

USER MANUAL

Model: SCGG-47

SCGG-78

TABLE OF CONTENTS

SAFETY INFORMATION

INSTALLATION/OPERATION INSTRUCTIONS

MAINTENANCE, CARE & CLEANING

TROUBLE SHOOTING

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

Notice: Use this equipment for its intended purpose as described in this User Manual.

Before you start to install your unit, carefully inspect it for freight damage. If damage is discovered, immediately file a claim with the delivery freight carrier

SAFETY INFORMATION

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 allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- 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.
- Do not touch the cold surfaces in the refrigerator compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.

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

When the refrigerator is installed or used, all the packaging (including cardboard and plastic wrap) should be removed.

.Keep the refrigerator stable to avoid vibration and noise.

.The refrigerator should be installed in a place with good ventilation and a space of at least 4" 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 refrigerator in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

INSTALLATION/OPERATION INSTRUCTIONS

To ensure that your unit works properly from the first day, it must be installed properly. We highly recommend a trained refrigeration mechanic and electrician install your equipment.

- Remove the outer packaging, Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.
- Remove the wood frame and pallet
- Place the refrigerator on a flat surface and remove to the final location. Be sure there is adequate ventilation in your room. Under extreme heat conditions, (100° F+, 38° C+), you may want to install an exhaust fan.

ELECTRICAL

Do not under any circumstances cut or remove the grounding prong from the power cord. For safety this appliance must be properly grounded at all times.

- 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.
- 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.
- **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.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall.

Plug in the cooler and the compressor is ready to operate.

- Excessive tampering with the control could lead to service difficulties.
Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.

LIGHT SWITCH LOCATION:

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

NOTE:

If the unit is disconnected or shut off, wait five (5) minutes before re-starting unit.

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 hours. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred.

MAINTENANCE AND CLEANING

Condensers accumulate dirt and dust and **require cleaning every 30 days.** 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. If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

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.

CLEANING THE CONDENSER COIL

Required Tools

- Phillips screwdriver
- Stiff bristle brush
- Adjustable wrench

When using electrical appliances basic safety precautions should be followed.

- Disconnect power to unit.
- Take off front grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out --tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.

- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall front grille assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

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, Loc-O-Nu Eco shine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in 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.

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

Stainless Steel Enemies

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

- 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.
- 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.

- 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

- 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.
- 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.
- 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.
- 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.
- Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently
- 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.
- Hydrochloric acid (muriatic acid) should never be used on stainless steel.
- Regularly restore/passivate stainless steel.