

F5 & F15 SERIES

REFRIGERATED DISPLAY CASES

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.



⚠ Caution

Read this instruction before operating this equipment.

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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

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

⚠ 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

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

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

⚠ 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

Do not store or use gasoline or other flammable vapors or liquids inside or within 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 appliances or accessories other than those supplied by the manufacturer.

⚠ 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

Use caution when handling metal surface edges of all equipment.

⚠ 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.

Notice

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.

Notice

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Notice

Climatic class 4 is defined as ambient conditions of 30°C and 55% relative humidity, according to ISO 23953-2.

Notice

This product utilizes Ecomate blowing agent methyl formate

Section 1

General Information

This manual covers the following refrigeration display cases.

F5 - Self-Contained Drop-In Models
Pass-Thru Models
F5PC36DP
F5PC48DP

F15 - Self-Contained Serview Models	
Mirrored Back Models	Pass-Thru Models
F15MC48DP	F15PC48DP

Serial Number Information

The serial number is on the identification plate that also includes the model number.

- Self-contained F5 series identification plate is located near the condensing unit.
- The serial number on all self-contained F15 series units is located behind the compressor housing.

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

Warranty Information

Visit www.delfield.com/warranty to:

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




Service

For parts and service consult Welbilt KitchenCare at 1-844-724-CARE

Regulatory Certifications

DOMESTIC MODELS

115Volt models are certified by:

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

Section 2 Specifications

Pass Thru F5 - Self-Contained Drop-In Models							
Models	Shelf Area	Volume	V/Hz/Ph	Amps	H.P.	Nema Plug	Ship Weight
F5PC36DP	15.5	18.1	115/60/1	4.5	1/4	5-15P	541lbs / 245kg
F5PC48DP	21.4	25	115/60/1	4.5	1/4	5-15P	609lbs / 276kg

Mirrored F15 - Self-Contained Servview Models								
Models	Shelf Area	Volume	Base Volume	V/Hz/Ph	Amps	H.P.	Nema Plug	Ship Weight
F15MC48DP	19.6	22.3	9.15	115/60/1	7.9	1/3	5-15P	759bs / 334kg

Pass Thru F15 - Self-Contained Servview Models								
Models	Shelf Area	Volume	Base Volume	V/Hz/Ph	Amps	H.P.	Nema Plug	Ship Weight
F15PC48DP	21.4	25	9.15	115/60/1	7.9	1/3	5-15P	807lbs / 366kg

Refrigeration Specifications						
Model	BTU/Hour Capacity		Heat of Rejection		R290 Charge	
	Base	Display	Base	Display		
Self-Contained Drop-In						
F5PC36DP	N/A	2576	N/A	535	150g (5.3oz)	
F5PC48DP	N/A	2773	N/A	651	150g (5.3oz)	
Self-Contained Servview						
F15MC48DP	2905	3463	268	453	150g (5.3oz)	
F15PC48DP	2905	3463	268	677	150g (5.3oz)	

Electrical Specifications

⚠ 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.

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.
- 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.

Notice

These appliances will operate within the marked rated voltage range without adjustment.

Notice

This symbol indicates the location of the equipotential bonding conductor connection.



