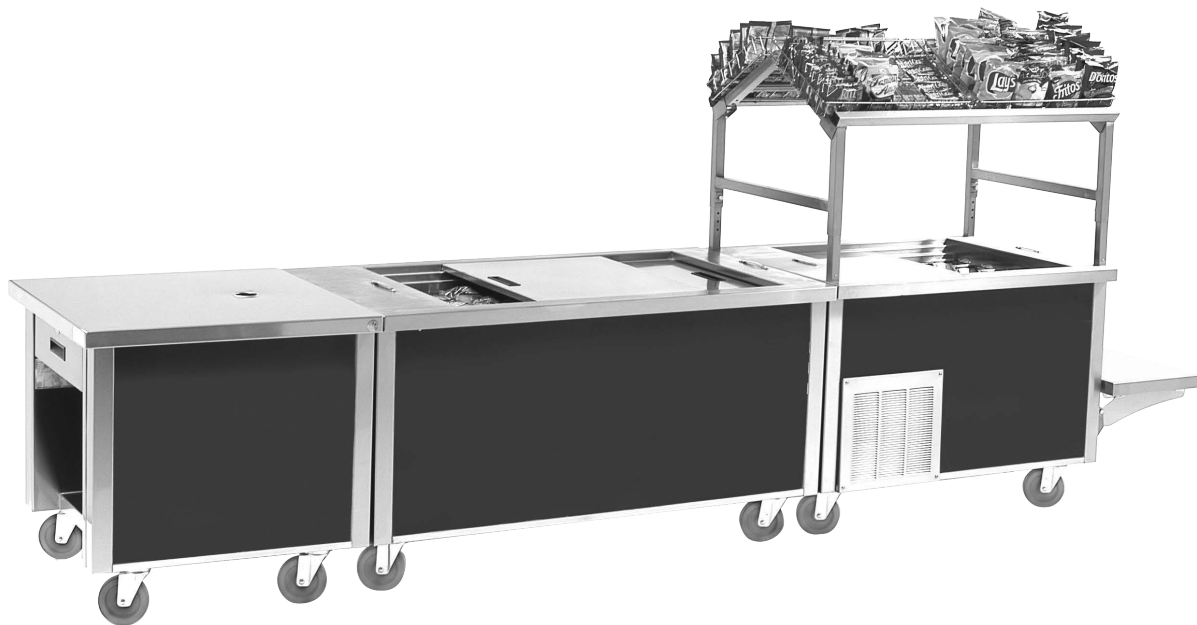




Shelleyspeed™

Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment!
Notify carrier of damage! Inspect all components immediately.



Refrigerated, Heated and Non-Electrical Units



**Important Information
Read Before Use
Please Save These Instructions!**

February 2013

Important Warning And Safety Information



WARNING

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



WARNING

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



WARNING

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



WARNING

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



WARNING

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.



WARNING

This Appliance Is Not To Be Played With.



WARNING

Do Not Clean With Water Jet.



WARNING

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



CAUTION

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.

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RECEIVING AND INSPECTING 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. 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

Always have the serial number of your unit available when calling for parts or service.

Serial number is located beside the power switch. (Power switch is located on upper right hand corner of operator side.)

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed below.

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Warranty Information

Visit 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)

Electical models are also certified by:



Underwriters Laboratories (UL)

Underwriters Laboratories of Canada (ULC)

SPECIFICATIONS, 30" DEPTH MODULES

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed below.

Model Number	Length	Width	Height	Basket Capacity		Voltage	Nema Plug	Amp	H.P.	Refrigerant	BTU
				20.5x13.25x2.5"	20.5x13.25x4.75"						
Refrigerated Module (134A)											
SPR-40	40	30	34	12	6	115	5-15P	5.0	1/5	16oz.	1470
SPR-40E	40	30	30	8	4	115	5-15P	5.0	1/5	16oz.	1470
SPR-50	50	30	34	18	9	115	5-15P	7.0	1/4	16oz.	2280
SPR-50E	50	30	30	12	6	115	5-15P	7.0	1/4	16oz.	2280
SPR-64	64	30	34	24	12	115	5-15P	7.0	1/4	16oz.	2280
SPR-64E	64	30	30	16	8	115	5-15P	7.0	1/4	16oz.	2280
Freezer Module (404A)											
SPF-42	42	30	34	10	5	115	5-15P	8.0	1/3	24oz.	1440
SPF-42E	42	30	30	8	4	115	5-15P	8.0	1/3	24oz.	1440
SPF-52	52	30	34	15	7	115	5-15P	8.0	1/3	24oz.	1440
SPF-52E	52	30	30	12	6	115	5-15P	8.0	1/3	24oz.	1440
SPF-66	66	30	34	20	10	115	5-15P	8.0	1/3	24oz.	1440
SPF-66E	66	30	30	16	8	115	5-15P	8.0	1/3	24oz.	1440
Refrigerator/Freezer Module(134A & 404A)											
SPRF-68	68	30	34	12	6	120	5-20P	15.0	1/5, 1/3	16oz./24oz.	1440/1470
SPRF-68E	68	30	30	16	8	120	5-20P	15.0	1/5, 1/3	16oz./24oz.	1440/1470
Refrigerator/Heater Module (134A)											
SPRH-68	68	30	34	12	6	120	5-30P	18.5	1/5	16oz.	1470
SPRH-68E	68	30	30	8	4	120	5-30P	18.5	1/5	16oz.	1470
Heated Module											
SPH-40	40	30	34	12	6	120	5-30P	17.0	NA	NA	NA
SPH-40E	40	30	30	8	4	120	5-30P	17.0	NA	NA	NA
SPH-50	50	30	34	18	9	120	5-30P	17.0	NA	NA	NA
SPH-50E	50	30	30	12	6	120	5-30P	17.0	NA	NA	NA
SPH-64	64	30	34	24	12	120	5-30P	17.0	NA	NA	NA
SPH-64E	64	30	30	16	8	120	5-30P	17.0	NA	NA	NA
Utility (Merchandising) Module											
SPM-28	28	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-28E	28	30	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-36	36	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-36E	36	30	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-50	50	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-50E	50	30	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-60	60	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-60E	60	30	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-74	74	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-74E	74	30	30	NA	NA	NA	NA	NA	NA	NA	NA
Heated / Merchandising Module											
SPHM-50	50	30	34	6	3	120	5-20P	14.75	NA	NA	NA
SPHM-50E	50	30	30	6	3	120	5-20P	14.75	NA	NA	NA
SPHM-64	64	30	34	8	4	120	5-20P	16.3	NA	NA	NA
SPHM-64E	64	30	30	8	4	120	5-20P	16.3	NA	NA	NA
Cashier Stand											
SPCS-30	30	30	34	NA	NA	NA	NA	NA	NA	NA	NA
SPCS-30E	30	30	30	NA	NA	NA	NA	NA	NA	NA	NA
Refrigerated Display Case Module (134A)											
SPRD36P-36N	36	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD36P-50N	50	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-50N	50	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-60N	60	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD60P-60N	60	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD60P-74N	74	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD72P-74N	74	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD36P-36NE	36	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD36P-50NE	50	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-50NE	50	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-60NE	60	30	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD60P-60NE	60	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD60P-74NE	74	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD72P-74NE	74	30	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470

