



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

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unifiedbrands.net



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING R290 flammable refrigerant in use. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

This manual provides information for:

PH120G, PH96G, PH72G
PIZZA HUT MAKETABLE

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Unified Brands reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

The serial number is located behind the hinged vented door of the compressor machine compartment. An example is shown here.

SERIAL NUMBER: XXXXXXXXX
MODEL NUMBER: XXXXXXXXX
DESCRIPTION:

EQUIPMENT DESCRIPTION

MODEL	L	D*	H		DOORS	HP BASE	HP RAIL	VOLT	AMPS	NEMA	SHIP WT. (LB)
			OVERALL** (COVER OPEN)	WORK SURFACE							
PH72G	72"	40"*	55"***	35"	(3) 24"	1/4	1/2	115/60/1	16	5-20P	980
PH96G	96"	40"*	55"***	35"	(3) 24"	1/4	1/2	115/60/1	16	5-20P	980
PH120G	120"	40"*	55"***	35"	(4) 24"	1/4	1/2	115/60/1	16	5-20P	1450

* 33" with work surface removed.

** Overall dimension to top of hood w/standard 4" casters. Optional Ticket Rail adds approximately 17" to height.



Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications. © 2020 Unified Brands. All Rights Reserved. Unified Brands is a wholly-owned subsidiary of Dover Corporation.

IMPORTANT - READ FIRST - IMPORTANT

INTERIOR EVAPORATOR COVER

⚠ DANGER	<p>RISQUE D'INCENDIE OU D'EXPLOSION. INFLAMMABLE REFRIGÉRANT UTILISÉ. NE PAS UTILISER DE DISPOSITIFS MÉCANIQUES POUR DÉGIVRER LE RÉFRIGÉRATEUR. NE FAIRE AUCUN TUBE RÉFRIGÉRANT DE PUNCTON.</p> <p>SB1.1.2</p>	⚠ WARNING ALERTE
<p>RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.</p> <p>RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMMABLE UTILIZADO. NO UTILICE DISPOSITIVOS MECÁNICOS PARA DESCONGELAR EL REFRIGERADOR. NO PERFORE LA TUBERÍA DEL REFRIGERANTE.</p> <p>PP.LBL1701 REV 8</p>	<p>DO NOT REMOVE PANEL - HIGH VOLTAGE - QUALIFIED PERSONNEL ONLY NE PAS RETIRE LE PANNEAU - HAUTE TENSION - PERSONNEL QUALIFIÉ SEULEMENT NO RETIRE EL PANEL - ALTA TENSION - CALIFICADO PERSONAL</p> <p style="text-align: center;">⚠ CAUTION ATTENTION</p> <p>MOVING PARTS. DO NOT OPERATE WITH COVER REMOVED PIÈCES MOBILES NE PAS FAIRE FONCTIONNER SANS COUVERCLE LAS PIEZAS DE MOVIMIENTO NO FUNCIONAN CON LA CUBIERTA RETIRADA</p>	

EXTERIOR OF UNIT

⚠ CAUTION	<p>MISE EN GARDE RISQUE D'INCENDIE OU D'EXPLOSION. ÉLIMINER (or DISPOSER) CORRECTEMENT CONFORMÉMENT AUX RÉGLEMENTATIONS FÉDÉRALES OU LOCALES. REFRIGÉRANT INFLAMMABLE UTILISÉ.</p> <p>PP.LBL1704 REV 8</p>
<p>RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.</p> <p>RIESGO DE INCENDIO O EXPLOSIÓN. DESECHÉLO ADECUADAMENTE CONFORME A REGLAMENTOS FEDERALES O LOCALES. REFRIGERANTE INFLAMMABLE UTILIZADO.</p> <p>SB1.1.3</p>	