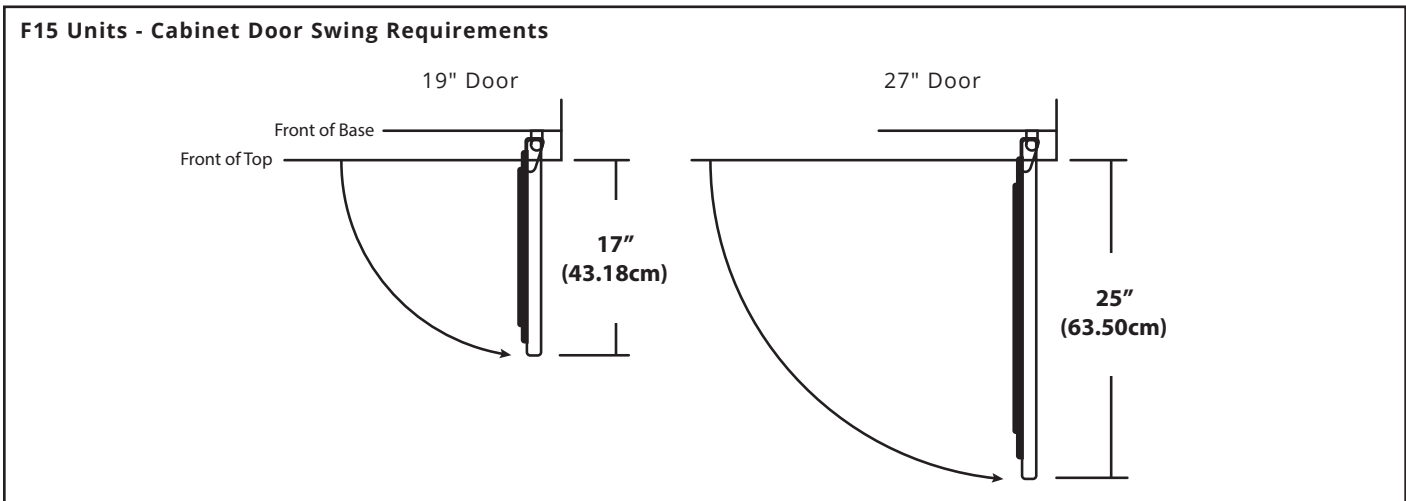
Clearance Requirement Specifications

- Keep the vents clean and clear of obstructions.
- Casters or optional legs must be used and not removed

Clearance Requirements		
	F5	F15
Top	30"	30"
Rear	0"	6"
Sides	0"	0"
Bottom	0"	6" Legs or Casters

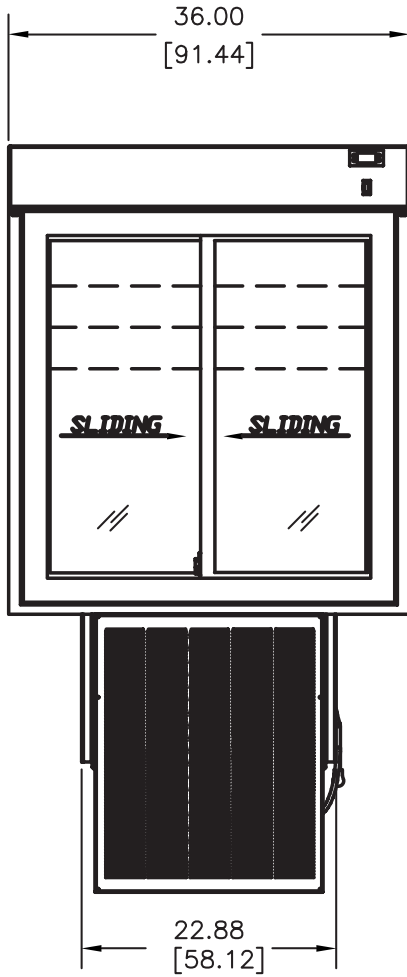
⚠ DANGER

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

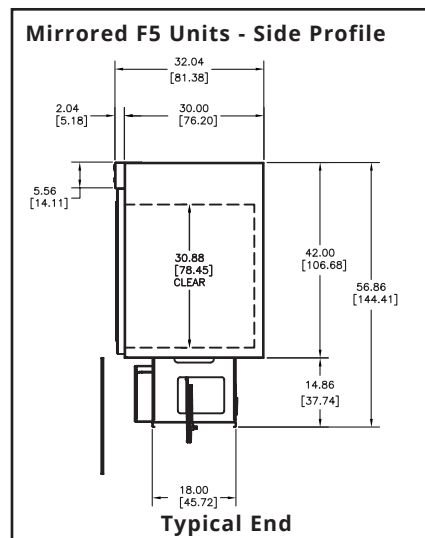
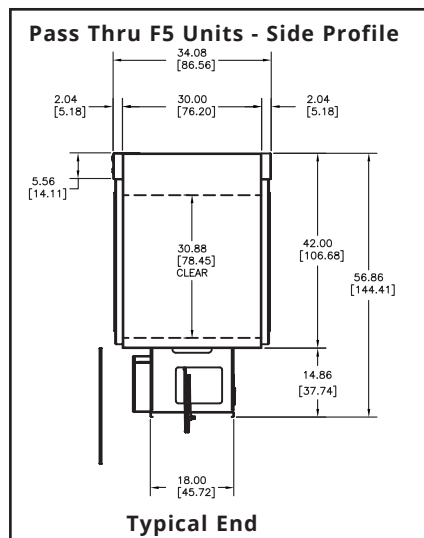
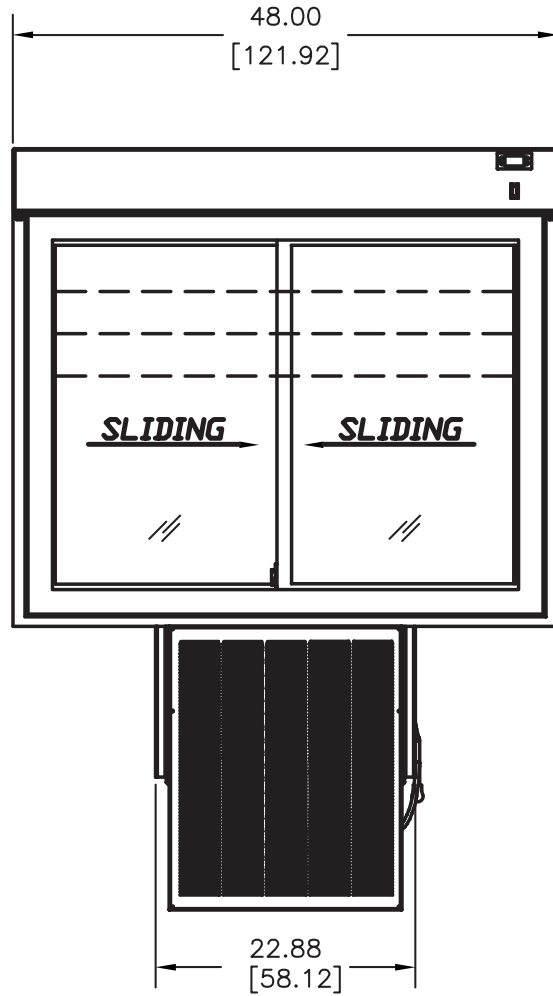


