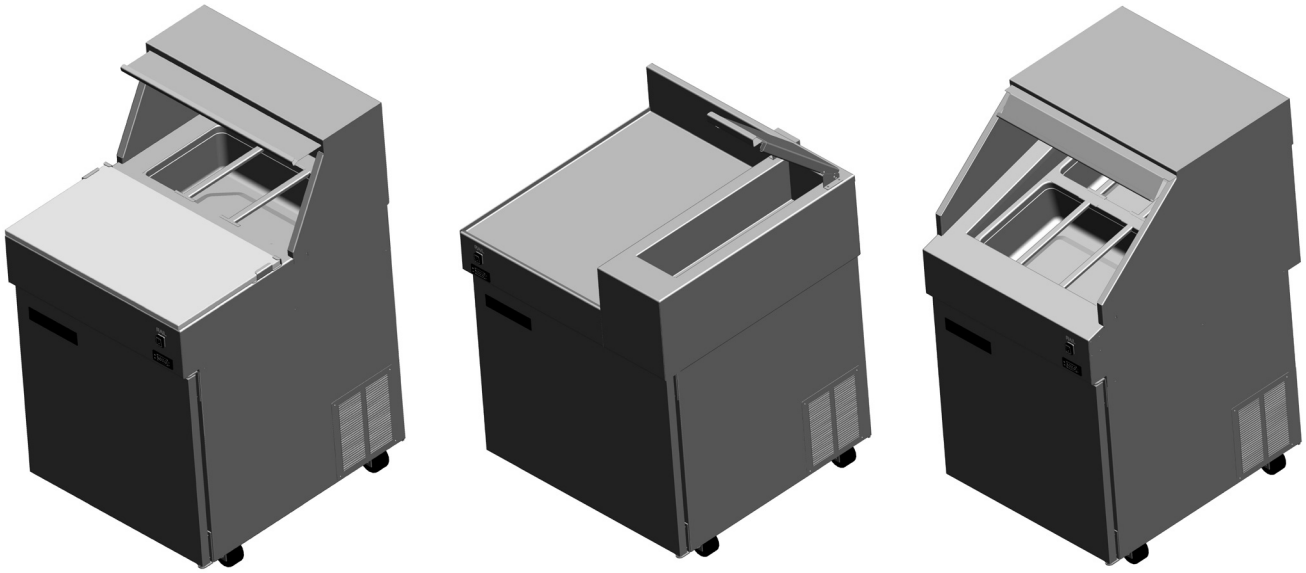
Delfield

High Performance Refrigerators

Original Instructions
Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



Part Number: 9291514 04/17

WELBILT

Safety Notices

⚠Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/ modified from that of original manufactured specifications.

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with Local and national codes.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

⚠Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

⚠Warning

Do not use electrical accessories other than those supplied by the manufacturer.

⚠Warning

Use caution when handling metal surface edges of all equipment.

⚠Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

⚠Caution

Use caution handling, moving and use of the R290 refrigerators to avoid either damaging the refrigerant tubing or increasing the risk of a leak. Components shall be replaced with like components. Servicing shall be done by a factory authorized service personnel to minimize the risk of possible ignition due to incorrect parts or improper service.

Note

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.mtwkitchencare.com for manual updates, translations, or contact information for service agents in your area.

Table of Contents

Section 1
General Information

Model Numbers

Model	Refrigerated Prep Table Description
F18MC27-BSNP	27" Natural Convection LiquiTec® Sloped Mega Top, (12) 1/6 size pan capacity
F18MC27-BSP	27" LiquiTec® Mega Top, (12) 1/6 size pan capacity
F18MC32-BLSP	32" LiquiTec® Mega Top, (2) 1/2 size pan capacity
F18MC32-BSMP	32" Mechanically Cooled Mega Top, (12) 1/6 size pan capacity
F18MC32-FSP	32" LiquiTec® Mega Top, (16) 1/6 size pan capacity
F18MC33-BLSNP	33" Natural Convection LiquiTec® Mega Top, (2) 1/2 size pan capacity
F18MC33-FSNP	33" Natural Convection LiquiTec® Sloped Mega Top, (16) 1/6 size pan capacity
F18MC33-SCSP	33" LiquiTec® Mega Top, (4) 1/6 size pan capacity
F18RC32-FSP	32" Raised Rail LiquiTec® Mega Top, (8) 1/6 size pan capacity
F18SC27-DCP	27" LiquiTec® Salad Top, (6) 1/6 size pan capacity
F18SC32-FSP	32" LiquiTec® Salad Top, (8) 1/6 size pan capacity

Serial Number Location

The serial number is located on the interior left side wall.

