

# Refrigerated Chef Base Instruction Manual



2 Drawers - 36", 6.5 cu. ft.



2 Drawers - 52", 10.6 cu. ft.



2 Drawers - 60", 12.7 cu. ft.



4 Drawers - 72", 15.9 cu. ft.

**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.



## WARNING

### 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

- To minimize shock and fire hazards, be sure not to overload outlet. Please use a dedicated outlet for your unit.
- **DO NOT** use extension cords.
- **DO NOT** put your hands under the unit when the unit is required to be moved.
- **DO NOT** attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- **DO NOT** hang on the drawers.
- **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** store any flammable and explosive gas or liquids inside the unit.
- **DO NOT** attempt to alter or tamper with the electrical cord.

### UNPLUG CORD

- To minimize shock and fire hazards, do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, unplug the unit.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging back in.
  - \* Failure to do so could cause damage to the compressor.

### PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- **CAUTION: DO NOT** connect the grounding wire to a water or gas pipe.

### VENTILATION

- Make sure that there is proper ventilation around the unit in the area where it will operate.
- **CAUTION:** Unit needs more than 8" (20 cm) from the cabinet to the wall.
- **DO NOT** completely enclose the back of the cabinet. Prepare an air vent to the outside.

### PROPER DISPOSAL OF EQUIPMENT

- **DO NOT** dispose of this appliance with household waste.
- Dispose of properly in accordance with Federal or local regulations.
- Your old appliances contain insulation gases and refrigerant that must be disposed of properly.
- Refer to local regulations regarding disposal of the appliance for its flammable gas.

- 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.

## **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.

## **UNCRATING**

### TOOLS REQUIRED

- Adjustable Wrench
- Phillips Screwdriver
- Level

### RECOMMENDATIONS:

1. Remove the outer packaging, (cardboard and bubbles or Styrofoam corners and clear plastic).
2. Inspect for concealed damage.
  - \* Immediately file a claim with the freight carrier if there is damage.
3. Move your unit as close to the final location as possible before removing the wooden skid.

## **CABINET LOCATION GUIDELINES:**

- **Install the unit on strong and leveled surfaces**
  - \* Unit may make unpleasant noises if surface is uneven.
  - \* Unit may malfunction if surface is uneven.
- **Install the unit in an indoor, well-ventilated area**
  - \* Unit performs more efficiently in a well-ventilated area.
  - \* For best performance, please maintain clearance of 8" (20 cm) from the back of the unit.
  - \* Outdoor use may cause decreased efficiency and damage to the unit.
- **Avoid installation in a high humidity and/or dusty area**
  - \* Humidity could cause unit to rust and decrease efficiency of the unit.
- **Select a location away from heat and moisture-generating equipment**
  - \* High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.

## **ELECTRICAL:**

- **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.
- **Before** your new unit is connected to a power supply, check the incoming voltage with a voltmeter.
  - \* If anything less than 100% of the rated voltage for operation is noted, correct immediately.
- All units are equipped with a service cord, and must be powered at the proper operating voltage at all times. Refer to the cabinet data plate for this voltage.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

- Light Bulbs must be replaced by the same kind of Light Bulbs.
  - \* NOTE: To reference the wiring diagram, remove the front louvered grill, wiring diagram is positioned on the inside cabinet wall.
- Ensure that the required voltage of the compressor is being supplied at all times.
  - \* Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection.
- Refer to the electrical requirements on the nameplate.
- Make sure that your unit has its own dedicated outlet.

## DRAWER REMOVAL

1. Open the drawer completely.

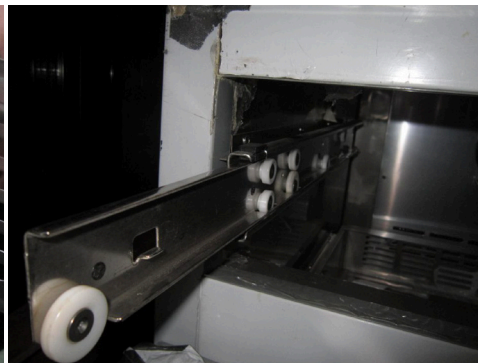
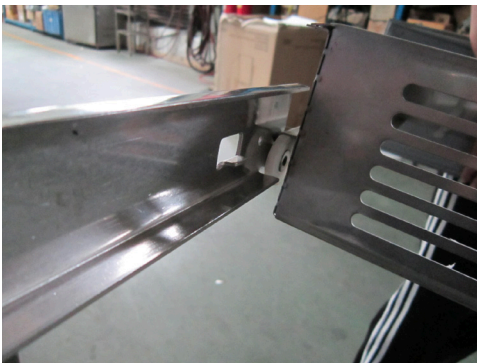
2. Roller clips will be in the down position.

3. While holding the sides of the drawer, use your hands to lift the side track of the drawer



4. Lift the drawer.

5. Remove it from the channel.



## DRAWER INSTALLATION

1. Lower rear rollers into channel slots.
2. While holding the sides of the drawer, use your hands to lift the side track of the drawer
3. Lift the drawer and remove it from the channel.