SPECIFICATIONS, 35" DEPTH MODULES

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed below.

Model Number	Length	Width	Height	Basket Capacity		Voltage	Nema Plug	Amp	H.P.	Refrigerant	BTU
				20.5x13.25x2.5	20.5x13.25x4.75						
Refrigerated Module (134A)											
SPR-40W	40	35	34	12	6	115	5-15P	5.0	1/5	16oz.	1470
SPR-40EW	40	35	30	8	4	115	5-15P	5.0	1/5	16oz.	1470
SPR-50W	50	35	34	18	9	115	5-15P	7.0	1/4	16oz.	2280
SPR-50EW	50	35	30	12	6	115	5-15P	7.0	1/4	16oz.	2280
SPR-64W	64	35	34	24	12	115	5-15P	7.0	1/4	16oz.	2280
SPR-64EW	64	35	30	16	8	115	5-15P	7.0	1/4	16oz.	2280
Freezer Module (404A)											
SPF-42W	42	35	34	12	6	115	5-15P	8.0	1/3	24oz.	1440
SPF-42EW	42	35	30	8	4	115	5-15P	8.0	1/3	24oz.	1440
SPF-52W	52	35	34	18	9	115	5-15P	8.0	1/3	24oz.	1440
SPF-52EW	52	35	30	12	6	115	5-15P	8.0	1/3	24oz.	1440
SPF-66W	66	35	34	24	12	115	5-15P	8.0	1/3	24oz.	1440
SPF-66EW	66	35	30	16	8	115	5-15P	8.0	1/3	24oz.	1440
Refrigerator/Freezer Module (134A & 404A)											
SPRF-68W	68	35	34	24	12	120	5-20P	15.0	1/5, 1/3	16oz./24oz.	1440/1470
SPRF-68EW	68	35	30	8	4	120	5-20P	15.0	1/5, 1/3	16oz./24oz.	1440/1470
Refrigerator/Heater Module (134A)											
SPRH-68W	68	35	34	12	6	120	5-30P	18.5	1/5	16oz.	1470
SPRH-68EW	68	35	30	8	4	120	5-30P	18.5	1/5	16oz.	1470
Heated Module											
SPH-40W	40	35	34	12	6	120	5-30P	17.0	NA	NA	NA
SPH-40EW	40	35	30	8	4	120	5-30P	17.0	NA	NA	NA
SPH-50W	50	35	34	18	9	120	5-30P	17.0	NA	NA	NA
SPH-50EW	50	35	30	12	6	120	5-30P	17.0	NA	NA	NA
SPH-64W	64	35	34	24	12	120	5-30P	17.0	NA	NA	NA
SPH-64EW	64	35	30	16	8	120	5-30P	17.0	NA	NA	NA
Utility (Merchandising) Module											
SPM-28W	28	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-28EW	28	35	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-36W	36	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-36EW	36	35	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-50W	50	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-50EW	50	35	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-60W	60	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-60EW	60	35	30	NA	NA	NA	NA	NA	NA	NA	NA
SPM-74W	74	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPM-74EW	74	35	30	NA	NA	NA	NA	NA	NA	NA	NA
Heated/Merchandising Module											
SPHM-50W	50	35	34	6	3	120	5-20P	14.75	NA	NA	NA
SPHM-50EW	50	35	30	6	3	120	5-20P	14.75	NA	NA	NA
SPHM-64W	64	35	34	8	4	120	5-20P	16.3	NA	NA	NA
SPHM-64EW	64	35	30	8	4	120	5-20P	16.3	NA	NA	NA
Cashier Stand											
SPCS-30W	30	35	34	NA	NA	NA	NA	NA	NA	NA	NA
SPCS-30EW	30	35	30	NA	NA	NA	NA	NA	NA	NA	NA
Refrigerated Display Case Module (134A)											
SPRD36P-36DW	36	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD36P-50DW	50	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-50DW	50	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-60DW	60	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD60P-60DW	60	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD60P-74DW	74	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD72P-74DW	74	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD36P-36DEW	36	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD36P-50DEW	50	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-50DEW	50	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD48P-60DEW	60	35	76	NA	NA	115	5-15P	12.0	1/2	32oz.	4450
SPRD60P-60DEW	60	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD60P-74DEW	74	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470
SPRD72P-74DEW	74	35	76	NA	NA	115	5-20P	16.0	3/4	48oz.	7470

INSTALLATION: HEATED UNITS

Location

Do not install the unit near combustible objects or surfaces affected by heat or moisture. Units are intended for indoor use only.

