



McCall



Undercounter, Prep Table and Low Boy Refrigerators and Freezers

Installation, Use & Care Manual

This manual is updated as new information and models are released.
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America's Quality Choice in Refrigeration
Part Number 14514 2/08

Manitowoc
Foodservice Group



Safety Notices

As you work on Manitowoc equipment, be sure to pay close attention to the safety notices in this manual. Disregarding the notices may lead to serious injury and/or damage to the equipment.

Throughout this manual, you will see the following types of safety notices:

Warning

Text in a Warning box alerts you to a potential personal injury situation. Be sure to read the Warning statement before proceeding, and work carefully.

Caution

Text in a Caution box alerts you to a situation in which you could damage the equipment. Be sure to read the Caution statement before proceeding, and work carefully.

Procedural Notices

As you work on Manitowoc equipment, be sure to read the procedural notices in this manual. These notices supply helpful information which may assist you as you work.

Throughout this manual, you will see the following types of procedural notices:

Important

Text in an Important box provides you with information that may help you perform a procedure more efficiently. Disregarding this information will not cause damage or injury, but it may slow you down as you work.

NOTE: Text set off as a Note provides you with simple, but useful, extra information about the procedure you are performing.

Read These Before Proceeding:

Caution

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your Manitowoc equipment. Read and understand this manual. It contains valuable care and maintenance information. If you encounter problems not covered by this manual, do not proceed, contact Manitowoc Foodservice Group. We will be happy to provide assistance.

Important

Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.

Warning

PERSONAL INJURY POTENTIAL

Do not operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

NOTE: SAVE THESE INSTRUCTIONS.

We reserve the right to make product improvements at any time. Specifications and design are subject to change without notice.

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Section 1

General Information

Model Numbers

This manual covers the following models:

SANDWICH/SALAD PREP TABLES

Sandwich / Salad Prep Tables	
P-6	P-15-12
P-10-8	P-15-16
P-10-12	
Super Sandwich / Salad Prep Tables	
ST-27-2	ST-59-3
ST-45-3	ST-59-4
ST-45-4	
Super Prep Tables	
ST-45-12	ST-59-16
Smoothie Table	
FST-45-2EN	

PIZZA PREP TABLES

Pizza Prep Tables	
PTA-1	PTS-1
PTA-2	PTS-2
PTA-2D	PTS-2D
PTA-3	PTS-3
PTA-3D	PTS-3D

UNDERCOUNTER REFRIGERATORS AND FREEZERS

Refrigerated Undercounters — Solid Door Glass Door	
R-6E	R-15E
RS-6E	RS-15E
RSC-6E	RSC-15E
R-10E	R-10EGD
RS-10E	RS-10EGD
RSC-10E	RSC-10EGD
Freezer Undercounter Units	
F-6E	R-10E
FS-6E	FS-10E
FSC-6E	FSC-10E

WORK TABLES

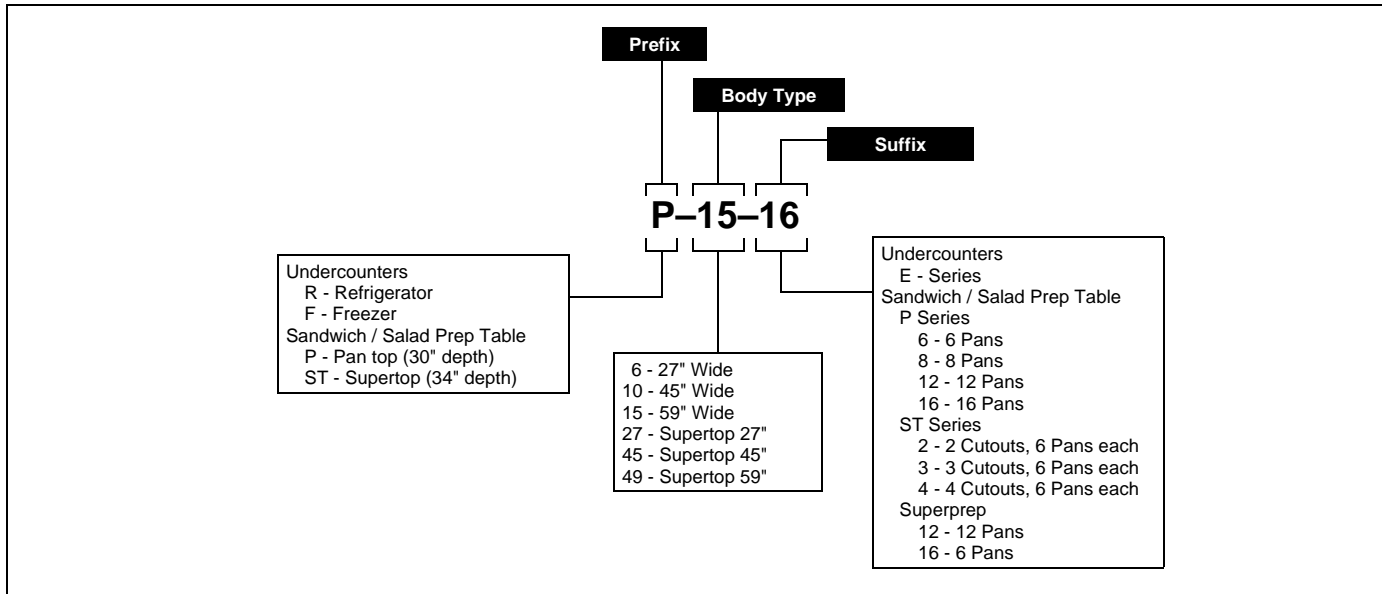
Refrigerated Work Tables (1 Door)	
STA-10-RSE	STS-10-RSE
STSA-10-RSE	STSS-20-RSE
LTA-10-RSE	LTS-10-RSE
Refrigerated Work Tables (2 Door)	
STA-20-RSE	STS-10-RSE
STSA-20-RSE	STSS-20-RSE
LTA-20-RSE	LTS-20-RSE
Refrigerated Work Tables (3 Door)	
STA-30-RSE	STS-30-RSE
STSA-30-RSE	STSS-30-RSE
LTA-30-RSE	LTS-30-RSE
Refrigerated Work Tables (Remote)	
STSA-20-RRE	STSS-20-RRE
STSA-30-RRE	STSS-30-RRE
STA-20-RRE	STS-20-RRE
STA-30-RRE	STS-30-RRE
LTA-20-RRE	LTS-20-RRE
LTA-30-RRE	LTS-30-RRE
Freezer Work Tables (1 Door)	
STA-10-FSE	STS-10-FSE
STSA-10-FSE	STSS-10-FSE
LTA-10-FSE	LTS-10-FSE
Freezer Work Tables (2 Door)	
STA-20-FSE	STS-20-FSE
STSA-20-FSE	STSS-20-FSE
LTA-20-FSE	LTS-20-FSE
Freezer Work Tables (3 Door)	
STA-30-FSE	STS-30-FSE
STSA-30-FSE	STSS-30-FSE
LTA-30-FSE	LTS-30-FSE
Freezer Work Tables (Remote)	
STSA-20-FRE	STSS-20-FRE
STSA-30-FRE	STSS-30-FRE
STA-20-FRE	STS-20-FRE
STA-30-FRE	STS-30-FRE
LTA-20-FRE	LTS-20-FRE
LTA-30-FRE	LTS-30-FRE