Dimension Specifications

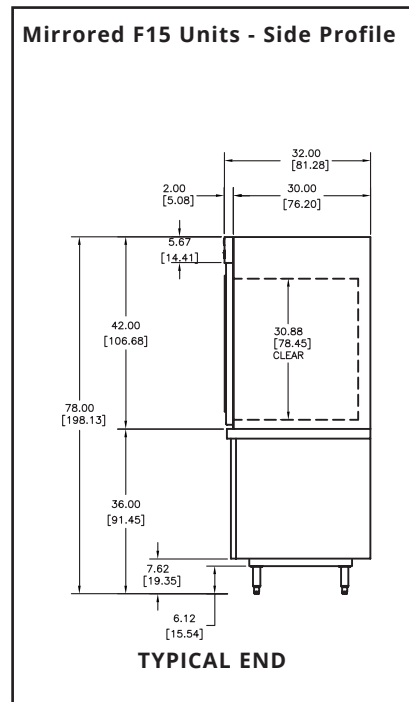
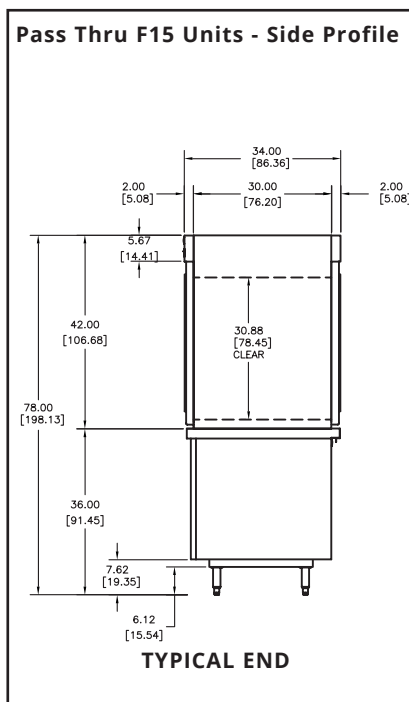
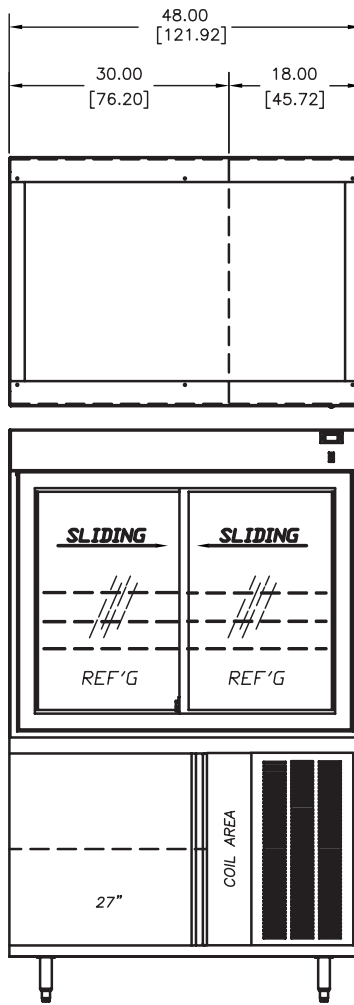
F5PC36DP



F5PC48DP & F5MC48DP



F15PC48DP
F15MC48DP



Section 3 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.