Leveling

The unit must be level, both front and back and left to right.

Stabilizing

Most models are supplied on casters for your convenience.



The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the operator's responsibility.

Electrical Connections



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 or the wiring diagrams. A standard unit is provided with a power cord and grounded plug. All units should be plugged into a grounded receptacle with its own circuit protection that matches the amperage of the plug.

OPERATION: HEATED UNITS

After the unit is plugged into the proper power source, you will need to turn on the main power switch. The main power switch is located behind the hinged panel located at the bottom center of the operators side of the equipment. If the unit fails to operate at this point, check the night switch to ensure it is in the ON position. (The night switch is located on the top right of the operator's side of the equipment behind spring hinged cover.)

The purpose of the night switch is to allow the unit to remain connected to the power source with the main power switch in the ON position and turn the unit off at night or when not in operation. The night switch will terminate power to the unit with the exception of the fans. The fans will continue to operate for a duration of 3 minutes to allow the elements to cool and prevent overheating.



After usage DO NOT disconnect power from the plug or from the main power switch as the fans will not operate and a hi-limit may be tripped.

There is also a thermostat control located behind the hinged panel at the bottom center of the operator's side of the equipment. This will allow the customer to adjust the temperature for their desired requirements. The thermostat has a three color range setting: YELLOW, GREEN and RED with GREEN being the optimum range. This should allow the unit to operate at temperatures that vary between 160° and 180° Fahrenheit. The desired product temperature at this same setting is 140° to 160° Fahrenheit.



Due to the high temperatures, the inside of the heated storage area is very hot and may cause serious injury!



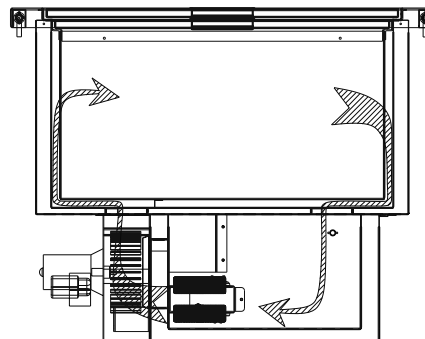
This unit is designed for DRY OPERATION ONLY!

Water is not required and should **NEVER** be used while the unit is in operation or during the cleaning. Beneath the false bottom on the interior of the equipment are the heating elements, controls and wiring.



Operating with water or cleaning with water can cause serious injury.

Proper air flow is critical to the operation of this equipment. (Be sure to only use Delfield approved wire baskets for storage of product). Other loading methods may cause air flow restrictions and improper operation.



OPERATION: HEATED UNITS CONTINUED

Product that is being stored in the Shellyspeed heated serving counters are required to be properly heated prior to loading. After rethermalizing product to desired temperature, it can be placed in the wire baskets and loaded into the preheated Shellyspeed heated unit. Preheating of equipment takes approximately 1 hour. Hold time is 4 hours. The Shellyspeed line is not designed for long-term storage of product. The unit must be shut off properly with the night switch when not in use.

MAINTENANCE: HEATED UNITS

Maintenance

Wipe unit clean with a damp cloth. Never pour water or cleaning solution directly into the Shellyspeed heated unit. For tougher cleaning requirements a mild abrasive and damp cloth may be used.



Never use flammable oil soaked cloths or combustibile cleaning solutions, for cleaning.

Wipe casters down with food safe cleaner and fresh water.

If it becomes necessary to inspect or replace components on the Shellyspeed heated unit, the elements and hi-limit can be accessed by removing the bottom panel from the interior of the unit. Most other components can be accessed through the hinged panel located at the bottom center of the operator's side.

OPERATION: HEATED MERCHANDISERS

After the unit is plugged into the proper power source, turn on the main power switch. The main power switch is located on the top right of the operator's side of the equipment and is located behind the spring hinge cover.

The merchandiser is heated by a 120-volt food warmer mounted under the center shelf. The food warmer is sufficient to heat both the lower and upper work surfaces. The temperature control (infinite switch) for the food warmer is located behind the right hand hinged door of the operator side. The control can be set between 1 and 10 to maintain proper temperatures.

There is a circulating fan for the lower work surface, which allows for even temperatures across the lower area. The circulating fan is located at the right end of the operator's side and can be accessed from the louver also located at the right.

The circulating fan assembly incorporates a 700 watt 120 volt heating element. The heating element is controlled by a temperature control located at the bottom of the circulating assembly. The control is set for "E", this is the maximum temperature control setting and has a variable setting of A thru E. Any adjustments must be made by a qualified service technician. The circulating fan will draw air in from the intake at the right and discharge the heated air out the left air diffuser.

There is a 120-volt incandescent light located in the top of the overstructure. The incandescent light is controlled by the unit power switch.

The merchandiser is designed to hold product above 140°F. Product must be properly heated prior to storage in the merchandiser.

MAINTENANCE: HEATED MERCHANDISERS

Maintenance

Wipe unit clean with a damp cloth. Never pour water or cleaning solution directly into the Shelleyspeed heated unit. For tougher cleaning requirements a mild abrasive and damp cloth may be used.



Never use flammable oil soaked cloths or combustible cleaning solutions for cleaning.