LOW BOY CHEF STANDS

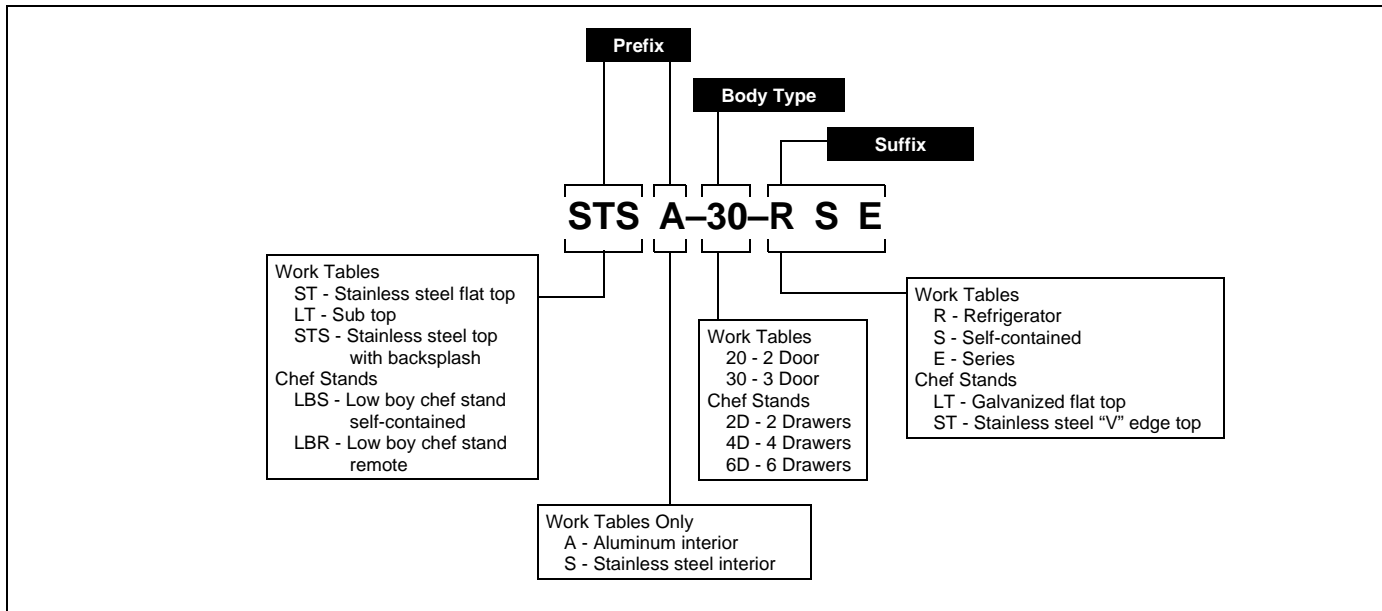
Low Boy Chef Stands	
LBS-2D-ST	LBR-2D-ST
LBS-4D-ST	LBR-4D-ST
LBS-6D-ST	LBR-6D-ST
LBS-2D-LT	LBR-2D-LT
LBS-4D-LT	LBR-4D-LT
LBS-6D-LT	LBR-6D-LT
Compact Low Boy Chef Stand	
LBS-4DS-ST	

How to Read Model Numbers

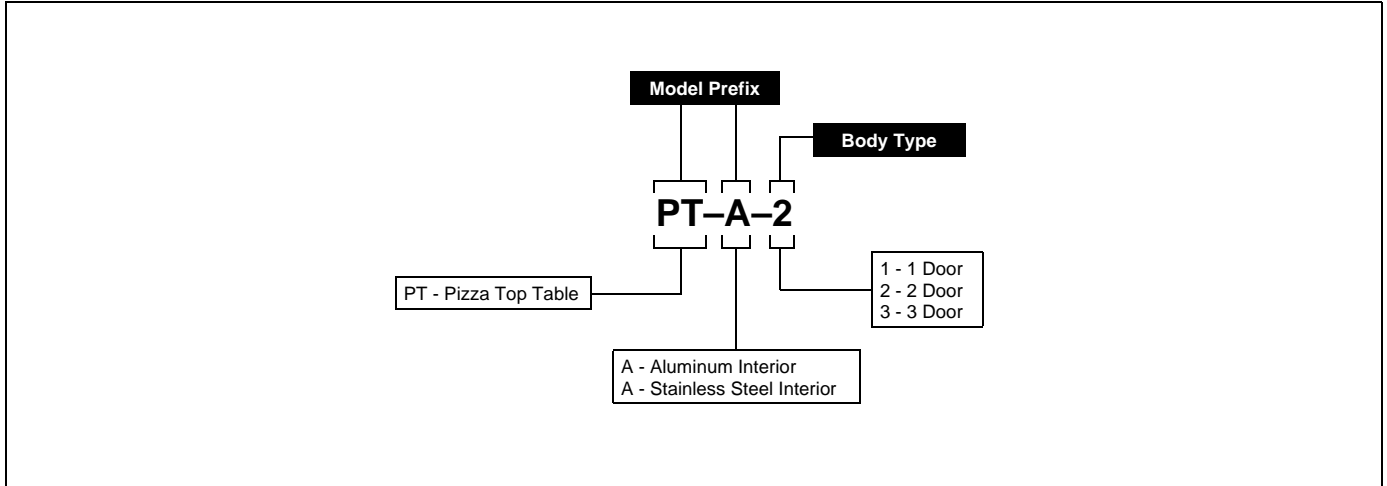
UNDERCOUNTERS / SANDWICH / SALAD PREP TABLE EXAMPLE



WORK TABLE / CHEF STAND EXAMPLE



PIZZA PREP TABLE EXAMPLE



Model/Serial Number Location

The McCall data plate which includes the model number and serial number, as well as important electrical and technical information, is located on the left interior wall of the cabinet.