Always have the serial number of your unit available when calling for parts or service.

Warranty Information

- Register your product for warranty,
- Verify warranty information,
- View and download a copy of your warranty,

@ www.delfield.com/warranty

Regulatory Certifications

Models are certified by:

- NSF National Sanitation Foundation (NSF)
- UL Underwriters Laboratories (UL)
- cUL Underwriters Laboratories of Canada (cUL)

Section 2
Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

⚠ Caution

The units with LiquiTec technology cold pans contain a non-toxic eutectic fluid within a sealed inner liner. This fluid may leak if the tank is punctured so care must be taken when uncrating and setting in place. The eutectic fluid is non-toxic and may be flushed down a disposal drain. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage. If the LiquiTec unit cold pans leak, immediately call the Delfield service department directly at 1-800-733-8821 not your local service agent.

Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location MUST be level, stable and capable of supporting the weight of the equipment.
- The location MUST be free from and clear of combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Front casters MUST be locked once positioned.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is REQUIRED AND CRITICAL for safe and efficient operation. Refer to Clearance Requirements chart on page 6.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Clearance Requirements

⚠ DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

Back / Top / Sides
1.00″ (25mm)

- Keep the vents clean and free of obstruction.
- Casters must be used and not removed.

Dimensions

Model	Length	Depth	Height
F18MC27-BSNP	27.32″	35.46″	52.65″
F18MC27-BSP	27.37″	33.54″	49.08″
F18MC32-BLSP	32.10″	33.54″	42.09″
F18MC32-BSMP	32.37″	33.54″	52.08″
F18MC32-FSP	32.37″	33.54″	49.08″
F18MC33-BLSNP	33.16″	33.54″	42.09″
F18MC33-FSNP	33.32″	35.46″	52.65″
F18MC33-SCSP	33.16″	33.54″	42.09″
F18RC32-FSP	32.37″	33.54″	54.08″
F18SC27-DCP	27.37″	33.54″	50.08″
F18SC32-FSP	32.37″	33.54″	50.08

Model	Volume	Shelf Space
F18MC27-BSNP	6.3Ft^3	4.36Ft^2
F18MC27-BSP	6.3Ft^3	4.36Ft^2
F18MC32-BLSP	7.7Ft^3	5.32Ft^2
F18MC32-BSMP	7.7Ft^3	5.32Ft^2
F18MC32-FSP	7.7Ft^3	5.32Ft^2
F18MC33-BLSNP	7.7Ft^3	5.32Ft^2
F18MC33-FSNP	7.7Ft^3	5.32Ft^2
F18MC33-SCSP	7.7Ft^3	5.32Ft^2
F18RC32-FSP	7.7Ft^3	5.32Ft^2
F18SC27-DCP	6.3Ft^3	4.36Ft^2
F18SC32-FSP	7.7Ft^3	5.32Ft^2

Electrical Service

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

Units with plugs are supplied with approximately 6ft (183cm) cords.

SKU Number	Amps	HP	Voltage, Cycle, Phase	NEMA Plug
All	4.7	0.25	115/60/1	5-15P

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- The maximum allowable voltage variation is ±10% of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Welbilt does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

Refrigeration

Model	BTU/Hour Capacity		Heat of Rejection		Charge
	Base	Rail	Base	Rail	R290
F18MC27-BSNP	1494	1329	244	540	150g
F18MC27-BSP	1494	1329	244	540	150g
F18MC32-BLSP	1494	1025	263	360	150g
F18MC32-BSMP	1494	1019	263	304	150g
F18MC32-FSP	1494	1483	263	720	150g
F18MC33-BLSNP	1494	1025	263	360	150g
F18MC33-FSNP	1494	1483	263	720	150g
F18MC33-SCSP	1494	607	263	180	150g
F18RC32-FSP	1494	1025	263	360	150g
F18SC27-DCP	1494	834	244	270	150g
F18SC32-FSP	1494	1025	263	360	150g

Drain Connections

⚠ Warning

If a refrigerated base does not have a condensate evaporator supplied, you must connect the condensate line to a suitable drain. Otherwise, water will collect on the floor, causing a potentially hazardous situation.

⚠ Warning

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Caster Installation

⚠ DANGER

Casters must be installed and screwed in completely to prevent bending. When casters are installed the mass of this unit will allow it to move uncontrolled on an inclined surface. These units must be tethered/secured to comply with all applicable codes.

⚠ Warning

The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the owner's and operator's responsibility.

⚠ Caution

If casters are replaced, the unit must stand upright for twenty-four (24) hours before being powered up to assure oil return to the compressor sump.

