



1-800-245-6682

USER'S MANUAL



COMMERCIAL REFRIGERATOR AND FREEZER

Model 243095

Back Bar Cooler, Double Glass Doors, 13 Cu. Ft., 24" x 48"; w/ 4 Shelves

Model 243096

Back Bar Cooler, Double Glass Doors, 17.3 Cu. Ft., 24" x 60"; w/ 4 Shelves

Model 243099

Beer Dispenser Cooler, 2 Door, (1) Single Tap Dispenser, 48"W; w/ 4 Shelves

Model 243100

Beer Dispenser Cooler, 2 Door, (2) Single Tap Dispensers, 60"W; w/ 4 Shelves

**PLEASE READ THE MANUAL THOROUGHLY PRIOR TO
EQUIPMENT SET-UP, OPERATION AND MAINTENANCE**

III.

CAUTION FOR SAFETY.

1. Leave enough space from the wall to the cabinet and the ceiling; do not be sealed completely in the back part of the cabinet, prepare an air vent to the outside.

Caution: It needs more than 20 cm from the cabinet to wall.

2. Please move away all out-package for bottom heat radiation to avoid fire.
3. It's prohibited to store flammable and volatile chemical, or leading to exploding.
4. individual single-phase socket must be used. It should be reliably connected to a grounding wire.

Caution: Do not connect grounding wire to a water or gas pipe.

5. Do not be hard collided or fiercely vibrated when in transportation; it is not larger than 45° for the inclination of the cabinet.
6. Please refer to the Trouble Shooting references when the unit is facing some problems. Do no attempt to solve the problem on your own, Please refer to certified technician only.
7. **DANGER** -Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

DANGER -Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.

CAUTION -Risk of fire or explosion. Flammable refrigerant used. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.

CAUTION -Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.

CAUTION -Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.

CAUTION -Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

CAUTION -servicing shall be done by factory authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

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PLEASE READ HANDBOOK BEFORE USING EQUIPMENT AND KEEP FOR FUTURE USE

Notice: Use this appliance for its intended purpose as described in this User Manual. Properly maintained your cooler will give you many years of trouble free service.

INSTALLATION & OPERATION

■ UNPACKING

If the unit has recently been transported, please let unit stand still for a minimum of 24 hours.

1. Remove the outer packaging, all the packaging (including cardboard, bubbles and plastic wrap) should be removed.
2. Move the unit as close to the final location as possible before removing the wooden pallet.
3. Use a screw driver to remove the screws from the L-bracket connecting the unit to the wooden Pallet.
4. Remove pallet by unscrewing all base rail anchor brackets. Place pallet to the side.
5. Carefully upright cabinet.

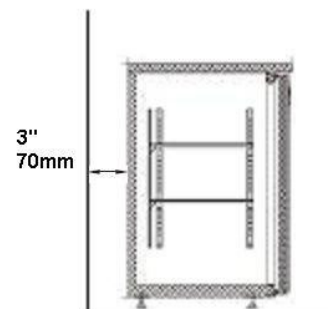


Caution: When lifting unit do not use the countertop as a lifting point.

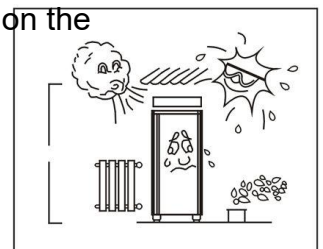


■ POSITIONING

- Install the unit on strong and leveled surfaces, keep the cooler stable to avoid vibration and noise.
- Install the unit in an indoor, well-ventilated area, a space of at least 7cm / 3" should be allowed between the surrounding walls and the cabinet wall for air circulation.



- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.
- The appliance shall not be exposed to rain or sun, outdoor



- use may cause decrease efficiency and damage to the unit
- The unit should be placed close enough to the electrical supply so that extension cords are never used.



Caution: Problems caused by improper position of units are not covered by warranty

INSTALLATION & OPERATION



PROPER DISPOSAL OF EQUIPMENT. DANGER! RISK OF CHILD ENTRAPMENT SAFETY

If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

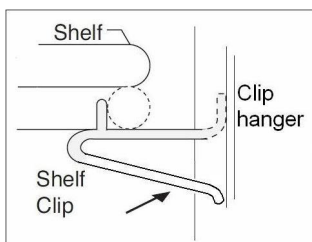
- Remove the doors
- Leave shelves in place to prevent children from easily climbing inside.

Do not allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.

If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician.

■ SHELF INSTALLATION

1. Hook shelf clips onto clip hanger
2. Place shelves on shelf clips making sure all corners are seated properly



■ SEALING CABINET TO FLOOR

When sanitation codes require sealing to floor this method may be used.

1. Position Cabinet

Allow one (1) inch between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

2. Level Cabinet

Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

- A. Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.
- B. Position level at the inside rear of cabinet. Level should be placed parallel to cabinet back.
- C. Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

3. Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.