For convenience and quick reference, record the model and serial numbers, voltage, and installation date in the spaces below:

Model Number _____

Serial Number _____

Voltage _____

Installation Date _____

Warranty Coverage

Warranty coverage on a McCall cabinet begins on the date it is installed. Please read the warranty certificate included with the cabinet for details.

PARTS COVERAGE

- 1. McCall warrants the cabinet, refrigeration, and mechanical components against defects in materials and workmanship for a period of one (1) year from the date of original installation.
- 2. Refrigerator and freezer compressors are covered for five (5) years from the date of original installation.

LABOR COVERAGE

Labor is covered for (1) year from the date of original installation.

EXCLUSIONS FROM WARRANTY

- 1. Normal start-up, maintenance, adjustments, and cleaning.
- 2. Damage caused by improper installation of the McCall cabinet as outlined in this manual.
- 3. Labor charges resulting from the inaccessibility of the McCall cabinet.
- 4. Damage to parts due to misuse, abuse, neglect, or accidents.
- 5. Premium labor rates due to holidays, overtime, travel time, mileage, etc., not specifically authorized by McCall prior to service.
- 6. Miscellaneous tools or materials charges.
- 7. Repairs due to modifications to the McCall cabinet or refrigeration system not authorized by McCall in writing.
- 8. Claims for indirect or consequential damages, including food spoilage or product loss.
- 9. Damage due to faulty or incorrect power supply, floods, storms, or other acts or God.

WARRANTY SERVICE

To ensure warranty coverage, a qualified service company, authorized by McCall, must perform the warranty repair.

If the dealer the McCall cabinet was purchased from does not perform warranty service, please contact the McCall Service Department for assistance.

Section 2 Installation Instructions

Important

These instructions are of the utmost importance in assuring that the McCall cabinet operates as designed. Follow them closely.

Please call your local McCall dealer or the McCall Service Department if you have any questions regarding proper installation.

Locating the Cabinet

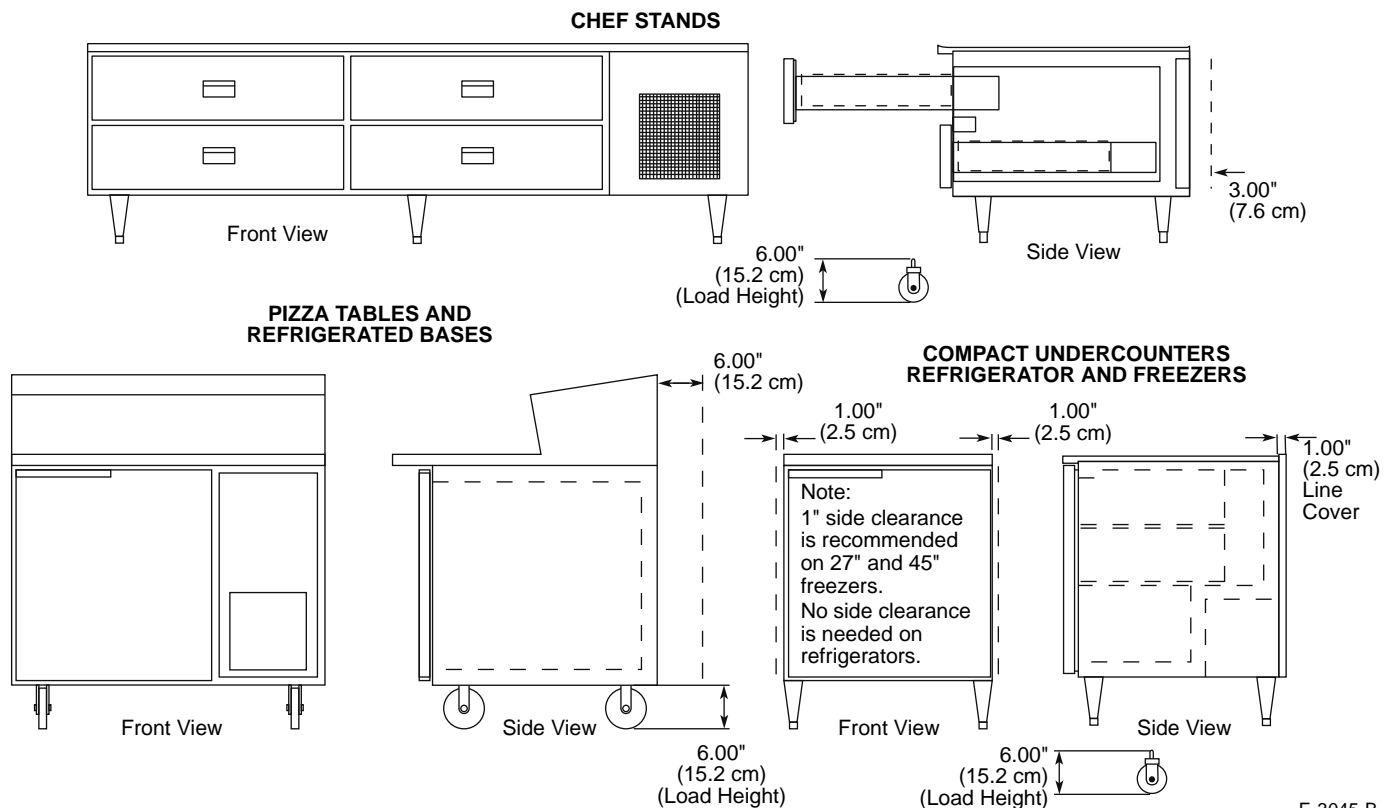
⚠ Caution

When selecting a permanent location for the unit, observe the following guidelines. Failure to do so may cause reduced performance and efficiency, cause damage, and/or void your warranty.