Merchandisers are standard with Plexiglas® ends and also sliding Plexiglas® doors. The doors are removable by lifting the door into the upper track and pulling the bottom of the Plexiglas® out of the lower track, lower the Plexiglas® and remove. Once removed, the lower sanilite track can be removed and cleaned following the standard cleaning procedures. There is also a cleanout located at the ends of the track holder to remove any food product or debris. Simply reverse the order to reinstall tracks and Plexiglas®.

With a wet a clean cloth with lukewarm water and dishwashing liquid. Apply only light pressure, rinse with clear water and blot dry with a damp chamois. For excessively dirty surfaces, rinse surface dirt off before washing.



Note: Never use window sprays, kitchen scouring compounds or solvents such as acetone, gasoline, benzene, alcohol, carbon tetrachloride, or lacquer thinner.

Fine scratches will disappear when you polish by hand with a plastic cleaner polish.

Wipe casters down with food safe cleaner and fresh water. Failure to follow these guidelines can result in cracked or broken Plexiglas®.

INSTALLATION: REFRIGERATED/FREEZER UNITS

Location

Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents, approximately 1,000 pounds. Reinforce the floor as necessary to provide for maximum loading. Units are intended for indoor use only.

Leveling

The unit must be level, both front and back and left to right.

Stabilizing

Most models are supplied on casters for your convenience.



The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the operator's responsibility.



Electrical connection

A standard refrigerated unit is provided with a power cord and 3-prong 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 or the wiring diagrams. A standard unit is provided with a power cord and grounded plug. All units should be plugged into a grounded receptacle with its own circuit protection that matches the amperage of the plug.



On cord-connected units, an ON/OFF switch is located on the operator side upper right hand corner. The 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 the unit be operated without the louvered panel in place.

OPERATION: REFRIGERATED UNITS

Inside cabinet: Do not pack unit so full that air cannot circulate (only use Delfield approved wire baskets to store product). See diagram to right.

Outside cabinet: Be sure the unit has access to ample air; avoid hot corners and locations near stoves and ovens.

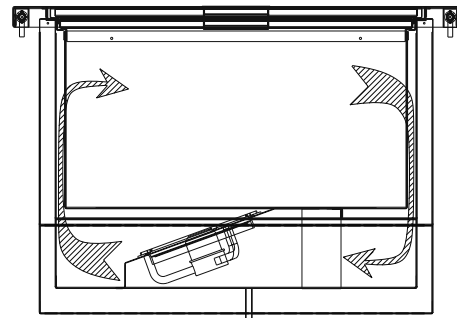
After the unit is plugged into the proper power source, you will need to turn on the main power switch. The main power switch is located on the top right of the operator's side of the equipment behind the spring hinged cover. If the unit fails to operate, check the thermostat position to make sure it is not in the OFF position. The optimum setting for the temperature control is "5". The temperature control can be accessed through the removable louver panel for the machine compartment located at the end of the unit.

The unit will require approximately one hour of pre-chill time prior to loading product. It is important the product being stored in the refrigerated compartment is at or below the desired holding temperature. The unit is designed to store product, not to cool warm food product.



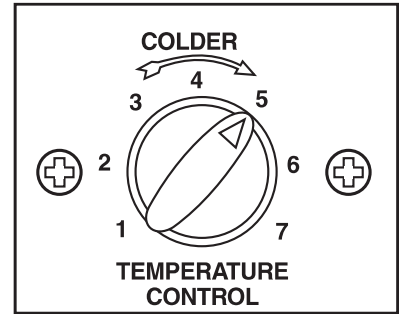
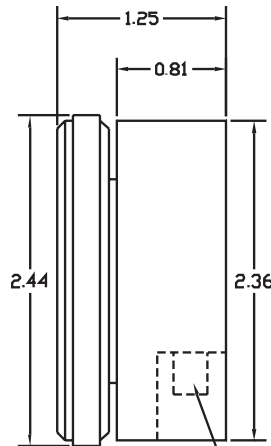
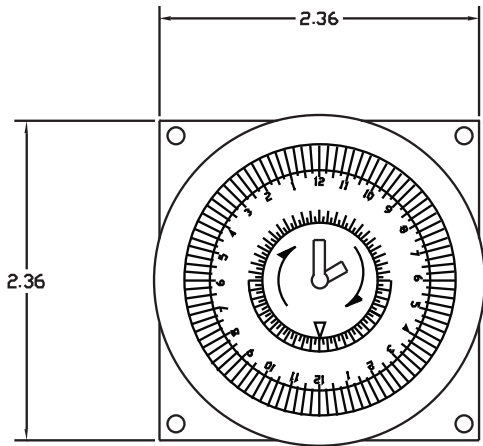
NOTE: Ice or water should never be used with this equipment.

The Shelleyspeed refrigerator is also equipped with a defrost timer. This allows for continuous operation throughout the day. The timer is preset at the factory to defrost every four hours for 15 minutes. The timer comes standard with a lithium battery and will keep time for up to seven days in the event of a power failure or if the unit is disconnected from the power source. Even though the unit is set to defrost, it is still recommended that all product be removed at night and the unit shut off when not in use.



SPR REFG UNIT AIRFLOW

REFRIGERATOR TEMPERATURE CONTROL SETTINGS AND DEFROST TIMER



SPADE CONNECTIONS BOTTOM REAR OF HOUSING

Defrost timer: every 4 hours for 15 minutes.

OPERATION: FREEZER UNITS

If it is necessary to adjust the temperature, the control is located behind the louver on right end of unit. Turn the knob clockwise as indicated on the control for desired temperature. 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 freeze cold food products. Items should be placed in the unit at the desired holding temperature.

MAINTENANCE: REFRIGERATOR AND FREEZER UNITS

Defrosting

Freezer units should be defrosted daily using the ON/OFF switch located on operator side upper right hand corner. It is recommended that product be removed at night and the unit shut off when not in use.