Section 3
Operation

⚠ DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

⚠ DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠Warning

Do not contact moving parts.

⚠Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠Warning

Do not use electrical appliances inside the food storage compartment of this appliance.

⚠Warning

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

⚠Warning

Overloading shelves can damage equipment or cause bodily injury.

⚠Warning

Damp or wet hands may stick to cold surfaces.

⚠Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

⚠Warning

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

⚠Caution

Do not throw items into the storage area. Failure to heed this recommendation could result in damage to the interior of the cabinet or to the blower coil.

⚠Caution

Do not place hot pans on/against the ABS liner.

⚠Caution

Overloading the storage area, restricting the airflow, and continuous opening and closing of the doors and drawers will hamper the units ability to maintain operational temperature.

⚠Caution

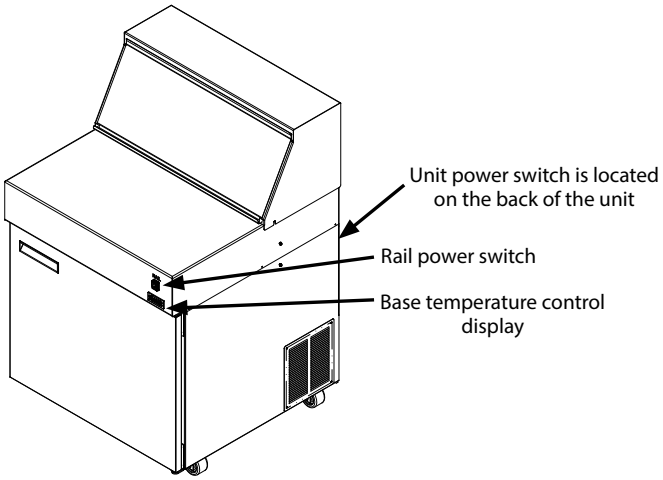
Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.

⚠Caution

The rail cover must not be removed during rail operation. Any attempt to modify the rail could result in operator injury.

Daily Operation

The unit power switch is located on the back of the unit. After turning the ON/OFF switch to ON the unit's compressor will begin operating. Delfield refrigerated bases are designed to maintain an operational temperature of 36°F to 40°F (2°C to 4°C). Base temperature control display and the rail power switch are located in the unit nosing. Temperature in the refrigerated rail opening is 33°F to 41°F (0°C to 5°C).



Remove any water remaining in the cold rail during early morning operations. Cold rails should be cleaned at this time when the frost/ice is not present. Rail performance will be significantly reduced if water remains in rail and is allowed to freeze.

To ensure product quality in the rail it is recommended that product be rotated every four hours. Product in the rail must be removed and stored in the refrigerated base at the end of the day. This allows you to turn the rail off at night to save energy and time to defrost as needed. It also helps maintain product quality.

Note

High ambient temperature, humidity, or a rail that does not have a full compliment of pans can cause excessive frost in the rail.

Note

If there is excessive frost upon morning startup, call Delfield customer service.

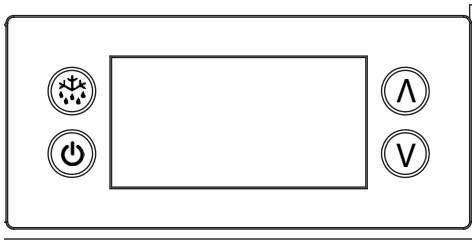
Evaporator Fan Operation

When the refrigerator is initially powered up or immediately following a power outage the unit will begin cooling after a 3-6 minute delay. During normal operation the evaporator fan pulses independently of the compressor as dictated by the controller as follows:

1. During the cooling mode, compressor and evaporator fan run simultaneously.
2. During the compressor off mode, evaporator fan pulses three minutes on and three minutes off.
3. During an actual defrost event other than the off-cycle defrost, compressor stays off but the evaporator fan runs continuously.

Cooling Cycle		Defrost Cycle
Compressor On	**Compressor Off**	**Compressor Off**
Evaporator Fan On	Evap Fan Cycles On 3-Min, Off 3-Min	Evaporator Fan On

ERC112 Temperature Control



AT START UP

1. At initial start-up or anytime power is disconnected, then reconnected to the unit, the control will go into defrost mode.
2. The control will enter a DEFROST mode and the display will read dEF. The compressor and condenser fan as well as the evaporator fan will remain off until this initial defrost is complete. This initial defrost cycle may take up to 35 minutes to complete.
3. The display will continue to read dEF for an additional 30 minutes while the cooling cycle cools the box to the set temperature.
4. Then the digital thermostat will display box temperature.
5. The temperature control will cycle the compressor, evaporator fan motor and condenser fan motor to maintain box temperature at the control setting. For more information see "Evaporator Fan Operation" on page 9.