Pre-installation Checklist

- Install the cabinet in an indoor environment only.
- The air temperature entering the refrigerator or freezer condenser should be between 55°F (13°C) and 100°F (38°C).
- Allow space for air circulation in the refrigeration condensing unit compartment on refrigerators and freezers. The minimum space requirements are shown below.
- The floor must be strong enough to support the weight of the cabinet and product load.

NOTE: A fully loaded cabinet can weigh more than 2,000 pounds.



E-3045-B

Cabinet Clearances (Typical Single Door Cabinet Shown)

Uncrating

Warning

Never attempt to tilt the cabinet alone. Always use two or more people when tilting the cabinet to remove the shipping skid or to move it through doorways.

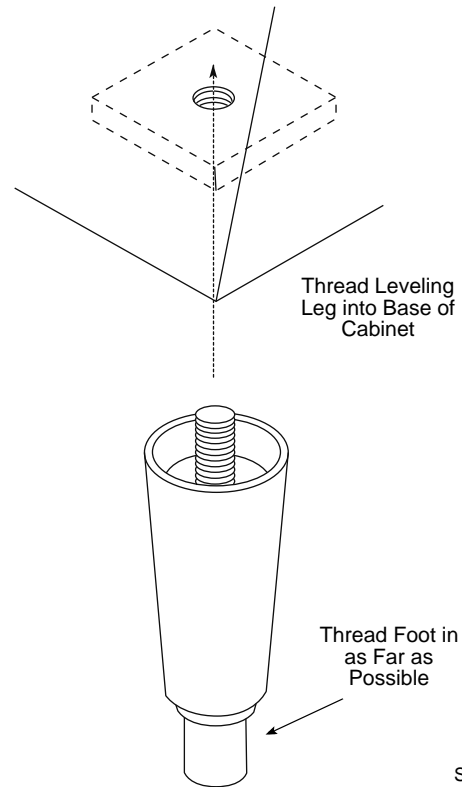
1. Remove the bottom shipping skid using one of the methods below:
 - Lay the cabinet on its back, elevated and supported by wooden blocks. Remove the skid mounting bolts and separate the skid from the cabinet.
 - Tilt the cabinet from side to side and remove the mounting bolts. Support the weight of the cabinet apart from the skid.
2. Install the legs or casters and torque them to 360 inch-pounds (41 Nm). Refer to the drawing at right.
3. Return the cabinet to the upright position.
4. Remove any remaining crating materials.

Caution

If the cabinet was placed on its back while moving it or while removing the bottom shipping skid, wait at least two hours after returning the cabinet to the upright position before starting the refrigeration system.

Caution

Never use sharp instruments to cut the plastic or cardboard crating materials. Damage to the cabinet exterior may result.



Installing Cabinet Legs

Leveling the Cabinet

The cabinet must be leveled after it is positioned in its permanent location. This insures proper door alignment on all cabinets, adequate condensate water drainage and proper refrigeration system operation.

Caution

If casters are installed instead of legs, the floor must be leveled before final positioning of the cabinet.

1. Move the cabinet to its permanent location.
2. Place a level on top of the cabinet.
3. Turn the leveling foot of the lowest corner leg to center the bubble in the level.
4. Adjust each of the other corners until the bubble is centered and the cabinet is stable.
5. Re-check the cabinet from side to side and from front to rear with the level.

Shelf/Tray Slide Installation

SHELVES — UNDERCOUNTER UNITS & SANDWICH/SALAD UNITS

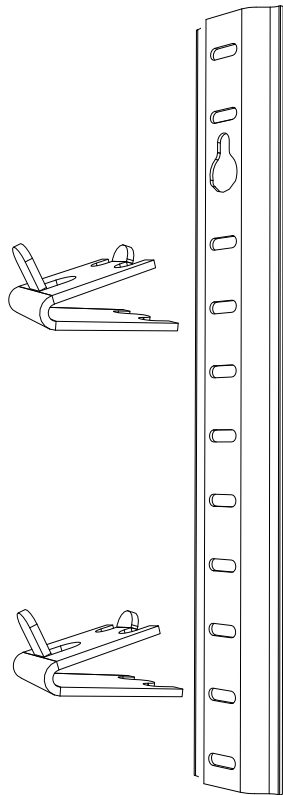
Shelf clips are factory-installed on undercounter refrigerators and freezers, and on regular and super top sandwich/salad prep units.

To install the shelves, simply unpackage the shelves from the cardboard container and place one on each set of clips.

SHELVES — PIZZA PREP UNITS & REFRIGERATED WORK TABLES

Pizza prep units and work tables are factory-fitted with shelf support standards. The shelf clips are packaged separately and must be installed as shown in the drawing below.

Four shelf clips are required for each shelf. Make sure that the clips are level side-to-side and front-to-rear. Place one shelf on each set of clips.

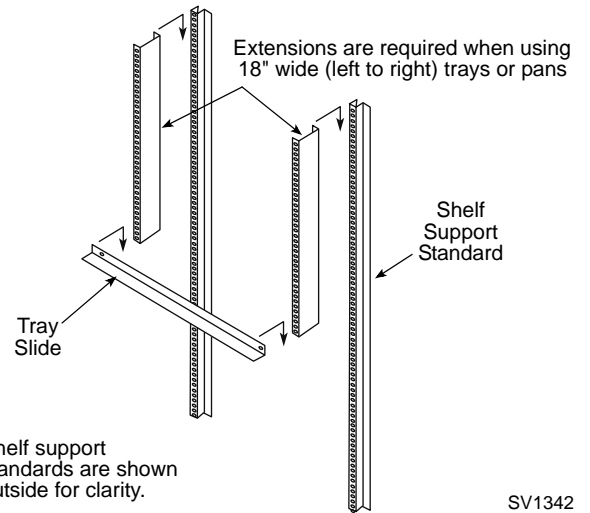


Shelf Installation

TRAY SLIDES (OPTIONAL)

Refrigerated pizza tables include a chrome plated steel pan or tray rack (Model RA-11-T) behind one door opening on 2- and 3-door models. All other tray slides for pizza tables and refrigerated work tables are optional accessories and are included only when ordered. To install a tray slide:

1. Locate the appropriate square shelf standard holes at the desired height.
2. Insert the tabs of each slide into the 3/8" holes in the shelf support standards and pull it straight down to lock it into place (refer to drawing below).

