Unlocked



OR



If "Yes", while still holding, press and release down arrow to change to "no" (unlocked).

If "no", while still holding, press and release up arrow to change to "Yes" (locked).



LAE Control



 Info / Set Point Button

 Manual Defrost / Down Button

 Manual Activation Up Button

 Stand-By Button

TURN THE CONTROL ON/OFF

**WHY:** To deactivate all electrical components.

**NOTE:** Display must be unlocked prior to proceeding.

**CAUTION:** Turning off the control will not shut off power to the cabinet.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Cabinet temperature shown on display.



Press and release until "oFF" is shown.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING

PRESS AND RELEASE



To turn on, press and release until the cabinet temperature is shown.

PRESS AND RELEASE 10/21/2018

LAE Control



  
Info / Set Point  
Button

  
Manual Defrost /  
Down Button

  
Manual Activation  
Up Button

  
Stand-By  
Button

**CHANGE THE SET POINT TEMPERATURE**

**WHY:** To increase or decrease the product/cabinet temperature.

**NOTE:** Display must be unlocked prior to proceeding.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Cabinet temperature shown on display.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Press and hold to see the Set Point.



HOLD

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



While still holding, press and release the down or up arrow to change the setting.



HOLD

PRESS AND RELEASE  
DOWN OR UP

LAE Control



  
Info / Set Point  
Button

  
Manual Defrost /  
Down Button

  
Manual Activation  
Up Button

  
Stand-By  
Button

INITIATE A MANUAL DEFROST

**WHY:** If a light switch is not installed, interior lights may be controlled by the display.

**NOTE:** Display must be unlocked prior to proceeding.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Press and release until the lights turn on or off.



Press and hold until "dEF" is shown.



HOLD



If the display shows "dhI" instead of "dEF", release...

*Continued next page.*



RELEASE



HOLD

...to then press and hold again until "dh6" is shown.



HOLD

Continue to hold until "dEF" is shown.

LAE Control



  
Info / Set Point  
Button

  
Manual Defrost /  
Down Button

  
Manual Activation  
Up Button

  
Stand-By  
Button

**CHANGE DISPLAY READOUT FROM FAHRENHEIT TO CELSIUS**

**WHY:** Changing readout display will assist with customer preference/application.

**NOTE:** Display must be unlocked prior to proceeding.

VALUE SHOWN BELOW MAY NOT BE YOUR CURRENT SETTING



Cabinet temperature shown on display.



Press and hold until "Mdl" or "SPL" is shown.

*Continued next page.*

  
HOLD

  
HOLD

OR



  
HOLD

  
HOLD



Press and release until "ScL" is shown.

PRESS AND RELEASE



Press and hold to show either "°F" or "°C".

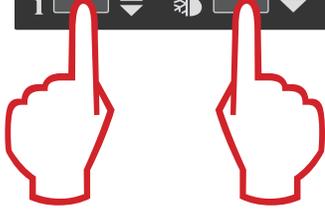
*Continued next page.*



OR

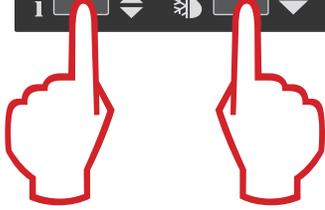


HOLD



HOLD      PRESS AND RELEASE

If "°F", while still holding, press and release down arrow to change to "1°C".



HOLD      PRESS AND RELEASE

If "1°C", while still holding, press and release down arrow to change to "°F".

**DISPLAY CODES**

<b>DISPLAY</b>			
<i>dEF</i>	Defrost in progress	<i>hi</i>	Room high temperature alarm
<i>oFF</i>	Controller in stand-by	<i>Lo</i>	Room low temperature alarm
<i>do</i>	Door open alarm	<i>E1</i>	Probe T1 failure
<i>t1</i>	Instant Probe 1 temperature	<i>E2</i>	Probe T2 failure
<i>t2</i>	Instant Probe 2 temperature	<i>E3</i>	Probe T3 failure
<i>t3</i>	Instant Probe 3 temperature	<i>th1</i>	Maximum probe 1 temperature recorded
<i>n1n</i>	Minutes of the Real Time Clock	<i>tLo</i>	Minimum probe 1 temperature recorded
<i>hr5</i>	Hours of the Real Time Clock	<i>LoC</i>	Keypad state lock

