



USDC-36 36", 11.6 cu. ft.



USDC-48 48", 15.5 cu. ft.



USDC-64 64", 21.9 cu. ft



USDC-82 82", 28.1 cu. ft.

Curved Glass Refrigerated Deli Case Instruction Manual

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.



IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.



DANGER:

- Risk of fire or explosion.
- Flammable refrigerant R290 used.
- To be repaired only by trained service personnel.
- **DO NOT** use mechanical devices to defrost refrigerator.
- **DO NOT** puncture refrigerant tubing.
- **DO NOT** pierce or burn.
- **DO NOT** store in a room with continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater.)

ATTENTION

- 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 or instruction concerning use of the appliance by a person responsible for their safety.
- **DO NOT** allow children to play with unit.
- **DO NOT** leave children unattended with unit, adult supervision required.
- **DO NOT** use this unit for anything other than intended use.
 - * This unit is specifically designed to merchandise ice cream or yogurt type products.
- Keep unit away from any heat source, open flame, flammable vapors and liquids.
- **DO NOT** spray the unit with water.
- Never clean refrigerator parts with flammable fluids.
 - * These fumes can create a fire hazard or explosion.
- **DO NOT** attempt to remove or repair any component.
 - * All other servicing should be done by a qualified technician.
- **DO NOT** store or use gasoline or other flammable vapors and liquids near this or any other appliance as the fumes can create a fire hazard or explosion.
- The appliance shall be stored so as to prevent mechanical damage from occurring.
- To prevent skin from getting stuck to the cold surfaces, keep hands and other body parts dry when touching cold surfaces in the refrigerated compartment.

TRANSPORTATION AND PLACEMENT

- The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation.
- **DO NOT** incline unit more than 45 degrees, to prevent compressor and system damage.
- Before use, remove all the packing material.
- Place the unit on a flat, secure surface with at least 4" (10 cm) of open space around all sides to ensure proper air circulation.
- The unit should be put in well-ventilated, dry place.
- Don't use it under direct sunshine.
- The unit should be kept away from water sink, heat source and any volatile, corrosive material.

PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- **DO NOT** under any circumstances cut or remove the grounding prong from the power cord.



ELECTRICAL

- DO NOT overload outlet, to minimize shock and fire hazard.
- **NEVER** use an adapter plug or extension cord to power the unit.
- It is recommended that a separate circuit, serving only your unit, be used.
- Use receptacles that cannot be turned off by a switch or pull chain.
- The wall outlet, circuit and supply voltage must be checked carefully by qualified electricians.
- DO NOT plug unit into outlet if the power cord is broken or frayed
- **DO NOT** attempt to alter or tamper with the electrical cord.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **DO NOT** rest unit on or against the electrical cord or plug.
- **DO NOT** plug or unplug the cord with wet hands, to minimize shock and fire hazards
- **UNPLUG UNIT BEFORE** maintenance and cleaning.
- When the unit will not be in use for a long period of time, disconnect the power first, then clean it.
- Avoid turning on and off the power too frequently.
- After unplugging the unit, wait at least 5 minutes before re-plugging it. Failure to do so could cause damage to the compressor.
- **DO NOT** damage the refrigerant circuit.
- **NEVER** unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.

DISPOSAL

- Dispose of properly in accordance with Federal or local regulations.
- Refer to local regulations regarding disposal of the appliance for its flammable gas.
- Before you scrap the appliance, please take off the doors to prevent children from being trapped.
- Before carrying out decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.
- When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely. The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

INSTALLATION WARNINGS:

- The appliance shall be installed in accordance with national wiring regulations
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.

Notice:

- * Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
- * Servicing shall only be performed as recommended by the equipment manufacturer.

 Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- * Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.



BEFORE INSTALLATION:

- If the unit has recently been transported please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the desired temperature is reached before loading the unit product.
- Make sure all accessories are installed (i.e. shelves, shelf clips, casters) before plugging the unit in.
- Please read through the manual in its entirety.

TO INSTALL:

- Remove unit from wood frame and pallet. Make sure all plastic, tape and packaging materials are removed.
- Place the unit on a flat, secure surface with at least 4" (10 cm) of open space around all sides to ensure proper air circulation.
 - * Under extreme heat conditions, (100°F+ / 38°C+), you may want to install an exhaust fan
- Place the unit in a dry area to prevent the compartment body from getting rusty.
- Place the unit in an area that is not in direct sunlight or any other sources of heat.

TO USE:

- Make sure the unit is plugged in properly
- The unit should be running 2 to 3 hours before loading products to detect any potential electrical failure and/or concealed shipping damage.
- Do not replace the temperature controller or change its parameters without the help of a qualified technician.
- **DO NOT** restart the unit immediately when it is disconnected or shut off. Wait five (5) minutes before restarting.

LIGHT SWITCH LOCATION:

• The light switch is located at the left side of rear grill.

