

COMMERCIAL REFRIGERATOR AND FREEZER *USER'S MANUAL*

Refrigerated Pizza Prep Units

Models: SPP-44-6, SPP-49-6, SPP-67-9, SPP-70-9, SPP-91-12

Refrigerated Sandwich Prep Units

Models: SPS-27-8, SPS-48-12, SPS-60-16, SPS-72-18,
SPS-27-12M, SPS-36-15M, SPS-48-18M, SPS-60-24M, SPS-72-30M

Undercounter Refrigerators and Freezers

Models: SUC-27R, SUC-48R, SUC-60R, SUC-72R
SUC-27F, SUC-48F, SUC-60F

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

INSTALLATION/ OPERATION

IMPORTANT!!! PLEASE READ 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 unit drops down to desired temperature before loading the unit with product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- 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.

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 3" on 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
 - dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth
 - malfunction due to dirty condenser will void warranty
- **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
 - malfunction due to high ambient temperature will void warranty

ELECTRICAL

Please 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 overcurrent protection. Please refer to the electrical requirements

on the nameplate of the unit. Please make sure that your unit has its own dedicated outlet. Do not use an extension cord.

TEMPERATURE CONTROLS

The temperature controls are factory-set to maintain an average temperature of 38 F in refrigerators and 0 F in freezers. To maintain a different temperature, simply adjust the control knob located inside the unit.

To decrease the temperature (colder), turn clockwise. To increase the temperature (warmer), turn counter-clockwise

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.

LOADING PRODUCT

Shelves have been factory-installed for your convenience. Before loading shelves, please be sure that all shelf clips are completely fastened in their correct locations. It is important that all shelves rest completely level before stocking your cabinet with product.

In order to maintain correct air flow inside the unit, please be sure to leave two to four (2 to 4) inches of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.

DEFROST SYSTEMS

Refrigerator coils are kept below the freezing point (32 F). During compressor down-time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built-in to the refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

PLEASE NOTE: Excessive door openings should be avoided in order to maintain cabinet temperature and to eliminate the possibility of coil freeze-up.

LOADING FOOD PANS

Pizza prep units and sandwich prep units are designed to function with all pans in

place, even if some pans are to be left empty. For maximum food freshness, fill the pans only with an amount that can be used in a specific usage period. During non-use, please close the insulated lid cover.

SAFETY / WARNING

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.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one 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.
- 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 re-plugging it. Failure to do so could cause damage to the compressor.

UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

PROPER GROUding REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

PROHIBITION

- 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.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

REGULAR MAINTENANCE

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 BLADES 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 surface.
- 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.

WARNING

Disconnect power cord before cleaning any parts of the unit.