

# Shelleybasic™

## Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



## Important Warning And Safety Information



Read This Manual Thoroughly Before Operating, Installing, Or Performing Maintenance On The Equipment.



Failure To Follow Instructions In This Manual Can Cause Property Damage, Injury Or Death.



Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.



Unless All Cover And Access Panels Are In Place And Properly Secured, Do Not Operate This Equipment.



This Appliance Is Not Intended For Use By Persons Who Lack Experience Or Knowledge, Unless They Have Been Given Supervision Or Instruction Concerning Use Of The Appliance By A Person Responsible For Their Safety.



This Appliance Is Not To Be Played With.



Do Not Clean With Water Jet.



Do Not Use Electrical Appliances Inside The Food Storage Compartment Of This Appliance.



Observe the following:

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Allow adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Unplug the unit before making any repairs.
- Retain this manual for future reference.

## Contents

Receiving And Inspecting The Equipment .....	3
Serial Number Information.....	4
Warranty Information .....	4
Regulatory Certifications .....	4
Specifications .....	5-6
Installation .....	7
Operation.....	8-9
Reversing And Replacing Panels.....	9
Maintenance .....	10
Noes .....	11

## Receiving And Inspection The Equipment

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs or casters are not bent.
6. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.

7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating material until an inspection has been made or waived.

### Uncrating the Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required. If the unit is on legs remove the top of the crate as well and lift the unit off the skid. If the unit is on casters it can be "rolled" off the skid.

## Serial Number Information

The serial number on self-contained refrigerated units is on the electrical specifications tag located near the condensing unit.

On hot food pans and hot/cold combination pans, the serial number tag is located on the bottom shelf of the cabinet.

The serial number tag also lists the refrigerant used and the amount of charge.

Always have the serial number of your unit available when calling for parts or service. A complete list of authorized Delfield parts depots is available at [www.delfield.com](http://www.delfield.com).

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## Warranty Information

Visit [http://www.delfield.com/minisite/service/warranty\\_info](http://www.delfield.com/minisite/service/warranty_info) to:

- Register your product for warranty.
- Verify warranty information.
- View and download a copy of your warranty.

## Regulatory Certifications

All Models are certified by:



**National Sanitation Foundation (NSF)**

Electrical models are also certified by:



**Underwriters Laboratories (UL)**

**Underwriters Laboratories of Canada (CUL)**

## Specifications

### Heated Counters

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>Food Wells</i>	<i>Volts</i>	<i>Plug</i>	<i>Amp</i>
SE-H2	39"	29"	36"	215lbs (98kg)	2	120/208-230	14-20P	10.0/11.0
SE-H3	50"	29"	36"	265lbs (120kg)	3	120/208-230	14-20P	15.0/16.0
SE-H4	64"	29"	36"	320lbs (145kg)	4	120/208-230	14-30P	20.0/22.0
SE-H5	78"	29"	36"	410lbs (186kg)	5	120/208-230	14-50P	24.0/27.0
SE-H6	92"	29"	36"	500lbs (227kg)	6	120/208-230	14-50P	29.0/32.0

### Refrigerated Cold Pan Serving Counters

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>12 X 20 Pans</i>	<i>Volts</i>	<i>Plug</i>	<i>Amp</i>	<i>H.P.</i>	<i>Ref Chrg.</i>	<i>BTU Load</i>	<i>Sys. Cap.</i>	<i>Evap BTU/ TD/Temp</i>
SE-C2	39"	29"	36"	340lbs (154kg)	2	115	5-15P	4.0	1/5	8.0 oz	379	812	26/31°/4°
SE-C3	50"	29"	36"	415lbs (188kg)	3	115	5-15P	4.0	1/5	8.0 oz	569	889	35/26°/9°
SE-C4	64"	29"	36"	490lbs (222kg)	4	115	5-15P	7.0	1/4	16.0 oz	758	1373	43/32°/3°
SE-C5	78"	29"	36"	565lbs (256kg)	5	115	5-15P	7.0	1/4	16.0 oz	948	1469	51/29°/6°
SE-C6	92"	29"	36"	640lbs (290kg)	6	115	5-15P	8.0	1/3	16.0 oz	1138	1921	59/32°/3°