Never use sharp objects or tools to clean or scrape ice/frost build up. A puncture to the freezer could cause unrepairable damage to the refrigeration system.

Overshelves 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.

Cleaning the unit

For stainless steel parts, use a mild, non-abrasive soap or detergent and warm water. This may be followed by an application of stainless steel cleaner or polish which will eliminate water spotting and fingerprints.

Casters

Casters can be lubricated with penetrating type oil.

Recommended maintenance schedule

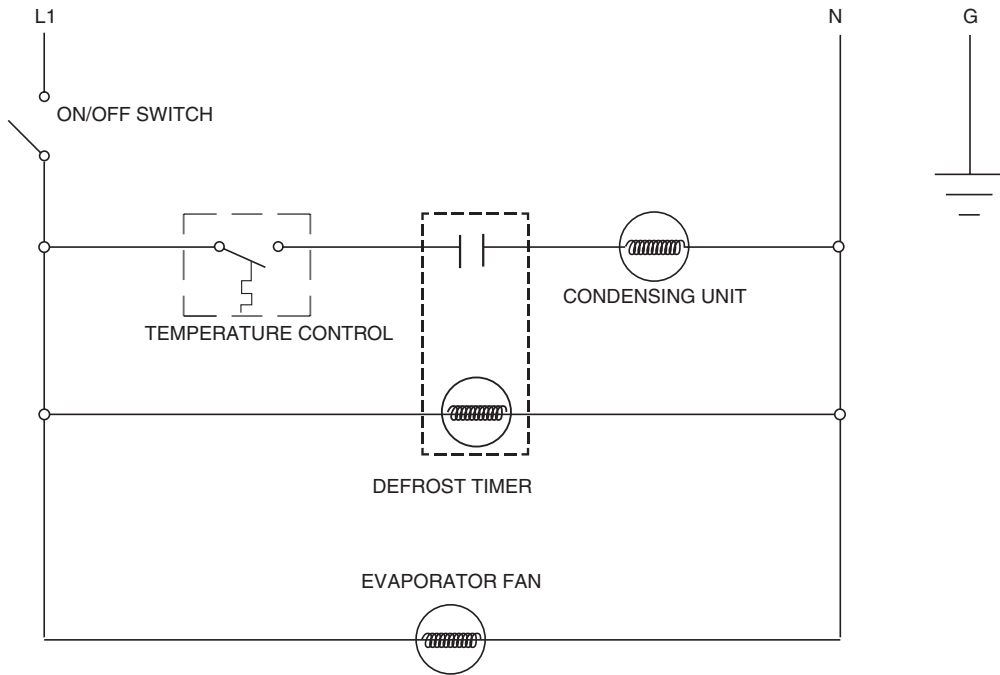
Daily: Wipe and/or wash food wells, unit surface and door gaskets.

Monthly: Remove louvers and clean condensing coil with a soft brush, a fin comb or vacuum cleaner brush attachment. Remove dust and debris from fins without bending them.

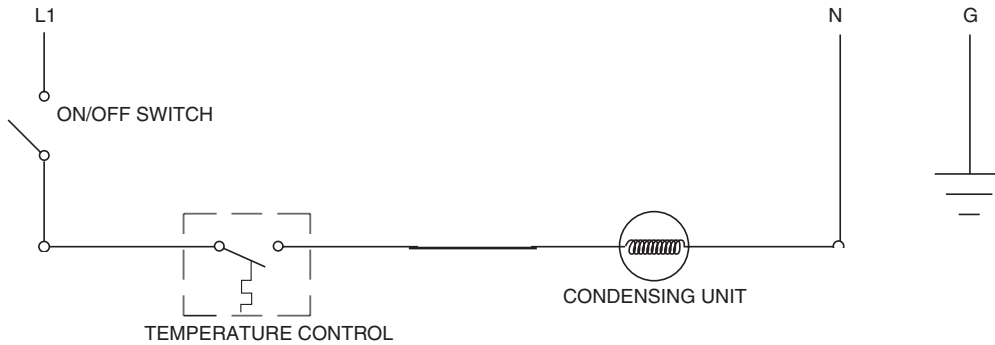
Check casters for any debris that could be binding the wheels, such as, strings from mops or bits of paper.

If it becomes necessary to inspect or repair components on the Shelleyspeed refrigerated units, the fans and coils can be accessed by removing the bottom panel from the interior of the unit. Most other components can be located at the end of the unit behind the removable louver panel.