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

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

These appliances are to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply, and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the application in the direction of movement plus 500mm without the flexible connections becoming taught or being subject to strain.

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 50° - 100°F (10° - 38°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation.
- 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.

F15 Leg & Caster Installation

⚠ DANGER

Legs or casters must be installed and the legs or casters must be 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.

Leveling

After the cabinet has been placed in the desired location, cabinets with legs must be leveled. Level units from front to back and from side to side. Leveling will insure proper door operation and removal of condensate. Cabinets with casters must have the caster brake set so the cabinet cannot move.

Stabilizing

It is very important that all legs are properly adjusted to keep the cabinet level, evenly distribute the weight and to make sure the unit will not rock, lean or be unstable.

Shelf Installation

Display cases come with three epoxy coated wire shelves that are adjustable in 3-3/4" increments.

Drain Connections

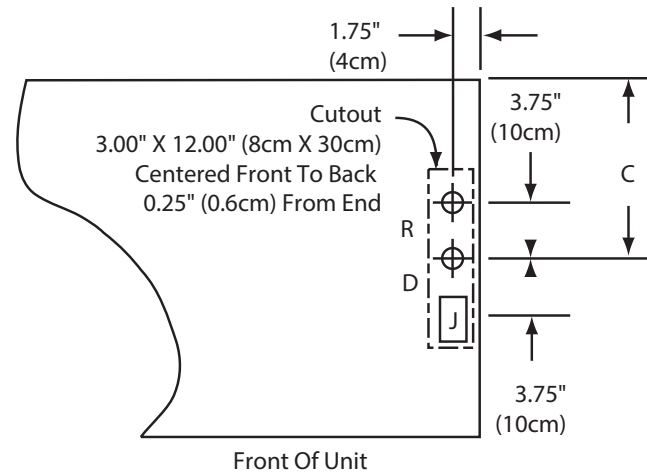
Self-contained models are standard with a condensate evaporator. If, for some reason, a unit does not have a condensate evaporator, or the evaporator fails, the unit's drain must have an outlet to an appropriate drainage area or container.

⚠ 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.

Remote Option Installation

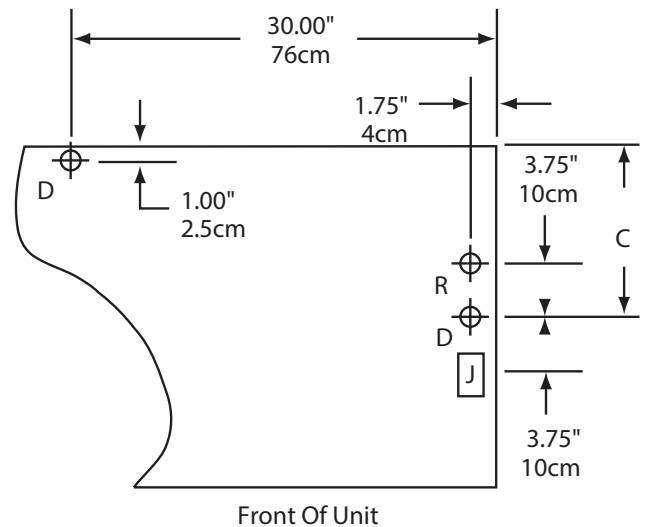
F5 REMOTE MODELS



J= Junction Box
 R= Refrigeration Lines,
 0.25" Liquid,
 0.37" Suction
 D= 0.50" I.D. Drain

F5 Typical Mechanical Access (Plan View)

F15 REMOTE MODELS



J= Junction Box
 R= Refrigeration Lines,
 0.25" Liquid,
 0.37" Suction
 D= 0.50" I.D. Drain

F15 Typical Mechanical Access (Plan View)

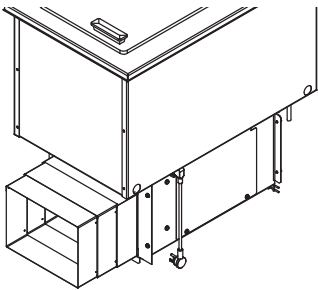
F5 Counter Installation

For any non-standard installation consult the factory.