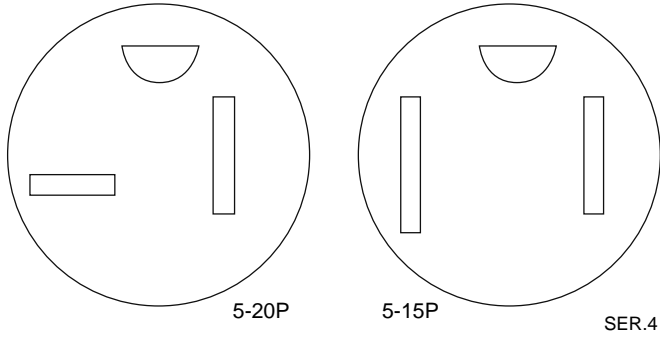


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Tray Slide Installation

Electrical

All cord-connected units must be plugged into a grounded and properly sized electrical outlet with appropriate overcurrent protection. Refer to the drawing below for electrical plug configurations.



5-20P and 5-15P Electrical Plug Configurations

All permanently connected (hard wired) units are fitted with a power junction box and 6" pigtail wires for power connection.

Connect one end of the power line to the pigtail from the cabinet junction box. Connect the other end to a properly sized electrical source.

As a rule, the power lines must be enclosed inside a conduit secured to the power junction boxes on both ends.

NOTE: Power installation must be in compliance with the National Electrical Code and all applicable local and state codes.

⚠ Warning

Never use an extension cord.

Never alter the power cord or plug supplied with the cabinet. Failure to follow this warning could result in serious injury or death.

After the power source has been connected, turn on the main power switch. The switch is located on the cabinet top, behind the front louvered panel.

ELECTRICAL SPECIFICATIONS

Product Type	Self-Contained Base Models	Voltage/Cycles/Phase	Total Amps	Maximum Fuse Size	ANSI Electrical Plug Configuration
Undercounter Refrigerators	R-6E, RS-6E, RSC-6E	115/60/1	6.0	15 amp	NEMA 5-15
	R-10E, RS-10E, RSC-10E	115/60/1	8.0	15 amp	NEMA 5-15
	R-15E, RS-15E, RSC-15E	115/60/1	6.0	15 amp	NEMA 5-15
Undercounter Freezers	F-6E, FS-6E, FSC-6E	115/60/1	8.0	15 amp	NEMA 5-15
	F-10E, FS-10E, FSC-10E	115/60/1	8.5	15 amp	NEMA 5-15
	RP-6EN	115/60/1	6.0	15 amp	NEMA 5-15
	RP-10-6EN, RP-10-8EN, RP-10-12EN	115/60/1	8.0	15 amp	NEMA 5-15
Sandwich/Salad Units	RP-15-8EN, RP-15-12EN, RP-15-16EN	115/60/1	10.0	15 amp	NEMA 5-15
	RST-27-2EN	115/60/1	6.0	15 amp	NEMA 5-15
	RST-45-2EN, RST-45-3EN, RST-45-12EN	115/60/1	8.0	15 amp	NEMA 5-15
	RST-59-3EN, RST-59-4EN, RST-59-16EN	115/60/1	10.0	15 amp	NEMA 5-15
	LTA-10-RSE, LTS-10-RSE, STA-10-RSE, STS-10-RSE, STSA-10-RSE, STSS-10-RSE	115/60/1	7.0	15 amp	NEMA 5-15
	LTA-20-RSE, LTS-20-RSE, STA-20-RSE, STS-20-RSE, STSA-20-RSE, STSS-20-RSE	115/60/1	10.0	15 amp	NEMA 5-15
Refrigerated Work Tables	LTA-30-RSE, LTS-30-RSE, STA-30-RSE, STS-30-RSE, STSA-30-RSE, STSS-30-RSE	115/60/1	12.0	15 amp	NEMA 5-15
	LTA-10-FSE, LTS-10-FSE, STA-10-FSE, STS-10-FSE, STSA-10-FSE, STSS-10-FSE	115/60/1	7.0	15 amp	NEMA 5-15
	LTA-20-FSE, LTS-20-FSE, STA-20-FSE, STS-20-FSE, STSA-20-FSE, STSS-20-FSE	115/60/1	12.0	15 amp	NEMA 5-15
	LTA-30-FSE, LTS-30-FSE, STA-30-FSE, STS-30-FSE, STSA-30-FSE, STSS-30-FSE	208-230/60/1	11.8	15 amp	Hard Wired
Low Boy Chef Stands	LBS-2D-ST, LBS-2D-LT	115/60/1	7.0	15 amp	NEMA 5-15
	LBS-4D-ST, LBS-4D-LT	115/60/1	10.0	15 amp	NEMA 5-15
	LBS-6D-ST, LBS-6D-LT	115/60/1	12.0	15 amp	NEMA 5-15
Pizza Prep Tables	PTA-10, PTS-10	115/60/1	10.0	15 amp	NEMA 5-15
	PTA-20, PTS-20	115/60/1	12.0	15 amp	NEMA 5-15
	PTA-30, PTS-30	115/60/1	16.0	20 amp	NEMA 5-20

Condensate Water Removal

McCall cabinets are equipped with condensate vaporizer systems.

Remote units use an electrically operated system.

Most self-contained units use either an energy-free automatic type or an electrically-operated type. No drain connection is required.

Defrost Systems

GENERAL

Refrigerator coils are kept below the freezing point (32°F). During compressor off time, the evaporator fan continues to circulate 38°F refrigerator compartment air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. The run-off water is drained into the vaporizer pan and is evaporated.