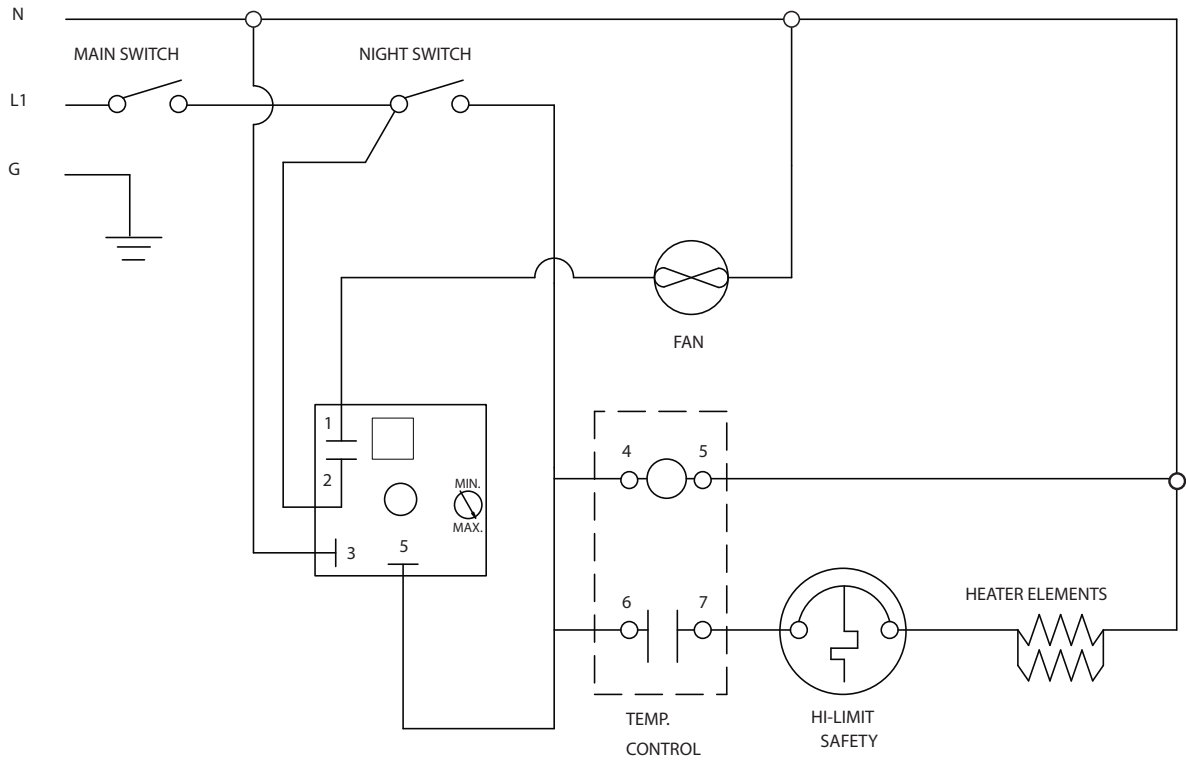
WIRING DIAGRAM — 115V REFRIGERATED UNITS