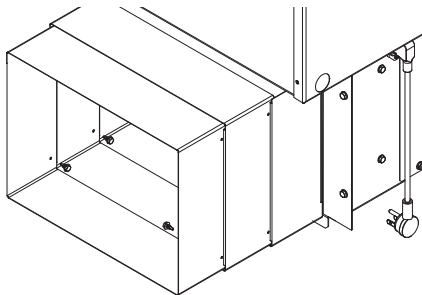
1. Cabinet interior minimum dimensions:

Dimension	All
A	29.75" / 75.5cm
B	30" / 76cm
C	28" / 71cm
D	24" / 61cm
E	19" / 48cm
F	Min - 5.5" / 14cm Max - 9.5" / 24cm

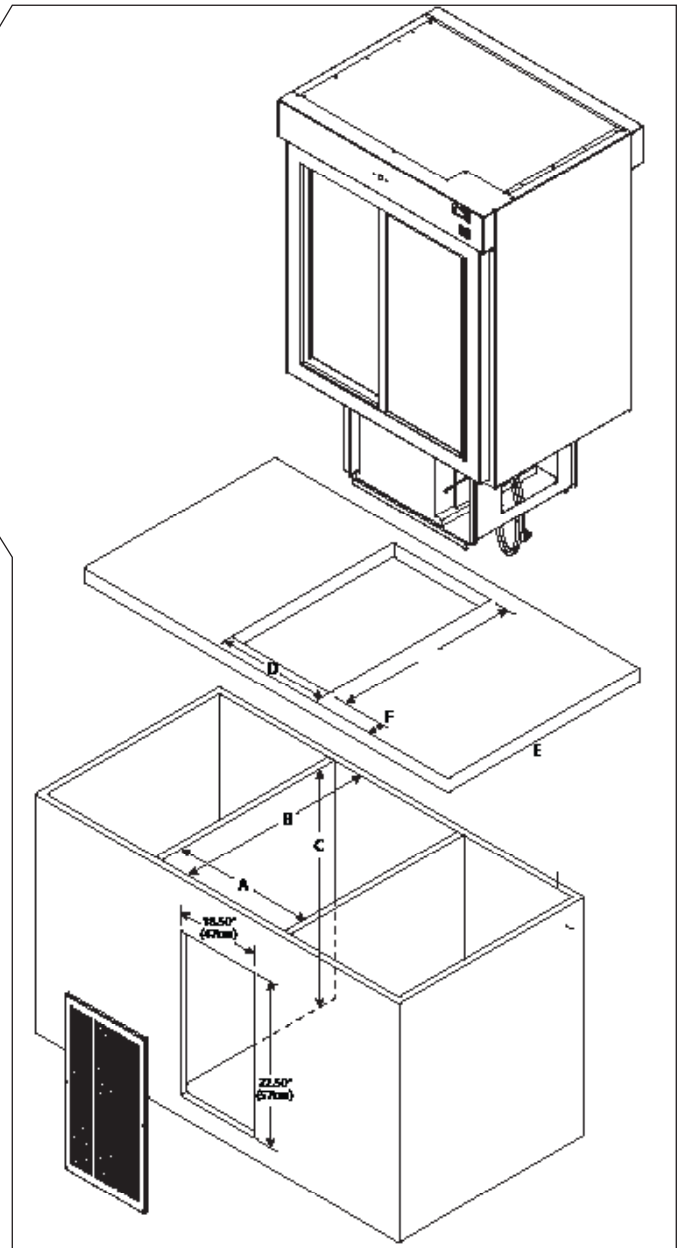
2. Place the condensing unit through the counter cutout.
3. Extend the telescoping duct from the front of the condensing unit to the back of the louver. This will prevent recirculation of discharge air. Export models do not have a telescoping duct, skip to step 6.



4. Put eight provided screws through the telescoping duct side walls to hold it at the desired depth.



**Use Screws to Secure Desired Depth
3 of 8 Screws Shown**



5. Partitions must fully extend front to back and top to bottom.
6. Louver cutout must extend to bottom of cabinet and align with condenser face.

NOTE: The louver provided must be installed in front of the condensing unit's finned coil. Any restriction to the proper air flow will void the compressor warranty.