### Hot / Cold Self-Contained Combination Counters

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>12 X 20 Pans</i>	<i>Volts</i>	<i>Plug</i>	<i>Amp</i>	<i>H.P.</i>	<i>Ref Chrg.</i>	<i>BTU Load</i>	<i>Sys. Cap.</i>	<i>Evap BTU/ TD/Temp</i>
SE-HC2	39"	29"	36"	350lbs (159kg)	2	120	5-30P	24.0	1/4	5.5 oz	379	812	26/42°/-7°
SE-HC3	50"	29"	36"	425lbs (193kg)	3	120/240	14-30P	21.0	1/4	5.5 oz	569	889	35/36°/-1°
SE-HC4	64"	29"	36"	500lbs (227kg)	4	120/240	14-30P	21.0	1/4	8.0 oz	758	1373	43/32°/3°
SE-HC5	78"	29"	36"	575lbs (261kg)	5	120/240	14-60P	43.0	1/4	8.0 oz	948	1469	51/29°/6°
SE-HC6	92"	29"	36"	650lbs (295kg)	6	120/240	14-60P	43.0	1/3	12.0 oz	1138	1921	59/30°/5°

### Ice Cooled Serving Counters

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>12 X 20 Pans</i>
SE-I2	39"	29"	36"	200lbs (91kg)	2
SE-I3	50"	29"	36"	245lbs (111kg)	3
SE-I4	64"	29"	36"	280lbs (127kg)	4
SE-I5	78"	29"	36"	330lbs (150kg)	5
SE-I6	92"	29"	36"	380lbs (172kg)	6

SES model specifications are the same as SE model specifications, except SES model height is 30"

**Specifications** continued

**Frost Top Counters**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>Volts</i>	<i>Plug</i>	<i>Amp</i>	<i>H.P.</i>	<i>Ref Chrg.</i>	<i>BTU Load</i>	<i>Sys. Cap.</i>	<i>Evap BTU/ TD/Temp</i>
SE-F2	39"	29"	36"	370lbs (168kg)	115	5-15P	7.5	1/4	16.0 oz	379	1112	26/42°/-7°
SE-F3	50"	29"	36"	445lbs (202kg)	115	5-15P	7.5	1/4	16.0 oz	569	1259	35/36°/-1°
SE-F4	64"	29"	36"	530lbs (240kg)	115	5-15P	7.5	1/4	16.0 oz	758	1373	43/32°/3°
SE-F5	78"	29"	36"	600lbs (272kg)	115	5-15P	7.5	1/4	16.0 oz	948	1469	51/29°/6°
SE-F6	92"	29"	36"	670lbs (304kg)	115	5-15P	8.0	1/3	24.0 oz	1138	1787	59/30°/5°

**Utility Counters**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>
SE-U2	39"	29"	36"	150lbs (68kg)
SE-U3	50"	29"	36"	170lbs (77kg)
SE-U4	64"	29"	36"	200lbs (91kg)
SE-U5	78"	29"	36"	230lbs (104kg)
SE-U6	92"	29"	36"	280lbs (127kg)

**Cashier's Stand**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>
SE-CS	29"	29"	36"	170lbs (77kg)

**Tray Stand**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>
SE-TS	39"	29"	36"	140lbs (64kg)

**Ice Cream Counters - 0 degree only**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>	<i>Cabinet Capacity</i>	<i>Volts</i>	<i>Plug</i>	<i>Amp</i>	<i>H.P.</i>	<i>Ref Chrg.</i>	<i>BTU Load</i>	<i>Sys. Cap.</i>	<i>Evap BTU/ TD/Temp</i>
SE-ICE1	39"	29"	36"	460lbs (209kg)	84 cups	115	5-15P	5.3	1/4	8.0 oz	292	569	20/28°/-31°
SE-ICE2	50"	29"	36"	505lbs (229kg)	224 cups	115	5-15P	5.3	1/4	9.0 oz	473	661	28/24°/-24°

**Corner Units**

<i>Model</i>	<i>L</i>	<i>D</i>	<i>H</i>	<i>Ship Wt</i>
SE-29	29"	29"	36"	110lbs (50kg)
SE-39	39"	29"	36"	160lbs (73kg)

SES model specifications are the same as SE model specifications, except SES model height is 30".

## Installation

### Location

Units represented in this manual are for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded model may weigh as much as 3000 pounds! Reinforce the floor as necessary to provide for maximum loading.