DEFROST MODE

The temperature control also monitors the evaporator temperature and will turn off the compressor and condenser fan motor when needed to allow accumulated frost on the evaporator to clear. During this defrost cycle, the digital temperature display will read dEF. After the defrost cycle is complete, the temperature control will return to a normal cooling cycle, but the display will continue to read dEF until the evaporator returns to normal cooling temperatures (up to 30 minutes).

The electronic temperature controller monitors evaporator temperature and compressor run time to determine the proper time for a positive defrost cycle. A defrost cycle can occur as often as every 60 minutes under extremely heavy usage. It can last a minimum of 2 minutes. When the controller enters the defrost mode the compressor is shut off and will remain off until the evaporator coil temperature exceeds 41°F (5°C) or the controller reaches a time limit of 75 minutes.

Operation / Indication		
Status	**Displayed**	**Comments**
Normal (°C)	Temp. [°C]	Unit depends on setting (parameters in control)
Normal (°F)	Temp. [°F]	
Show set-point	Temp.	
Set to Defrost	dEF / Temp	Depends on setting (parameters in control or as chosen by upper left button)
Sensor 1 defect	E01	Air sensor
Sensor 2 defect	E02	Coil sensor
High temperature alarm	Hi	Automatically switching at 2 sec rate
Low temperature alarm	Lo	
Line voltage too hight	uHi	
Line voltage too low	uLi	

Press upper or lower right button.

- Display show actual set-point (blinking).
    - If buttons untouched for 3 seconds returns to normal.
- Increase set-point by pressing upper button. Max value depends on parameters in control.
- Decrease set-point by pressing lower button. Min value depends on parameters in control.
    - If buttons untouched for 3 seconds returns to normal and stores new set-point.

Press upper left button for 5 seconds.

- Start defrost.

Press lower left button for 5 seconds.

- Unit goes into stand-by mode.
    - The display will read Off, then a period.
- Press the lower left button again for 5 seconds.
    - The display will read On.
    - The unit will then start up in the defrost mode, and display will read dEF.

Temperature Alarm

The alarm will flash HI or LO 90 minutes after the unit has reached its alarm temperature point or after any power interruption if the temperature is above or below the alarm set points.

- The high refrigerator temperature point is 50°F (10°C).
- The low refrigerator temperature point is 25°F (-4°C).

CHANGING DISPLAY FROM FAHRENHEIT TO CELSIUS ON ERC112 CONTROL

1. Simultaneously hold the up and down arrows for 5 seconds to access menu for password protected parameters.

2. Screen should temporarily flash ***PAS*** and then move to a numeric screen.

3. Scroll to ***187*** using the up/down arrows and push the stand-by button (lower left button) to enter.

4. Scroll to ***dis*** using the up/down arrows and push the stand-by button (lower left button) to enter into the display menu.

5. Scroll to ***CFu*** using the up/down arrows and push the stand-by button (lower left button) to enter the display unit menu.

6. ***-F*** should be displayed indicating Fahrenheit. Use the down arrow to change it to ***-C*** for Celsius and hit the stand-by button (lower left button) to enter the change.

7. Push the defrost button (upper left button) to move out of the display unit menu.

8. Push the defrost button (upper left button) to move out of the display menu and back to the normal display.

NOTE: For steps 7 and 8, display will return back to normal display after 30 seconds of inactivity.

Section 4
Maintenance

⚠ DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

⚠ DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

Cleaning and Sanitizing Procedures

⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

GENERAL

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Interior	X			X	X
Exterior	X			X	X
Gasket	X		X	X	X
Drawer & Tracks		X		X	X
Drain		X		X	X
Condenser Coil			X	X	X
Casters			X	X	X

INTERIOR CLEANING

Notice

When cleaning interior and exterior of unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

Notice

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

The interior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner.

Preventing Blower Coil Corrosion

To help prevent corrosion of the blower coil, store all acidic items, such as pickles and tomatoes, in seal-able containers. Immediately wipe up all spills.

EXTERIOR CLEANING

Notice

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the outside of the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel exterior panels have a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Door Gasket Maintenance

Door gaskets require daily cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket. Gaskets can be easily replaced and do not require the use of tools or an authorized service person. The gaskets are "Dart" style and can be pulled out of the groove in the door. Soak new gaskets in warm water to make them more pliable. Dry and "press" back into place.

Casters

Wipe casters with a damp cloth monthly to prevent corrosion.