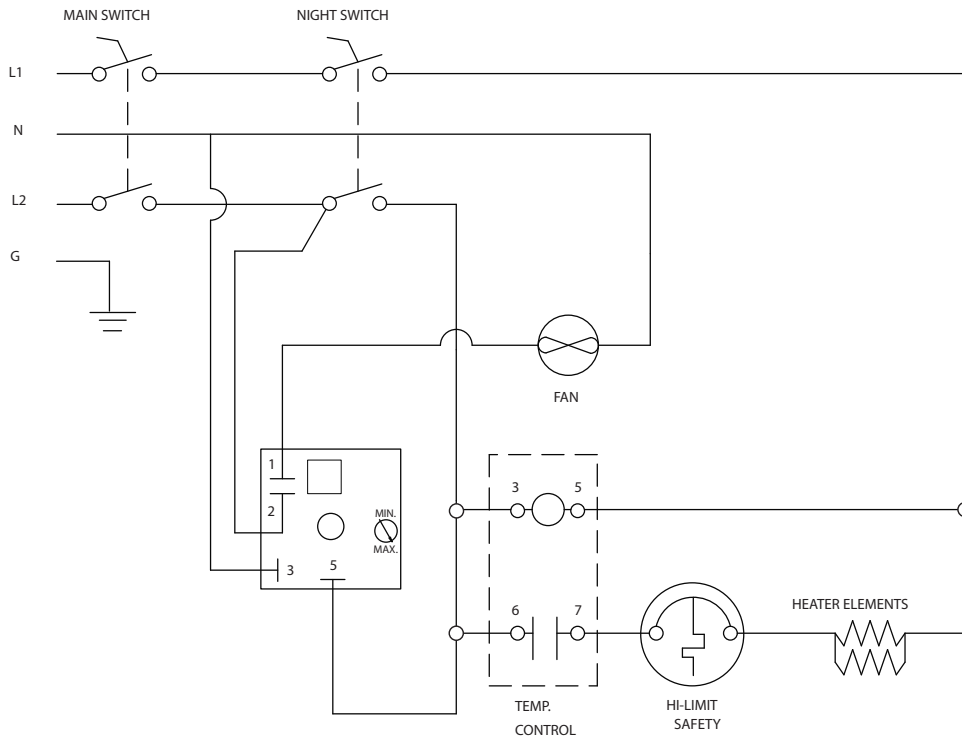
WIRING DIAGRAM — 115V FREEZER UNITS



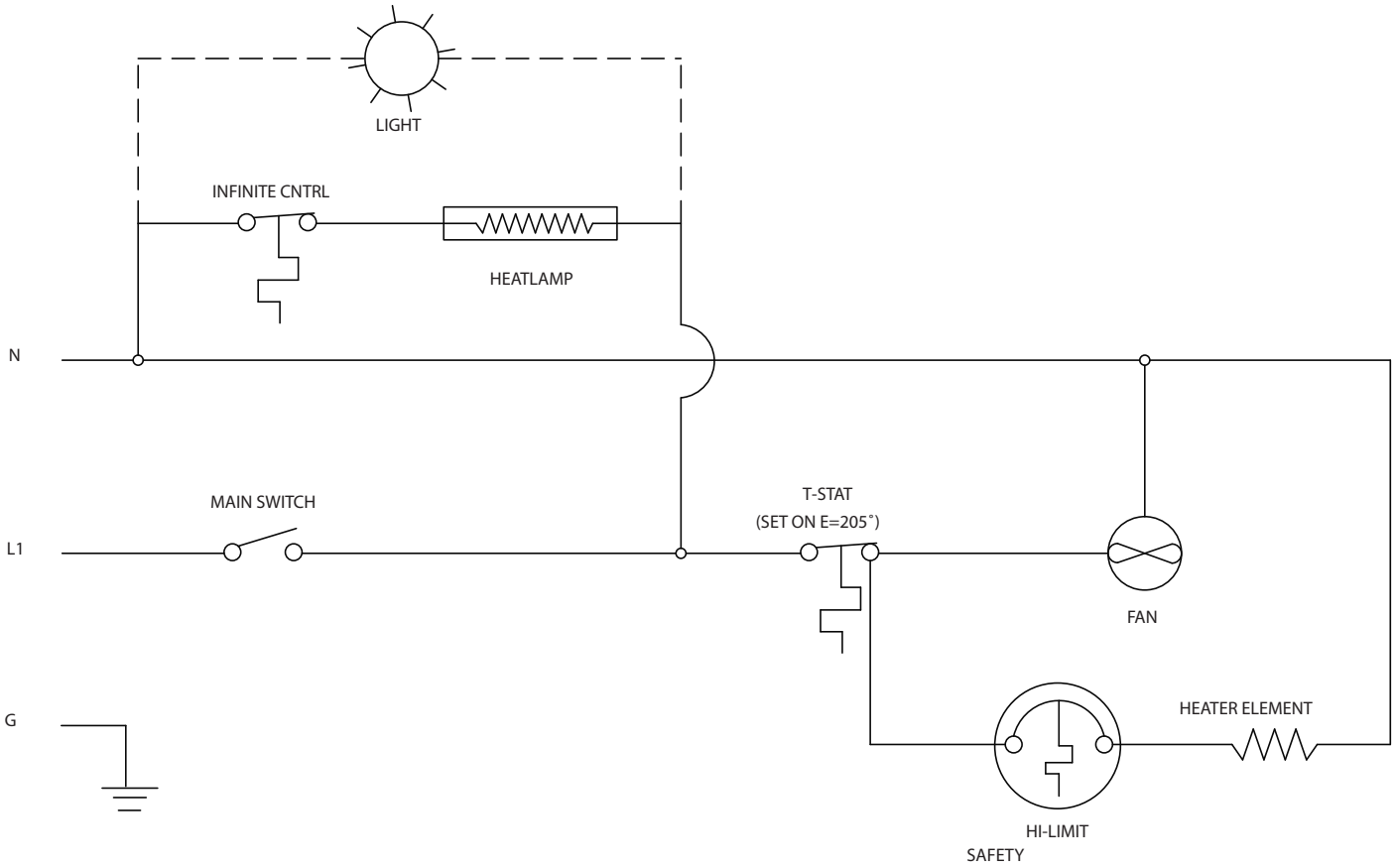
WIRING DIAGRAM — 120V HEATED UNITS



WIRING DIAGRAM — 120/208V HEATED UNITS (OPTIONAL)



WIRING DIAGRAM — 120V MERCHANDISER HEATED UNITS



PARTS LIST

HEATED UNITS

120V UNIT

2162516	BLOWER, HI TEMP
2183390	CORD, 10/3, TYPE SO/STO/SJO, 105C
2190154	SWITCH, ROCKER, 20A
2194216	TERMINAL, RING, 12-10 GA., 1/4" STUD
2194279	GRIP, STRAIN RELIEF, 90, 10/3, CORD
2194297	PLUG, 30A-125V, NEMA 5-30P
2194325	BOX, ELECTRIC, 4.68 SQ. 56.7 KO
2194326	COVER, 4.6875 SQ., BLANK
2194370	SENSOR, TEMPERATURE, HEATED
2194372	THERMOSTAT, HEATED CABINET
2194377	KNOB, CONTROL, THERMOSTAT
2194409	SWITCH, ROCKER, 20A, SNAP-IN
2194589	THERMOSTAT, HI-LIMIT, SAFETY, 300
2194618	RELAY, TIMER, 120V, 1HP, SUP/MER HTD
2194694	ELEMENT, HEATING, FIN, 120V/900W
3234067	HINGE, FLAG, SHELLEYGLAS
3234156	CATCH, MAGNETIC DOOR
3234669	INTERLOCK ASSY, TOP
3234783	CASTER, 5", PLT, SWVL. BRK, POLYURE
3234888	SPRING HINGE, MCMMASTER CARR 15205A42
3516390	THERMOMETER, DIAL, 40-240 F
000-B9X-0031	ASSY, LID, BTM, SLDG, 64X35 UNIT
000-B9X-0030	ASSY, LID, TOP, SLDG, 64X35 UNIT

208V UNIT

2183422	CORD, 10/4, TYPE SO/STO/SJO, 105C
2194410	PLUG, 30A-125/208V, NEMA 14-30P
2194605	ELEMENT, HEATING, FIN, 208V/900W
TBP60137	SWITCH, ROCKER, 20A

REFRIGERATED COLD UNIT

2162515	FAN, EFFICIENCY
2190154	SWITCH, ROCKER 20A/125V, 15A/250V
2194345	TIMER, 24 HOUR, CLOCK FACE
3234783	CASTER, 5", PLT, SWVL, BRK, POLYURETHANE
3234888	SPRING HINGE, MCMMASTER CARR #15205A42
3516056	CONTROL, TEMP, -35 TO 100
3516062	VALVE, EXPANSION, 1/4 TON, R134A
3516101	DRYER, FILTER, 1/4 ODF, SPORLAN
3516135	THERMOMETER, HANGING, 4
3516335	COIL, EVAPORATOR, 32.83" LG, SPECIAL
3526976	COND UNIT, 1/4 MED, 115/60, R134A COPELAND
000-B9X-0030	ASSY, LID, TOP, SLDG, 64X35 UNIT
000-B9X-0031	ASSY, LID, BTM, SLIDING, 64X35 UNIT
000-B02-0039	ASSY, LOCK, LID, BAR, SPR-64