Freezer coils are defrosted electrically.

NOTE: A freezer's evaporator fans do not run immediately upon start-up or during and immediately following the defrost cycles. The fans start when the coil reaches a cold temperature. This prevents the fans from blowing heated air on the stored products.

DEFROST TIMERS

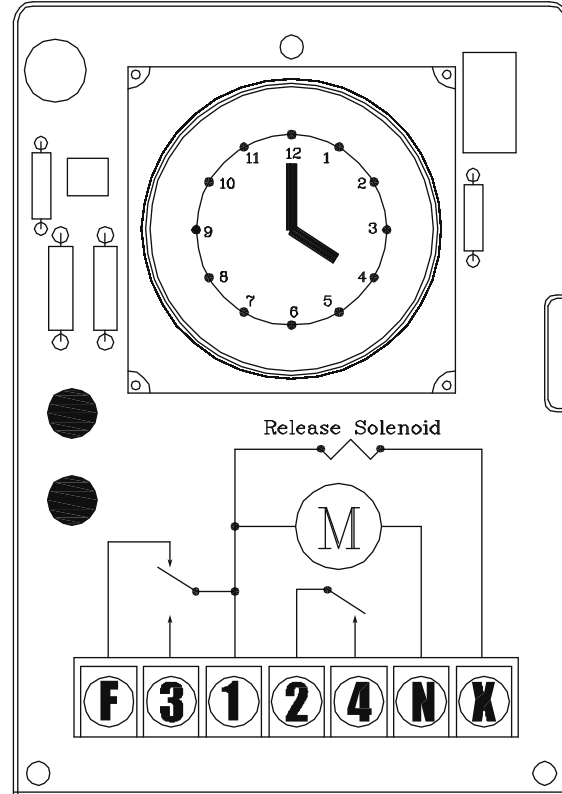
Undercounter freezer models F-10E, FS-10E, and FSC-10E use an adjustable defrost timer which may be custom-set to initiate defrost periods. All other models use non-adjustable freezer defrost timers, which automatically initiate at pre-set intervals and for a pre-determined duration.

DEFROST SETTINGS

The defrost timer is factory preset to defrost the evaporator coil each day at 2:00 AM, 8:00 AM, 2:00 PM, and 8:00 PM.

If you wish to change the defrost times, remove the pins from the outer dial and re-insert them into the desired time slots. (Refer to drawing.)

⚠ Caution
Leave at least one hole between adjacent pins.



Defrost Timer

Important
Set the defrost timer to defrost the cabinet during the lowest usage periods.

SETTING DEFROST TIME

The defrost timer must be set to real time after the power is turned on, or after a power failure.

To set the time:

1. Grasp the knob in the center of the inner dial.
2. Turn it counterclockwise to rotate the outer dial.
3. Line up the current time of day on the outer dial with the pointer.

ADJUSTING DEFROST DURATION

The defrost cycle is terminated by a temperature-sensing switch located on the suction line, adjacent to the evaporator coil.

The defrost duration is factory-set. Normally, no adjustment is required. For a longer defrost time, press down on the inner dial pointer and rotate the pointer until the desired time lines up.

Important

The coil defrosts only until the temperature-sensing switch terminates the cycle, regardless of the defrost duration that is set.

TEMPERATURE CONTROLS

The temperature controls are factory-set to maintain an average temperature of 38°F in refrigerators, and an average temperature of 0°F in freezers.


The temperature variance is 6-8 degrees. A freezer should run between -2 to -3°F and +3 to +4°F. A refrigerator should run between +35 to +36°F and +41 to +42°F.

For a different cabinet temperature setting, turn the temperature control knob or screw, located on the evaporator coil/blower housing.


Important

Setting the temperature control to the coldest setting may cause the coil and/or air ducts to freeze and ice up. This will eventually result in a warmer cabinet temperature.

If ice accumulation occurs and the temperature is lower than the guidelines, turn the control knob to a warmer setting.

 **Caution**

Allow the cabinet to reach proper operating temperature before filling it with product. Do not place hot or steaming foods in the cabinet.

 **Caution**

Store products with high acid content (such as lettuce, other fresh vegetables or fruits, salad dressings, etc.) in closed containers. This will prevent corrosion on the evaporator coil and other metal parts in the air distribution system.

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Section 3 Operation

Sequence of Operation

LOADING SHELVES

For maximum operating efficiency, load the shelves with space between the stored items. This allows air to circulate properly. Refer to the drawings below.