Refrigerated Rail

Product in the rail should be removed to the refrigerated base at the end of the day. The timer shuts off the rail for the night. This saves energy and allows the rail to defrost. It also helps maintain product quality. Pans can remain in unit while empty.

Defrosting

Refrigerated cold pans should be defrosted daily. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture to the pan could cause irreparable damage to the refrigeration system. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

DRAWER CLEANING

Drawer Assembly

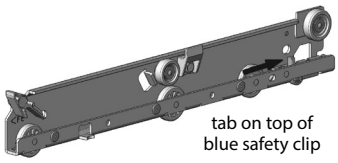
The drawer assembly should be cleaned weekly. Both drawer and tracks are removable easily without tools. The drawer tracks are dishwasher safe or can be cleaned in a sink with detergents and a soft bristle brush.

Remove Drawers

Pull the drawer box out until it stops. Lift up on the drawer front and pull the drawer box completely out. Using a soft bristle brush, clean the track on the bottom of the drawer box. When finished, it should be wiped clean of all food and debris.

Tracks

The drawer box assembly must be removed. Pull the drawer tracks out until they hit a stop. Locate blue safety clips towards the back of each drawer track. Blue safety clips have a tab on the top. Push the tab back until it clicks. Lift up and pull the drawer tracks all the way out of the drawer cage. The drawer tracks are dishwasher safe or can be cleaned in a sink with detergents and a soft bristle brush. Drawers and tracks should be cleaned on a weekly basis. Using a soft bristle brush, wash the track making sure each roller is thoroughly cleaned. The drawer cage should be cleaned with a soft bristle brush, removing any food and debris gathered on the bottom ledge. Once it's cleaned thoroughly with a soft bristle brush, wipe remaining debris clean with a soft towel.


tab on top of blue safety clip

Reassembly

Push the drawer tracks into the drawer cage. The blue safety clip must remain pushed towards the back. Lift up and slide the drawer track all the way into the drawer cage. The blue safety clip will lock in place automatically. Once all tracks are replaced, insert the drawer box. Rest the drawer box bottom track on the front track roller. Then push the drawer back in place SLOWLY. When the drawer box is about half way in you will hit a STOP. You must lift the front of the drawer up approximately ½" (1.3cm) to continue inward. Clean tracks as often as possible. The cleaner the tracks are the better they will operate.

CLEANING THE CONDENSER COIL

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done monthly. If conditions are such that the condenser is totally blocked in a month, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

DRAIN MAINTENANCE

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit, be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit, make sure the end of the drain tube is in the condensate evaporator. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

FIELD INSTALLATION

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

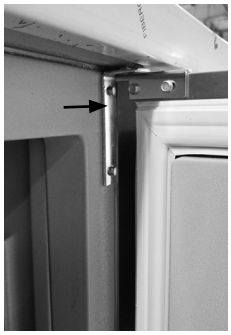
DOOR/HINGE ADJUSTMENTS

Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

If it becomes necessary to adjust a door, follow these instructions:

1. Ensure plastic hinge bushings are in place. Replace if missing, worn or broken.
2. If the door needs to be higher at the handle:
   A. Use a 5/16" wrench to slightly loosen bottom hinge screws.
   B. Pull the hinge toward the opening and tighten the screws.

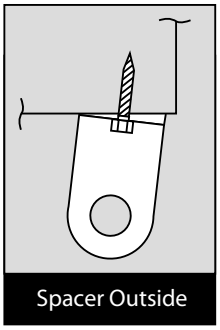
   C. Use a 5/16" wrench to slightly loosen the top hinge screws.
   D. Push the hinge away from the opening and tighten the screws.



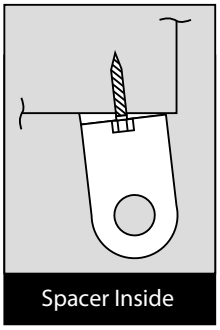
3. If the door needs to be lower at the handle:
   A. Use a 5/16" wrench to slightly loosen bottom hinge screws.
   B. Push the hinge away from the opening and tighten the screws.
   C. Use a 5/16" wrench to slightly loosen the top hinge screws.
   D. Pull the hinge toward the opening and tighten the screws.

Adding a spacer is another adjustment option:

1. If the door needs lowering at the handle:
   A. Use a 5/16" wrench to loosen the hinge screws.
   B. Install a spacer outside of the hinge.
   C. Tighten the screws.



2. If the door needs to be higher at the handle:
   A. Use a 5/16" wrench to loosen the hinge screws.
   B. Install a spacer inside of the hinge.
   C. Tighten the screws.



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