## 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 CO<sub>2</sub>, nitrogen, or pressurized air.

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

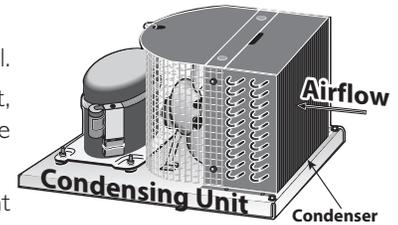
On most of the reach-in units the condenser is accessible in the rear of the unit. You must remove the cabinet grill to expose the Condenser.

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.

### 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.

## 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**

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



# WARRANTY INFORMATION (U.S.A. & CANADA ONLY!)

**THIS WARRANTY ONLY APPLIES TO UNITS SHIPPED FROM TRUE'S MANUFACTURING FACILITIES AFTER SEPTEMBER 1, 2015.**

## **THREE-YEAR PARTS & LABOR WARRANTY**

TRUE warrants to the original purchaser of every new TRUE refrigerated unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by TRUE and upon proper installation and start-up in accordance with the instruction packet supplied with each TRUE unit. TRUE's obligation under this warranty is limited to a period of three (3) years from the date of original installation or 39 months after shipment date from TRUE, whichever occurs first.

Any part covered under this warranty that are determined by TRUE to have been defective within three (3) years of original installation or thirty-nine (39) months after shipment date from manufacturer, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by TRUE.

Warranty does not cover standard wear parts which include door gaskets, incandescent bulbs or fluorescent bulbs. Warranty also does not cover issues caused by improper installation or lack of basic preventative maintenance which includes regular cleaning of condenser coils.

## **ADDITIONAL TWO-YEAR COMPRESSOR WARRANTY**

In addition to the Three (3) year warranty stated above, TRUE warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of two (2) additional years from the date of original installation but not to exceed five (5) years and three (3) months after shipment from the manufacturer.

Compressors determined by TRUE to have been defective within this extended time period will, at TRUE's option, be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The two (2) year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to: cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or any other electrical component, etcetera.

## **404A/134A/HYDROCARBON COMPRESSOR WARRANTY**

The two year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R404A, R134A, or R290 refrigerant and polyol ester lubricant. The polyol ester lubricant has rapid moisture absorbing qualities. If long exposure to the ambient conditions occur, the lubricant must be removed and replaced with new. For oil amounts and specifications please call TRUE technical service department (855-372-1368). Failure to comply with recommended lubricant specification will void the compressor warranty.

2. Drier replacement is very important and must be changed when a system is opened for servicing. An OEM exact replacement should be used.

The new drier must also be the same capacity as the drier being replaced.

3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

## **WARRANTY CLAIMS**

All claims for labor or parts must be made directly through TRUE. All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect.

In case of warranty compressor, the compressor model tag must be returned to TRUE along with above listed information.

Any action or breach of these warranty provisions must be commenced within one (1) year after that cause of action has occurred.

## **WHAT IS NOT COVERED BY THIS WARRANTY**

TRUE's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

**NO CONSEQUENTIAL DAMAGES.** TRUE IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.

**WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

**IMPROPER USAGE.** TRUE ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE UNIT.

**RELOCATION OF CABINET FOR REPAIR.** True is not responsible for the cost to move a cabinet for any reason from its position of operation on the customer's premises to make a warranty repair.

**NON OEM PARTS.** Use of non OEM parts without manufacturer's approval will void cabinet warranty.

**ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.** TRUE is not responsible for the repair or replacement of any parts that TRUE determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

**IMPROPER ELECTRICAL CONNECTIONS.** TRUE IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM INCORRECT SUPPLY VOLTAGE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR UNSTABLE SUPPLY VOLTAGE.

**NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE:** THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE THREE (3) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL TWO (2) YEAR COMPRESSOR WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

**OUTSIDE U.S. AND CANADA:** This warranty does not apply to, and TRUE is not responsible for, any warranty claims made on products sold or used outside the United States and Canada. This warranty only applies to units shipped from True's manufacturing facilities after September 1, 2015.