⚠ Caution

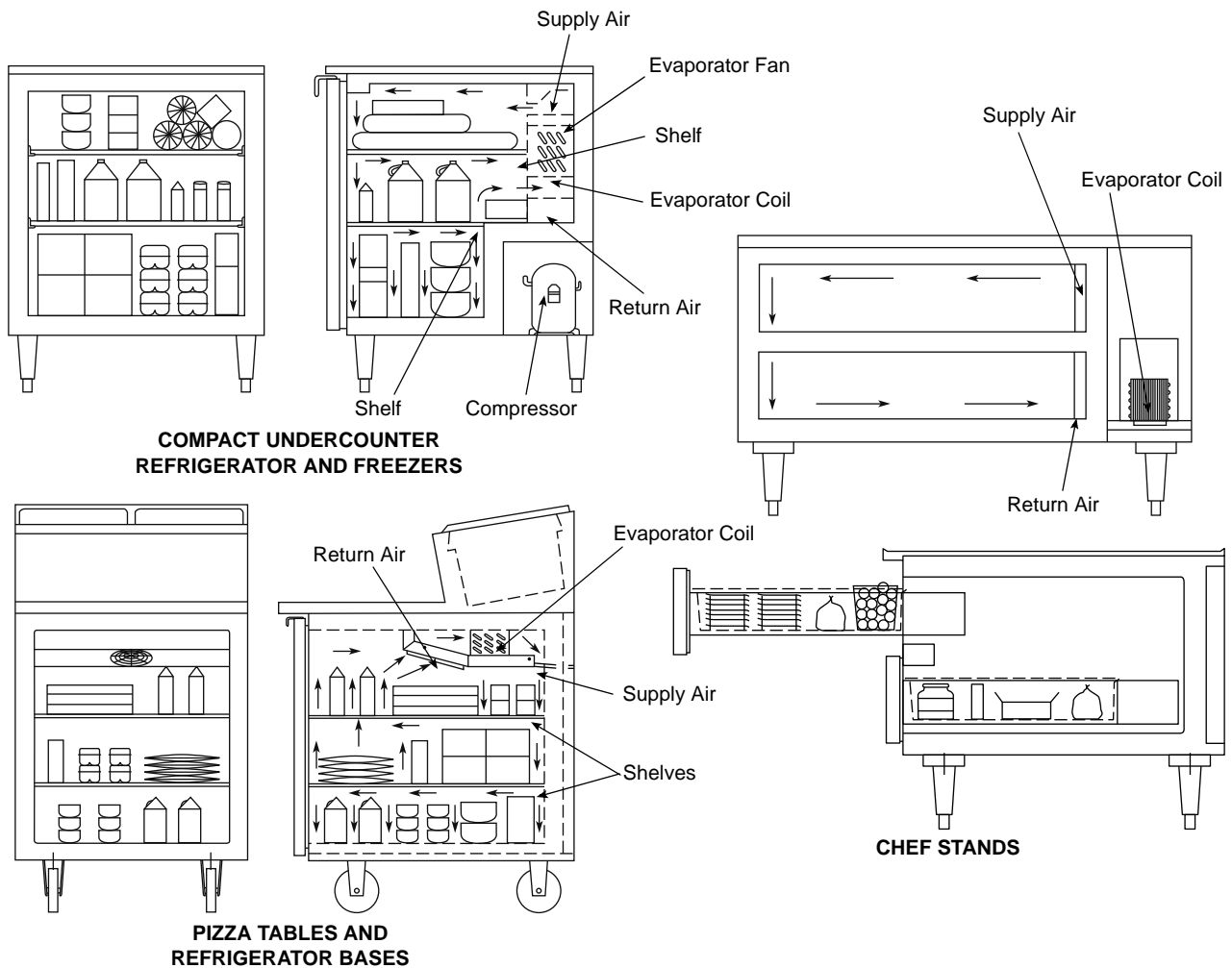
Store products with high acid content (such as lettuce, other fresh vegetables or fruits, salad dressings, etc.) in closed containers. This will prevent corrosion on the evaporator coil and other metal parts in the air distribution system.

Important

Uncovered food will dehydrate much more rapidly than covered food. For best food quality, always store in covered container.

LOADING PANS

Pan-top refrigerators are designed for operation 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 than can be used in a specific usage period (breakfast, lunch, dinner, etc). During non-use or slow-use periods, close the lid cover.



Loading the Shelves

Operating Checks and Adjustments

DOOR HINGE ADJUSTMENT

1. Loosen 2 Phillips head screws on the top and bottom hinges where the hinges fasten to the cabinet exterior front facing.
2. Firmly press the door tight to the cabinet front while re-tightening the hinge screws.

NOTE: For some adjustments, it may be necessary to add shims behind the hinges.

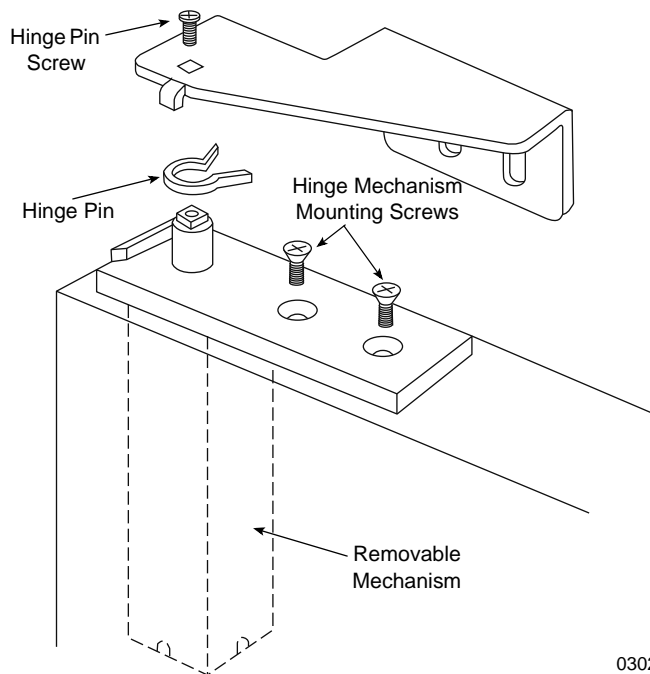
REMOVING DOORS

Remove 2 Phillips head screws from the top door hinge and 2 Phillips head screws from the bottom hinge. Carefully lift the door off the cabinet front.

REHINGING DOORS — SINGLE DOOR MODELS

McCall's one door models are factory-shipped hinged on the right side (facing the unit front). If it becomes necessary to change the hinging on a door:

1. Remove 2 Phillips head screws from the top and bottom door hinges.
2. Carefully lift the door off of the cabinet.
3. Remove the (3) screws securing the door handle and remove the handle.
4. Turn the door 180 degrees.
5. Attach handle at the position indicated by the pre-punched mounting holes.
6. Remove the hinges from the door as shown in the drawing.
7. Position and attach the new hinge (Part #HAH-0702-001 for the top hinge, Part #2HAH-0704-001 for the bottom hinge).
8. Remove and reposition the hinge cartridge mechanism.
9. Attach the door to the cabinet using the screws removed earlier.
10. Perform the "Door Hinge Adjustment" procedure above.



0302

Hinge Removal

Section 4

Maintenance

Cleaning

EXTERIOR

Clean cabinet exterior surfaces with a solution of mild soap and water. To minimize streaking, follow with a fresh water rinse.

If stainless steel becomes discolored, scrub only in the direction of the finished grain.

For high shine, see your kitchen equipment dealer for a high-quality stainless steel polish.

Caution

Do not use steel wool, caustic soap, or abrasive cleaners, as these may damage the metal finish. Alcohol-based cleaners may damage the nylon door cams.

If the cabinet has a synthetic cutting board, remove it by simply lifting the board straight up. Make sure the board and the metal cabinet surface are completely dry before replacing the cutting board.