- Louver measures 20.00" x 25.00" (51cm x 64cm).
- Louver Cutout Size is 18.50" x 22.50" (47cm x 57cm) (typical installation).

Section 4 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.

⚠ DANGER

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

⚠ Warning

Do not contact moving parts.

⚠ 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

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

⚠ Warning

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

⚠ Warning

Damp or wet hands may stick to cold surfaces.

⚠ Warning

Maximum weight for shelves is 75 pounds. Overloading shelves can damage equipment or cause bodily injury.

⚠ 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 display case or storage area. Failure to heed this recommendation could result in damage to the interior of the cabinet or to the blower coil.

Refrigerated Display Cases

Delfield display cases are designed to maintain 36°F to 40°F (2°C to 4°C) operational temperature in both the display and storage areas (F15 series only) at 55% or lower ambient relative humidity.

Notice

If humidity is above 55%, condensation on the glass will be present.

Display Lock Operation

At the factory, the keys are taped to the display case.

To lock: Line up key ridge with red dot.

Insert key and rotate one-half turn.

Remove key and push lock bolt in.

To open: Line up ridge with red dot.

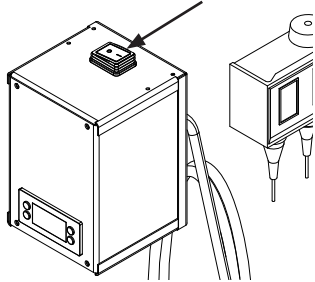
Insert key and rotate key one-half turn.

Remove key.

115Volt Power Switch

F5 power switch is located next to the condensing unit. Turn the switch ON to begin operation.

F15 displays cases have one power switch. It is located behind the louvered panel in the mechanical compartment. Turn the switch ON to begin operation.

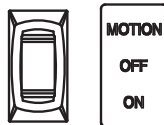


F15 Power Switch On Top of Base Temperature Control

115Volt Light Switch

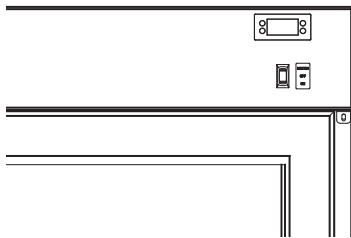
The lights are controlled by a 3 position switch. The switch is located in the display nosing under the display thermostat. It has the following positions and functions:

- Top position – Motion – the lights will function according to the motion sensors. This is the factory recommended setting.
- Middle position – Off – the light will be off.
- Bottom position – On – the lights will be on.



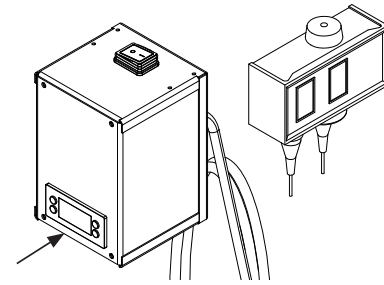
115Volt Temperature Controls

The F5 and F15 display case temperature control is located in the display nosing.



F5 & F15 Display Temperature Control

F15 display cases have two temperature controls. The base temperature control is located in the mechanical compartment.



F15 Base Temperature Control

Display cases are factory set at mid-range to maintain about 38°F (3°C) box temperature.











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 20.


Defrost

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).

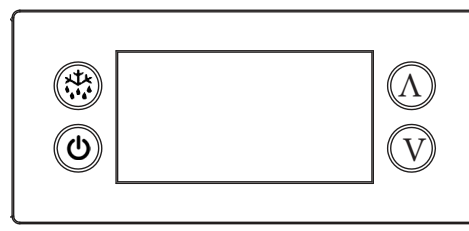
The electronic temperature controller monitors evaporator temperature and compressor run time to determine the proper time for a positive defrost cycle. A defrost cycle can occur as often as every 60 minutes under extremely heavy usage. When the controller enters the defrost mode the compressor is shut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

TEMPERATURE CONTROL & DISPLAY

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 	X	Air sensor
Sensor 2 defect	E02 	X	Coil sensor
Sensor 3 defect	E03 	X	Open
Sensor 4 defect	E04 	X	Open
Remote Display Communication Error	E0C		Between control and remote display
High temperature alarm	Hi 	X	Automatically switching at 2 sec rate
Low temperature alarm	Lo 	X	
Line voltage too high, above 140 volts	uHi 	X	
Line voltage too low, below 96 volts	uLi 	X	
Control calls for cooling for more than 24 hours straight	LEA 	X	Time includes defrost. Error will go away if the control cycles off the compressor or if the power is shut off. If error is on a cold pan it could be related to a high ambient temperature or not shutting the rail off nightly.