For the most efficient refrigeration, be sure to provide good air circulation inside and out. Be sure that the exterior of the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is suggested the rear of the unit be no less than two inches from any wall, partition or any other object which will restrict exhaust air flow.



**Unit requires that the sides and bottom are not any closer than 3" to any combustible material.**

### Leveling

A level cabinet looks better and will perform more efficiently when the doors line up with the door frames properly, the cabinet will not be subject to undue strain and the corners of the shelves will not move around on the supports. A level heated unit will maintain an equal water depth when water is used in the wells. Use a level to make sure the unit is level from front to back and side to side.

### Stabilizing

All models are supplied on casters for your convenience, ease of cleaning underneath and for mobility.



**The unit must be installed in a stable condition with the front wheels locked, locking the front casters after installation is the owner's responsibility.**

### Plumbing

Refrigerated units have a drain that exits the unit on the bottom and is located on the operator's left side. Standard units on casters or legs will have a bronze gate valve that fits a standard garden hose. Drain connections are on the operator side below the pan in the open shelf area.



**Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.**

### Electrical Connection

A standard unit is provided with a power cord and grounded plug.

The unit should be plugged into a receptacle with its own circuit protection that matches the amperage of the plug.



**Connections must be made in accordance with all applicable local codes and/or the National Electrical Code. Refer to the amperage data on the specification pages and the wiring diagrams to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord.**



**On cord-connected units, the ON/OFF switch must be turned to its OFF position and power supply disconnected whenever doing the following:**

1. Performing maintenance functions.
2. Cleaning the refrigerated cabinet area.
3. Performing service or repair functions.

Under no circumstances should a refrigerated unit be operated without the louvered panel in place.

## Reversing And Replacing Panels

Shelleybasic laminated panels are reversible. All panels are replaceable. The panels sit in an upper and lower track.

Remove first an end panel. Gain access from the back of the unit. Place one hand inside the unit on the panel, and one hand on the panel outside the unit. Push the panel out and lift the panel up. Remove the panel from the lower track and then the upper track. By removing an end panel first you will have better access to the front panel. Repeat the process for the front panel and the other end panel.

To install new or reversed panels, insert the panel into the upper track. Continue placing the panel into the unit and lower it into the lower track.

## Operation SE-C And SES-C

There is a switch on the right side of the compressor stand used to turn the unit on and off.

These units are designed to hold cold food product between 33°F to 41°F (0.6°C to 5°C).

Cold pans are adjusted at the factory to provide satisfactory operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clock-wise as indicated on the control. Settings are from 1 through 7; 7 being the coldest. Adjustments should be made gradually. Several small adjustments will be more effective than one large adjustment. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

These units are not designed to cool warm food products. Items should be placed in the unit pre-cooled at least to the desired holding temperature, if not slightly colder. In some applications, a gradual warming of product may occur, particularly at the exposed top of the product. Stirring or rotation of the product may be necessary to maintain overall temperature. Warming of food product can occur very quickly outside of the unit. When loading or rotating product, avoid leaving food items in a non-refrigerated location to prevent warming or spoilage.

When the cold pan is used with ice, use perforated bottoms. These will allow ice to melt properly.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

## Operation SE-H And SES-H

These units are designed to hold warm food product between 140°F to 160°F (60°C to 71°C).

Individually heated hot food units may be operated “wet” (with water in the wells) or “dry”. However, “wet” operation is recommended for better performance.

After plugging in the power supply cord, select desired temperature by rotating temperature control. A knob and indicator light are provided for each individual heated food well.

### First Time Use

Before the unit is used the first time for serving, turn the temperature knob to **HI** and heat the well for 20 to 30 minutes. Any residue or dust that adhered to the heater element(s) will be burned off during this initial preheat period.

When serving thick sauces always operate the hot food well in “wet” operation. This provides more uniform temperature for the sauce.



**Never place food directly in well. Always use pans.**

For most efficient operation, keep covered insets in each well during preheating or when empty.

Always place covers on pans when not serving to prevent food from drying out.

### Wet Operation

Fill the food well with about 2” of water and cover with lid or empty pan. To preheat water, set temperature control at **HI**. With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control to lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well.