CLEANING AND MAINTENANCE

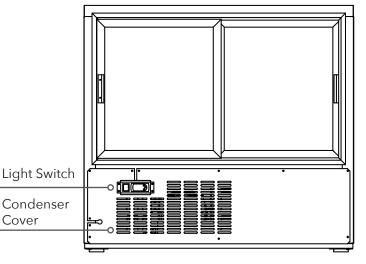
• **ALWAYS** disconnect unit from power supply before cleaning, maintenance and repairs.

Condenser Cleaning

- The condenser should be cleaned at least once a month due to dirt, grease, lint and dust build up.
 - * Dirty condensers result in compressor failure, product loss, and lost sales which are not covered by warranty.
 - Air is pulled through the condenser continuously along with dust, lint, grease, etc. Keeping the condenser clean will minimize service expenses and lower electrical costs.
 - * Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vacuum or using CO2, nitrogen or pressurized air.
 - * If you cannot remove the debris adequately please call you refrigeration service company.

Tools Needed: Phillips Screwdriver, Soft bristle Brush, Adjustable Wrench

- 1. Remove bolts anchoring compressor assembly to frame rails and carefully slide out, the tube connections are flexible.
- 2. Use brush to clean off the accumulated dirt, grease, lint and dust from the condenser.





- 3. Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- 4. After brushing condenser coil, vacuum dirt from coil and interior floor.
- 5. Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- 6. Reinstall front grill assembly onto unit with appropriate fasteners and clips. Tighten all the screws.
- 7. Connect the unit to power and check that it is functioning properly.

Stainless Steel Cleaning

- **WARNING:** Failure to follow these instructions may result in abrasion, pitting and rusting of stainless steel surfaces.
- **DO NOT** use hydrochloric acid or chlorine-based products to clean stainless steel.
- **DO NOT** use abrasives or steel wool to clean stainless steel.
- Soft cloths, towels and sponges are recommended to be used along with detergents.
- Rub in direction of polish lines.
 - * For routine cleaning, removing fingerprints, polishing: Soap, Ammonia and detergent medallion.
 - * To provide a barrier film for fingerprints and smears: Arcal 20, Loc-O-Nu Eco-shine
 - * For stubborn stains and discoloration: Cameo, Talc, Zud First Impression
 - * For grease-fatty acids, blood and burnt-on foods: Easy-off, De-Grease It Oven Aid
 - * For restoration/passivation: Benefit, Super Sheen, Sheila Shine
- Wipe stainless steel surfaces dry after cleaning.

Stainless Steel Enemies

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

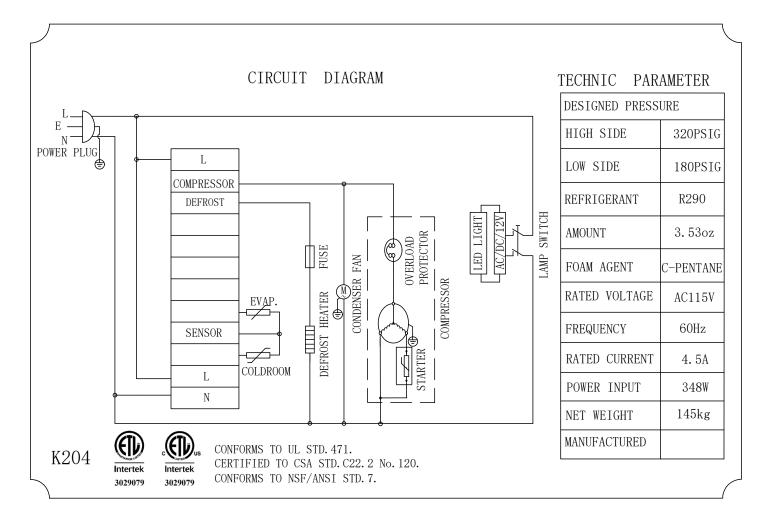
- 1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
- 2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long.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

8 Steps that can help prevent rust on stainless steel

- 1. Use 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.
- 2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
- 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 unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
- 4. Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
- 5. Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently
- 6. 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. All 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.



CIRCUIT DIAGRAM





TROUBLE SHOOTING

• Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged. Thermostat set too high.	Plug in power cord. Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warn product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
	Dirty condenser coil.	Unplug unit and clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Blocking air flow.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Evaporator coil iced over.	
Cabinet is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.



REFRIGERATION WARRANTY

TWO-YEAR LIMITED WARRANTY

Admiral Craft Equipment Limited Warranty, Two (2) Year Parts and Labor + Five (5) Year Compressor and Evaporator Pan.

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

- ACE Equipment is warranted for two (2) years, effective from the date of purchase by the original owner. A copy of the
 original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original
 owner only and is not assignable.
- Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed.

THE FOLLOWING CONDITIONS ARE NOT COVERED BY THIS WARRANTY:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear, or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-877-672-7740.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter. This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

WARRANTY CLAIMS & SERVICE

For warranty and non-warranty related issues please call ACE at 1-877-672-7740 to speak to technical support.

- When calling please have your model number, serial number, and proof of purchase ready.
- To purchase replacement parts, receive online technical support or fill out a warranty claim visit www.admiralcraft.com
- It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

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