NEAR EXPOSED REFRIGERANT TUBING

⚠ CAUTION	<p>MISE EN GARDE RISQUE D'INCENDIE OU D'EXPLOSION EN RAISON DE LA PERFORATION DU TUBE REFRIGÉRANT. SUIVEZ ATTENTIVEMENT LES INSTRUCTIONS DE MANIPULATION. REFRIGÉRANT INFLAMMABLE UTILISÉ.</p>
<p>RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.</p> <p>PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACIÓN DE LA TUBERÍA DE REFRIGERANTE. SIGA CUIDADOSAMENTE LAS INSTRUCCIONES DE MANEJO. REFRIGERANTE INFLAMMABLE UTILIZADO.</p> <p>SB1.1.5</p>	<p>PP.LBL1706 REV 9</p>

NEAR MACHINE COMPARTMENT AND NAMEPLATE

⚠ DANGER	<p>RISQUE D'INCENDIE OU D'EXPLOSION. REFRIGÉRANT INFLAMMABLE UTILISÉ. POUR ÊTRE RÉPARÉ QUE PAR UN TECHNICIEN QUALIFIÉ. NE PAS PERFORER LE TUBE REFRIGÉRANT.</p>
<p>RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.</p> <p>PELIGRO RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMMABLE UTILIZADO. DEBE SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CAPACITADO. NO PERFORE LA TUBERÍA DEL REFRIGERANTE.</p> <p>SB1.1.3.1</p>	
⚠ CAUTION	<p>MISE EN GARDE RISQUE D'INCENDIE OU D'EXPLOSION. REFRIGÉRANT INFLAMMABLE UTILISÉ. CONSULTER LE MANUEL DE RÉPARATION / GUIDE DE L'UTILISATEUR AVANT D'ESSAYER D'INSTALLER OU DE RÉPARER CE PRODUIT. TOUTES LES PRÉCAUTIONS DOIVENT ÊTRE RESPECTÉES.</p> <p>PP.LBL1703 REV 8</p>
<p>RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL / OWNER'S GUIDE BEFORE ATTEMPTING TO INSTALL OR SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.</p> <p>PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / MANUAL DEL USUARIO ANTES DE INSTALAR O REPARAR ESTE PRODUCTO. DEBEN SEGUIRSE LAS PRECAUCIONES DE SEGURIDAD.</p> <p>SB1.1.3.2</p>	

INSTALLATION

CAUTION: THIS UNIT CONTAINS R290 FLAMMABLE REFRIGERANT. USE CAUTION WHEN HANDLING MOVING AND USE OF THE REFRIGERATOR OR FREEZER. AVOID DAMAGING THE REFRIGERANT TUBING OR INCREASE THE RISK OF A LEAK.

WARNING: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

WARNING: IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

THE DANFOSS CONTROLLER HAS LOW VOLTAGE PROTECTION AND WILL NOT OUTPUT VOLTAGE TO THE COMPRESSOR IF VOLTAGE IS LESS THAN 104V.

WARNING: IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.

WARNING: EVAPORATOR FANS RUN CONTINUOUSLY WHILE THE BASE IS POWERED ON.

WARNING: THIS UNIT IS INTENDED FOR USE IN LABORATORIES IN COMMERCIAL, INDUSTRIAL, OR INSTITUTIONAL OCCUPANCIES AS DEFINED IN THE SAFETY STANDARD FOR REFRIGERATION SYSTEMS, ASHRAE 15.

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

- Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters must be in contact with the floor to support the weight. Casters may require shims in order for the caster to be in contact with the floor. NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-888-994-7636.
- Clearances:** Unit must be open at the top. There must be at least 1" at the rear, 0" at each side of the unit.
- Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your unit around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated

room or where the room temperature may drop below 70° F (21°C) or above 86°F (32°C). Do not place any object that can block the ventilation exhaust from the machine compartment register.

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

- Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together or rubbing against any steel.
- Check all visible components for any potential damage.
- Check that the condenser and evaporator fans rotate freely without striking any stationary members.
- Unit must be property leveled; Check all legs or casters ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet height or shimming casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Unified Brands is not responsible for damage to equipment if improperly installed.
- Plug unit into power source. Unit will come on. If unit does not turn on, refer to controller operation section of this manual to manually turn on the unit.
- Refer to the front of this manual for serial number location. Please record this information in your manual now. It will be necessary when ordering replacement parts or requesting warranty service.
- Allow your unit to operate for approximately 45 minutes before putting in food in the rail. Allow 2 hours for base of the unit to cool down to storage temperature, prior to loading product. NOTE: All motors are oiled and sealed.