- ## NSF APPROVED SEALANTS:

GE Silicone Sealer
Dow Corning Silicone Sealer

■ DRAFT BEER TOWER INSTALLATION (For beer dispenser models only)

Beer tower

CO₂ regulator

CO₂ gas cylinder

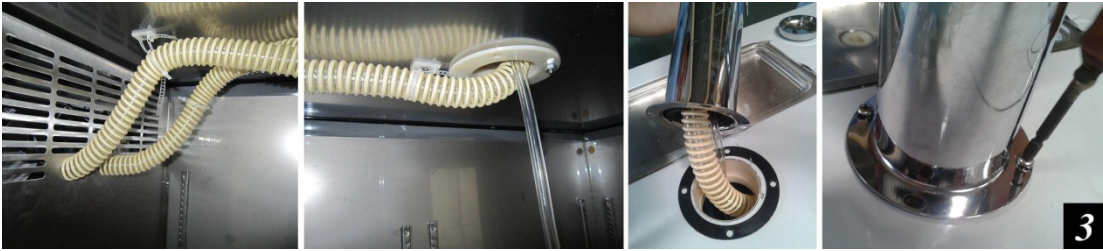
Keg coupler

Keg



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3. Insert air hose into the beer tower and secure beer tower to cabinet with the gasket under the beer tower.

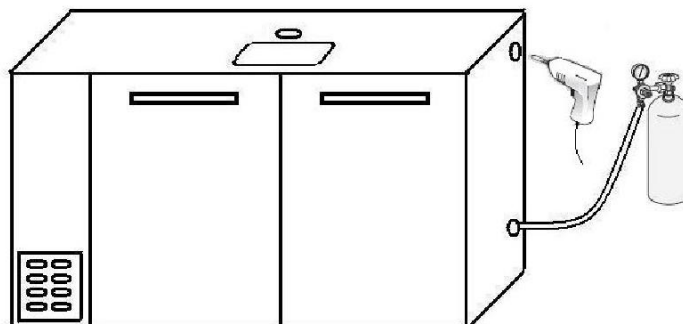
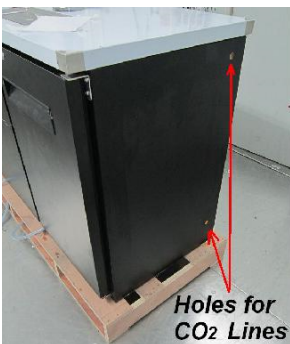


4. Make sure the air hose closes to the top of beer tower at all times, to keep the beer faucet cold.



5. Thread handle onto beer faucet.

■ REMOTE CO₂ GAS CYLINDER INSTALLATION (For beer dispenser models only)



1. Remove plug on the right wall with a pair of pliers.
2. Drill and bore hole through the wall, holes can be located in two different areas.
3. Insert CO₂ line through the hole.
4. Seal hole around CO₂ line with silicone sealer to prevent cold air leakage.

INSTALLATION & OPERATION

■ ELECTRICAL INSTRUCTION

When using electrical appliances basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the installation service representative.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Unplug the unit from the electrical outlet before cleaning or making repairs.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.

NOTE: It is strongly recommended that any servicing be performed by an authorized instructions before it is used.

- Please ensure that the required voltage of the compressor is being supplied at all times. If the voltage is unstable, please select a suitable automatic voltage regulator.



CAUTION: Low or high voltage can definitely affect the refrigeration unit.

- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirement on the nameplate. The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
Standard plug: NEMA 5-15P



If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**

- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter. If the
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.

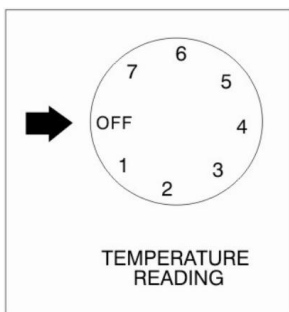
It is strongly recommended that any servicing be performed by an authorized service

INSTALLATION & OPERATION

representative.

- Temperature setting

Temperature range from 7 (coldest) to 1 (warmest).



CAUTION: Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This will eventually result in a warmer cabinet temperature.

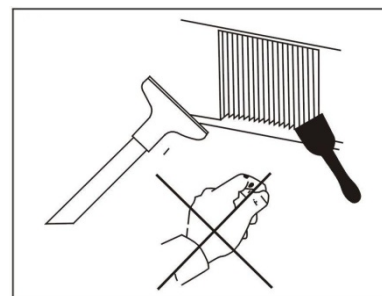
REGULAR MAINTENANCE



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

■ CLEANING THE CONDENSER COIL

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer. 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 BLADE AND MOTOR

If necessary, clean the fan blades and motor with a soft cloth, if it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

■ 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 bleach that may damage

the stainless steel surfaces.

- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

■ CLEANING KEG BEER LINE

1. Tools



2. Pour cleaning solution into pump bottle and connect it to the beer Line.



3. Place a bucket under faucet and open beer faucet, pump to the bottle. Use brush to clean beer faucet. Continue to pump until all cleaning solution has run dry. You can also fill the line and let it soak for a while, then run through. After you have run the cleaning solution through, open the bottle and fill cool water, repeat cleaning cycle to rinse the line of cleaning chemicals.



■ STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Lac-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration.
- 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.

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

TROUBLE SHOOTING

Before requesting any service on your unit, please check the following points.

Please note that this guide serve only as a reference for solutions to common problems.

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