 All alarms sound for approximately 10 seconds and then are silent for 50 seconds. It will do that for 15 cycles and then remain silent. The alarm code will still be present on the display until the fault clears.

Temperature Control & Display Operation



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 sound and 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. Refrigerators are factory set at mid-range to maintain about 38°F (3°C) box temperature. The high refrigerator temperature point is 50°F (10°C). The low refrigerator temperature point is 25°F (-4°C).

EVAPORATOR FAN OPERATION

During normal operation the evaporator fan may cycle and/or pulse independently of the compressor. Consult Technical Support at 1-844-724-CARE if you are unsure of the proper function.

Cooling Cycle		Defrost Cycle
Compressor On	Compressor Off	Compressor Off
Evap Fan On	Evap Fan Cycles On 2-Min, Off 2-Min	Evap Fan On

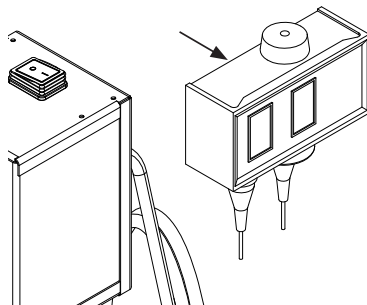
115Volt F15 Pressure Control

F15 display cases have a high pressure limiting device. Under severe overloading conditions, or in the event of a condenser fan failure or a plugged or blocked condenser, this device may shut down the refrigeration system. This device will automatically reset, but determining the cause of the high pressure condition should be investigated by a qualified refrigeration technician.

⚠ Caution

In attempting to adjust the pressure control, you can do damage to your unit. Please contact KitchenCare +1 (844) 724-2273 or your local service agent. Delfield is not responsible for charges incurred while having the pressure control adjusted.

Factory Recommended Settings	
Cut-in	20#
Cut-out	5#
Differential	15#



F15 Base Pressure Control

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 5 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

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.

⚠ 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.

⚠ Caution

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

General Cleaning

⚠ Warning

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

⚠ Caution

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.

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
Gasket	X			X	X
Exterior	X			X	X
Drain		X		X	X
Sliding Door		X		X	X
Condenser Coil			X	X	X

Interior Cleaning

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

GASKETS

Gaskets require regular cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Clean them with water and mild soap (not citrus based). 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. Place gasket in warm water to make the material more pliable for installation. Dry and press into place.

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.

Wipe casters with a damp cloth to prevent corrosion.

DRAIN

Each refrigerated 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.

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.

Cleaning The Condensate Evaporator

REMOTE MODELS ONLY

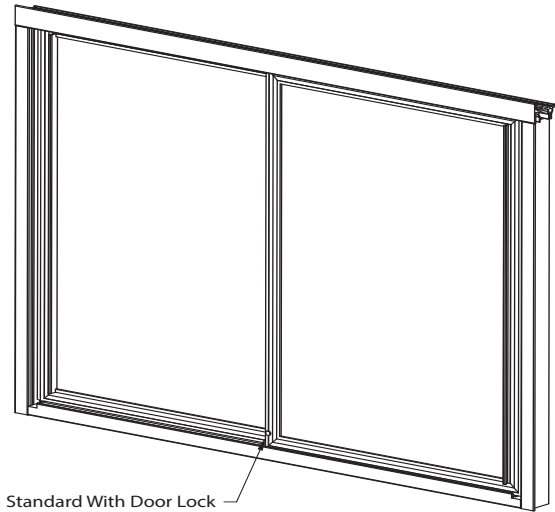
The stainless steel condensate evaporator pan should be cleaned every six months. Use a vacuum cleaner or damp cloth to remove dust that may have accumulated. This will prevent corrosion of the stainless steel.

Door Maintenance

DOORS WITH HINGES

Over time and with heavy-use doors, the hinges may become loose. If this happens, tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require qualified service agents or maintenance personnel to perform repairs.

SLIDING DOORS



Clean the tracks weekly with a mild soap and water solution to keep the tracks free of foreign matter. The glass may be cleaned with one of the many commercial glass cleaners available.