## OPERATIONS

### STARTUP

1. The compressor is ready to operate. Plug in the cooler.
2. Digital Thermostat is factory-set to give refrigerators an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
3. Temperature Control Location and Settings.
  - \* Electronic temperature control is located on front of unit
4. Excessive tampering with the control could lead to service difficulties.
5. Should it ever become necessary to replace temperature control,
  - \* NOTE: If the unit is disconnected or shut off, wait five minutes before starting again.
  - \* RECOMMENDATION: Before loading the product, we recommend you run your 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, we do not cover product loss!

## MAINTENANCE AND CLEANING

- **WARNING:** Disconnect power cord before cleaning any parts of the unit.

### CLEANING THE CONDENSER COIL

- Dust collected on condenser coil will cause unit to malfunction. For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- Clean the condenser at least once a month with a vacuum, brush, or clean cloth.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
- Take care not to bend the fins on the condenser.
  - \* Brush the condenser fins from top to bottom, not side to side.
  - \* After cleaning, straighten any bent condenser fins with a fin comb.

### CLEANING THE FAN BLADES AND MOTOR

- Clean the fan blades and motor with a soft dry cloth.
- Fan blades only - If soil is resistant, then dampen the cloth with warm water and mild soap to clean the fan blades. Wipe dry with soft cloth.
- Avoid getting the fan motor wet - to prevent moisture damage, cover motor.

## CLEANING THE INTERIOR OF UNIT

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- **DO NOT** use steel wool, caustic soap, abrasive cleaners, or chlorine-based cleaners and sanitizers that may damage the stainless steel surface.
- Wash door gaskets on a weekly basis.
  - \* Door gaskets should be thoroughly wiped down, including the sides, weekly.
  - \* Check door gaskets for proper seal after they are cleaned.
- Periodically, clean and wipe down the shelves with mild soap and warm water.

## STAINLESS STEEL CARE AND CLEANING

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

### Recommended cleaners for stainless steel:

- Soap, ammonia, and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration.
- Rub in the direction of polish lines.
- Easy-Off and De-Grease It oven Aid are excellent for removals on all finishes for grease-fatty acids, blood, and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passivation.

### Three things 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 to help prevent stainless steel from rusting:

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 the 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 the chloride content, contact the cleaner supplier. If the 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. The installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain the 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 should be allowed 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.

## 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.                               | Plug in power cord.   |
|  | Thermostat set too high.                            | 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 warm 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. Check condition of gasket and clean or replace as needed.                               |
|  | Dirty condenser coil.                               | 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.  |
|  | Air flow inside cabinet is blocked                  | 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 (2) YEAR PARTS AND LABOR + FIVE (5) YEAR COMPRESSOR AND EVAPORATOR COIL

### TWO-YEAR LIMITED WARRANTY

The Manufacturer warrants that the product is free from defects in materials and/or workmanship for a period of two (2) years from the later of the date of purchase by or delivery to the original owner, under normal use. Any parts covered by this warranty that are examined and determined to have been defective within two (2) years of original purchase shall be repaired or replaced as stated below. Shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures:

1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
2. Receiving the defective part, freight collect; repairing it; and returning it, freight collect.

### FIVE-YEAR COMPRESSOR PART WARRANTY

The Manufacturer warrants that the product is free from defects in materials and/or workmanship for a period of five (5) years from the later of the date of purchase by or delivery to the original owner, under normal use.

- Compressors determined to have been defective within this extended time period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity.
- The five (5) year 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 any other electrical component, etc.
- The five (5) year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:
  1. This system contains R290 refrigerant and polyester lubricant. The polyester lubricant has rapid moisture absorbing qualities. If long exposure to ambient conditions occur, the lubricant must be removed and replaced with new lubricant. Failure to comply with recommended lubricant specification will void the compressor warranty.
  2. Dryer replacement is very important and must be changed when a system is opened for servicing. Dryer must be used with XH-9 desiccant.
  3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

### WHAT IS NOT COVERED BY THIS WARRANTY

Obligation under 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 expressly covered by this warranty.

1. **WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies 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.
2. **NO CONSEQUENTIAL DAMAGES.** 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.
3. **ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.** Not responsible for the repair or replacement of any parts that have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or an Act of God.
4. **NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** There are no other warranties, express, implied or statutory, except the two (2) year warranty and the additional three (3) 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.
5. **TRANSPORTATION COSTS.** Will accept parts covered under this warranty freight collect, provided that shipment has received prior approval. Not responsible for any other transportation costs but will ship freight collect parts either repaired or replaced under these warranties.
6. This equipment is intended for commercial use only and this warranty is void if equipment is used in a residential or non-commercial application.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application. The Manufacturer does not recommend or authorize the use of any product in a non-commercial application, including but not limited to residential use. The use or installation of any product in non-commercial applications renders all warranties, expressed or implied, including the warranties of merchantability and fitness for a particular purpose, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of products in any non-commercial setting.

The Manufacturer reserves the exclusive rights to change or modify this warranty statement or any part herein at any time without prior notice.

### WARRANTY CLAIMS & SERVICE

For warranty and non-warranty related issues and technical support call at 877-368-2797.

Please have your model number, serial number and proof of purchase ready. It is not necessary to contact the place where you originally purchased your product from.