**When operating these units “wet”, never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.**



**When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.**



**Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.**

### Dry Operation

Wet operation is usually much more efficient and is preferred. However, these units may be operated without water with no damage to the unit.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.



**When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.**



## Operation SE-F And SES-F

Frost tops are designed to maintain an even layer of frost to pleasantly display desserts and pies. Once turned on, the compressor will run continuously. The unit should be turned off overnight or when not in use.

Since it takes time for frost to accumulate initially, the unit should be turned on approximately an hour before it is actually required. Product should not be placed on the frost top prior to turning the unit on, because it may freeze to the surface of the unit.

## Operation SE-HC And SES-HC

The hot and cold combination pans must be operated with water in the well when running as a hot food well.

### Hot Operation

Fill well with a minimum of 4" of water. Place function switch in **HOT** position. Turn thermostat dial to highest position and allow unit to warm up. Then reset the thermostat to maintain the desired temperature.



**Never use anything more than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.**



**When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.**

To turn unit off, simply move the function switch to **OFF** position. Drain water and allow unit to cool before cleaning or switching to cold operation.

### Cold Operation

Simply place the function switch to the **COLD** position. The compressor controller has been factory set and no temperature adjustment should be necessary. When the cold pan is used with ice, use perforated bottoms. These will allow ice to melt properly.

### Switching from Hot to Cold Operation

Follow the following procedure:

- 1) Place the function switch in the **OFF** position and drain off hot water.
- 2) Allow the unit to cool until it can be safely cleaned.
- 3) When clean up procedures are complete, unit will be ready for cold operation.



**To assure maximum compressor life, do not switch from "hot" to "cold" operation without allowing a cool down period. Never switch from hot to cold operation while hot water remains in the pans. Failure to observe this warning will greatly reduce compressor life and eventually cause premature compressor failure.**

### Switching from Cold to Hot Operation

No special procedure is required to switch from cold to hot operation. Be sure to fill with a minimum of 4" of water.



**This unit is designed so that the compressor and the heating elements cannot operate at the same time. Continued operation of the compressor in the "hot position" should not be considered normal. Call for service if this happens.**

The unit must be turned off when not in use or overnight for defrosting and cleaning.

## SE-HC And SES-HC Immersion Heater High Limit

As a safety feature, the SE-HC and SES-HC food well immersion heater includes a high limit safety switch. If the heater gets too hot the safety switch will trip and turn the heater off. A pilot light on the control panel will illuminate when the safety switch is tripped. To reset the safety switch, first turn OFF the thermostat or Power switch and then determine if low water is the cause. If low water is not the cause, contact service for resolution. If

low water is the cause, carefully remove food pans and refill the water. This will allow the immersion heater to cool and the safety switch will automatically reset. The unit must be turned OFF as directed or safety switch will not reset even if water is refilled to proper level. Replace food pans and turn thermostat or Power switch back on.

## Maintenance



**Never hose down interior or exterior of units with water. This will void the warranty. Wipe interior dry of any water accumulation.**

### Drain Maintenance - Base

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit make sure the end of the drain tube is in the condensate evaporator in the machine compartment. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

### Caster Maintenance

Wipe casters with a damp cloth monthly to prevent corrosion. **Never use window sprays, kitchen scouring compounds or solvents to clean casters.**



**The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning.**

### Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70- 80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steel's surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form discoloration or rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

### NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.



**Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.**

**Common items include, tomatoes, peppers and other vegetables.**

### Cleaning the Condenser Coil

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.



**Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.**



**Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.**

### Defrosting

Refrigerated cold pans and frost tops should be defrosted daily. Ice Cream counters require defrosting after 3/8 to 1/2 of frost forming. Frost top **ON/OFF** switch is located in machine compartment. Cold pan thermostat has an **OFF** position.

**Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans or frost tops. A puncture to the pan could cause irreparable damage to the refrigeration system.**

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

### Plexiglas Food Shield Cleaning

Wet a clean cloth with lukewarm water and dishwashing liquid. Apply only light pressure, rinse with clear and blot dry with a damp chamois. For excessively dirty surfaces, rinse surface dirt off before washing. Fine scratches will disappear when you polish by hand with a plastic cleaner polish.



**Never use window sprays, kitchen scouring compounds or solvents such as acetone, gasoline, benzene, alcohol, carbon tetrachloride or lacquer thinner to clean plexiglas.**

**Notes**



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