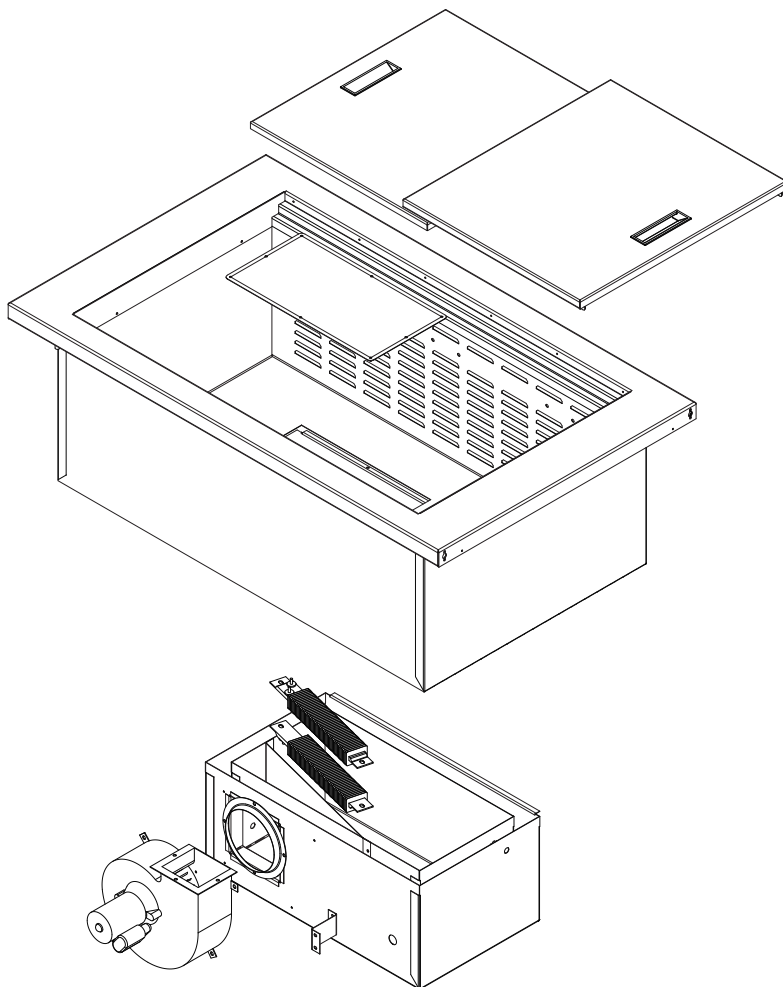
FREEZER UNIT

2190154	SWITCH, ROCKER, 20A
3234783	CASTER, 5", PLT, SWVL, BRK, POLYURETHANE
3234888	SPRING HINGE, MCMMASTER CARR #15205A42
2193927	CONTROL, PRESSURE
3516101	DRYER, FILTER, 1/4 ODF, SPORLAN
3516135	THERMOMETER, HANING, 4
3516225	VALVE, EXPANSION, 1/4, LOW, R134A
3526710	COND UNIT, 1/3 ,LOW, 115/60, R404A S-SPEED
000-B9X-0030	ASSY, LID, TOP, SLDG, 64X35 UNIT
000-B9X-0031	ASSY, LID, BTM, SLIDING, 64X35 UNIT

HEATED MERCHANDISER UNIT

2190154	SWITCH, ROCKER, 20A
2194107	CONTROL, INFINITE, 120V/13A
2194190	LIGHT, PILOT, 125V, RED
2194557	HEATLAMP, MERCO, NWM-48X-120V-W
3234009	BEARING, SLIDING DOOR
3234783	CASTER, 5", PLT, SWVL, BRK, POLYURETHANE
3234283	BEARING, SLIDING DOOR
3234557	KNOB, INFINITE CONTROL
3234669	INTERLOCK ASSY, TOP
6160007	BLADE, FAN, 4" DIA, ALUM.
6160024	MOTOR, 120V/50-60HZ, DIS
6190180	SWITCH, HIGH LIMIT, 245DEG F
6190181	THERMOSTAT, A RESET, 165-205D
6190269	ELEMENT, HEATING, 700W/120V
9321079	BUMPER, DRAWER
000-A0I-0033	ASSY, SLIDING DOOR, 24 X 48
221-411-0001	PANEL, SHELLEY LOUVER, END

Heated Unit Shown



STANDARD LABOR GUIDELINES TO REPAIR OR REPLACE PARTS ON DELFIELD EQUIPMENT

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 200 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

LABOR OF 1-HOUR IS ALLOWED TO REPLACE:

- Thermostat
- Infinite Switch
- Solenoid Coil
- Hi-limit/Thermal Protector Switch
- Defrost Timer
- Thermometer
- Contactor/Relay
- Evaporator/Condenser Fan Motor and Blade
- Circulating Fan Motor and Blade
- Compressor Start Components and Overload Protector

LABOR OF 2 HOURS TO REPLACE:

- Pressure Control
- Solenoid Valve
- Heating Element
- Locate/Repair Leak

LABOR OF 3 HOURS TO REPLACE:

- Condenser or Evaporator Coil
- Expansion Valve
- Condensate Element

LABOR OF 4 HOURS TO REPLACE

- Compressor

This includes recovery of refrigerant and leak check.

\$35.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen, or similar fees.)

REFRIGERANTS

- R22 A maximum of \$4.00/lb. or 25¢/oz. will be reimbursed.
- R134A A maximum of \$5.00/lb. or 31¢/oz. will be reimbursed.
- R404A A maximum of \$12.00/lb. or 75¢/oz. will be reimbursed.

NOTES:

NOTES:



Mt. Pleasant, MI



Covington, TN

Thank you for choosing Delfield!

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: _____ S/N: _____

Installation Date: _____



For a list of Delfield's authorized parts depots, visit our website at www.delfield.com

Register your Delfield warranty online. Go to www.delfield.com under the service tab to complete.