The condensate evaporator pan, located underneath the cabinet, should be cleaned periodically with soapy water to remove any mineral deposits.

INTERIOR

Clean cabinet interior surfaces with warm water and baking soda, applied with a cloth or sponge.

The air duct and shelf support standards can be removed without special tools to facilitate cleaning.

Wash door gaskets weekly with a mild soap and water solution, followed by a fresh water rinse.

While cleaning, check the door gaskets for proper sealing. Adjust if needed.

Caution

Do not clean cabinet interior surfaces with any cleaning product not specifically approved for use where food may come into contact.

Caution

Do not use steel wool, caustic soap, or abrasive cleaners, as these may damage the metal finish.

Cleaning the Condenser Coil

Warning

Disconnect electric power before cleaning. Failure to follow this warning could result in serious injury or death.

For efficient operation, it is very important to clean the condenser coil surface and keep it free of dust, dirt, and lint. McCall recommends checking the condition of the condenser coil once a month.

The condensing unit fan draws dust, lint and small particles to the condenser coil, where it forms a "blanket" on the coil surface. This is normal and should be periodically removed.

Caution

Failure to clean and maintain the condenser coil properly will result in reduced air circulation through the condenser fins. This will cause reduced efficiency, high operating pressures, and can shorten compressor life.

CONDENSER CLEANING PROCEDURES

One or more of the following methods may be used to clean the condenser coil surface, depending upon the extent of the build-up on the fins.

Warning

Condenser fins are sharp. Use care when working around them.

Method 1

Remove light build-up with a soft brush or a vacuum with a brush attachment. Brush the condenser fins from top to bottom, not from side to side. Shine a light through the fins to check for dirt inside the condenser.

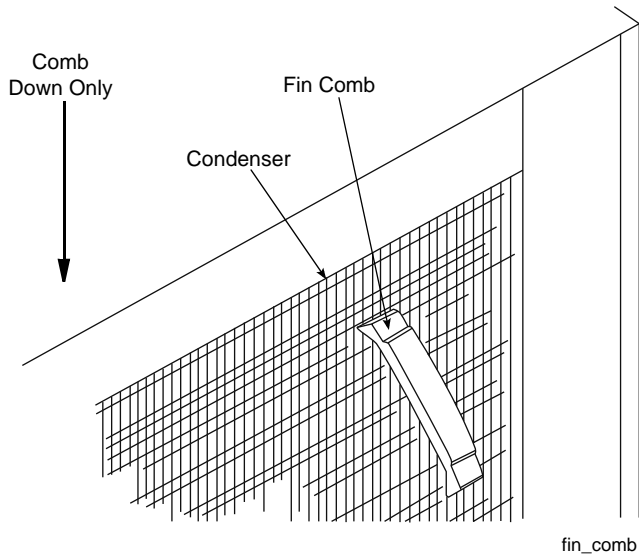
Method 2

Clean moderately dirty fins with compressed air, blowing from the inside out. Follow by brushing, if necessary.

Method 3

Clean with a commercial condenser coil cleaner, available from a kitchen equipment dealer. Follow the directions and precautions supplied with the cleaner.

After cleaning, straighten any bent condenser fins with a fin comb.



Using 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 EVAPORATOR DRAIN PAN

The evaporator drain pan, located at the bottom of the evaporator blower panel, should be cleaned periodically to remove any food, debris, etc. that may have fallen or been drawn into the pan.

To clean the pan drain outlet, gently insert a pliable wire, such as a pipe cleaner, 3-4" (7-10 cm) into the mouth of the outlet. Remove any obvious debris in the pan bottom.

Section 5

Before Calling for Service

Troubleshooting Guide

If a problem arises during operation of your refrigerator or freezer, follow the checklist below before calling service. Routine adjustments and maintenance procedures are not covered by the warranty.

 Warning

Disconnect electric power before performing any service. Failure to follow this warning could result in injury or death.

Problem	Possible Cause	To Correct
Cabinet not running	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Main power switch turned off.	Turn main power switch on.
	Cabinet in defrost cycle. (Freezer models)	Wait for defrost cycle to finish.
Condensing unit runs for long periods or continuously	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Door gasket(s) not sealing properly.	Check gasket condition. Adjust door or replace gasket if necessary.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold. Also, check gasket condition.
Cabinet temperature is too high	Thermostat set too high.	Set thermostat to lower temperature.
	Poor air circulation in cabinet.	Re-arrange product to allow proper air circulation.
	Exterior thermometer is out of calibration.	Re-calibrate thermometer.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door(s) are closed when not in use. Avoid prolonged door openings.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold. Also, check gasket condition.
Cabinet is noisy	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Insure tubing is free from contact with other tubing or components.
Refrigerator is freezing product Compressor will not start — hums and trips on overload protector	Thermostat is set too low.	Set thermostat to higher temperature.
	Dirty condenser coil.	Clean the condenser coil.
	Not enough cabinet clearance for proper refrigeration system operation.	Move cabinet or make other adjustments to gain proper cabinet clearances.
	Low voltage to cabinet.	Check and correct incoming voltage to cabinet.

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EC DECLARATION OF CONFORMITY

We hereby declare that our products, ice machines and Multiplex refrigeration equipment comply with all the essential requirements of the listed EC - directives.

Manufacturer:

Manitowoc Ice, Inc.
2110 S. 26th Street, P.O. Box 1720
Manitowoc, Wisconsin 54221-1720 USA

European Distributor:

Representative of Manitowoc Ice, Inc.:

Engineering Manager, (Printed name)

Representative of European Distributor:

Signature

Model and Serial No.

Applied EC Directives:

Applied Standards:

EN60335-1 Safety of household and similar electrical appliances
EN60335-2-24 Particular requirements refrigerators, food freezers and ice makers

EN55014 Electrical Motor Operated Appliances (Emissions)
EN55014 Electro Magnetic Compatibility (Immunity)
EN1819 -1 to -4 Refrigeration Plants

Low Voltage 73/23/EEC
EMC 89/336/EEC
Pressure Equipment 97/23/EC



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Continuing product improvements
may necessitate change of
specifications without notice.
Part Number 14514 2/08



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