Sliding Door Removal

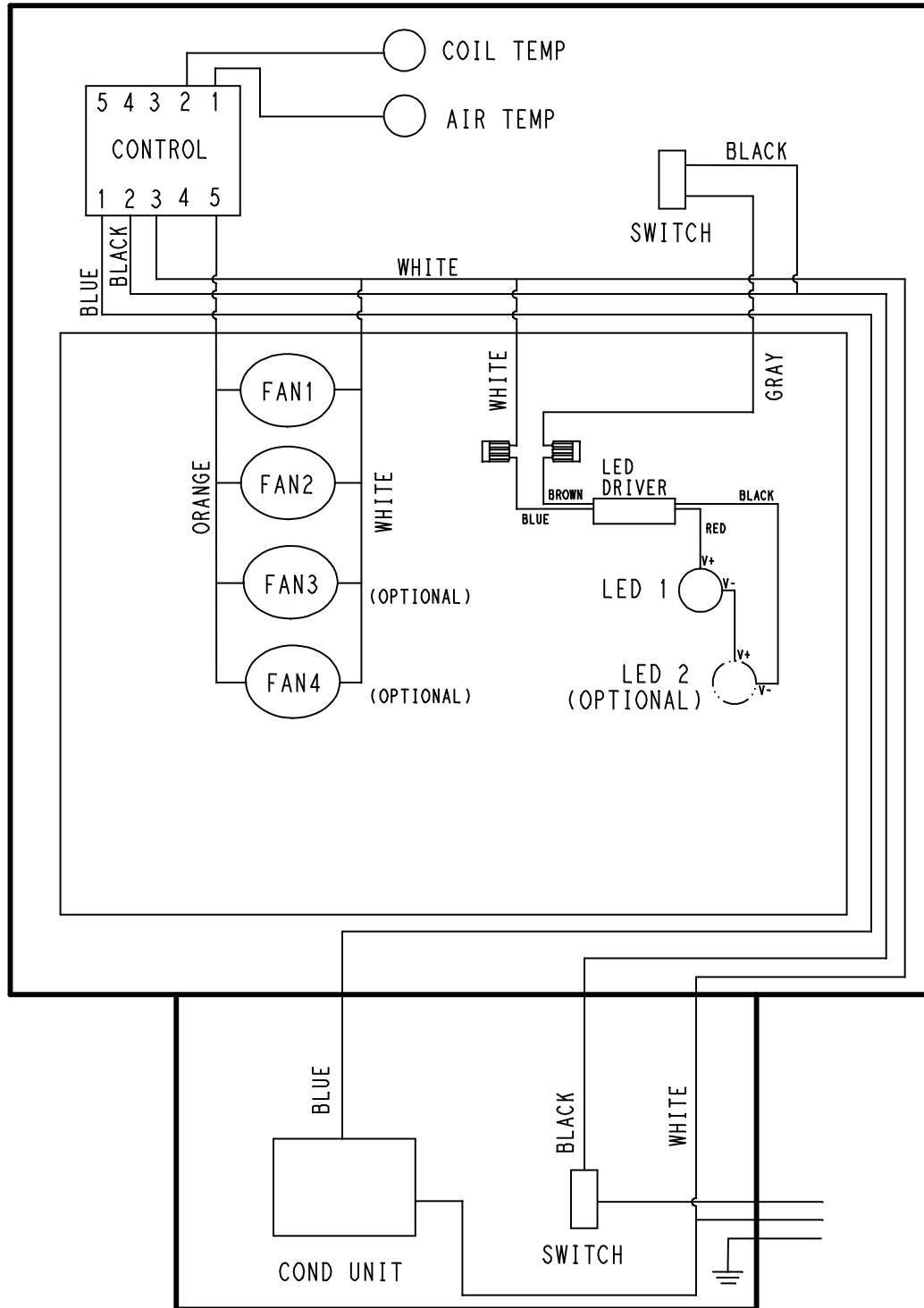
If it becomes necessary to replace a sliding door assembly or a glass panel, have your unit's model and serial numbers available when you call KitchenCare (844) 724-2273. Indicate that your unit has the sliding door assembly when you call.

1. Open the door almost completely.
2. Firmly grasp both sides of the door.
3. Lift the door up and move it until it enters a notch and can be lifted higher.
4. Tilt the bottom out without removing the top.
5. Use the top to gently return the spring to the closed position.
6. Remove the door from the top track.

Sliding Door Reinstall

1. Use the top inside corner of the door to move the spring to the open position.
2. Put the top into the track and find the notch where the door can be lifted higher.
3. Set bottom of the door into the track.

WIRING SCHEMATIC



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