ELECTRICAL SUPPLY

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located inside the mechanical housing.

OPERATION

DAILY OPERATING INSTRUCTIONS

MORNING STARTUP

1. Close the rail clean out valve located behind the louver and close the rail lid(s).
2. Turn on the condiment rail by pressing and holding the rail control power button until the LED display turns on. Let the unit cool for a minimum of 45 minutes.
3. Load pre-chilled product (37° or less) in standard pans and proceed with food preparation.

NORMAL OPERATION (Throughout day)

1. Normal rail temperature reading will be less than 30° (rail control readout does not represent food or air temperatures).
2. Lids should be kept closed during periods of inactivity to keep product temperatures as cool and fresh as possible.
3. The frost above the product pans may come and go throughout the day – this is normal. The unit automatically regulates the rail temperature to keep your food safe and fresh.
4. Although your maketable was designed for heavy use, excessive door openings should be avoided in order to maintain proper base temperature and reduce the possibility of coil freeze-up.

NIGHTLY ENERGY-SAVING SHUT DOWN

1. Turn off the condiment rail by pressing and holding the rail control power button until the LED display turns off.
2. Remove product from the rail at the end of the day's preparation. The product may be stored in the refrigerated base compartment or another cooler.
3. Remove any food spillage or debris from the rail, drain excess water and food through the clean out valve located behind the louvered panel. Before opening valve, position a suitable water tight container below valve to catch debris and liquid.
4. Rail cleaning and sanitizing may be performed at this time (recommended).
5. The base will continue to operate normally and may be used for overnight storage.

This equipment is intended for use in rooms having an ambient temperature of 30°C/86°F or less (NSF labeling requirement).

Use QR code to easily access more detailed operational information or instructions in Spanish or contact factory.



888-994-7636 UNIFIEDBRANDS.NET

PP LBL759R REV A

MECHANICAL COMPARTMENT

WARNING: BASE EVAPORATOR FANS ARE ALWAYS IN OPERATION WHEN THE UNIT IS ENERGIZED. DISCONNECT POWER TO THE UNIT PRIOR TO PERFORMING MAINTENANCE.

1. To power on the base, press and hold the base control power button until the LED display turns on. To power on the rail, press and hold the rail control power button until the LED display turns on. The power controls are located above the louver panel.
2. To power off the base press and hold the base control power button until the LED display turns off. To power off the rail press and hold the rail control power button until the LED display turns off. The power controls are located above the louver panel.
3. The drain valve for the upper rail is found behind the hinged vented door. The rail may be drained by placing a pan under the drain valve and opening the valve. (See Evening Shut Down of Prep Rail).

MORNING STARTUP OF PREP RAIL

1. Unit cleaning may be performed at this time.
2. Turn on unit. See item 2 under the Mechanical Compartment section above for powering on the rail.
3. Allow a minimum 45 minutes for your unit to cool down before loading product. A uniform frost pattern will appear on side walls and bottom of prep rail area.
4. Load the product and proceed with food preparation. NOTE: Product entering unit must be at 35°F +/- 2°F.

EVENING SHUT DOWN OF PREP RAIL

1. Remove product from unit at the end of the day's preparation.
2. Turn off unit. See item 3 under the Mechanical Compartment section above for powering on the rail.
3. Unit cleaning may be performed at this time if the frost has melted off the surface.
4. Once defrosted, the rail drain may be opened to remove any water that has resulted from the defrosting procedure.

WARNING: IT IS RECOMMENDED TO ONLY MAKE CHANGES OF 2 DEGREE INCREMENTS AT A TIME. ALLOW FOR THE UNIT TO OPERATE 24 HOURS BETWEEN ADJUSTMENTS. IF THE 2 DEGREE ADJUSTMENT IS NOT ENOUGH ANOTHER ADJUSTMENT CAN BE MADE. IF THE SETTINGS NEED TO GO ABOVE OR BELOW THIS POINT THERE MAY BE OTHER CONTRIBUTING FACTORS AS TO THE CAUSE OF THE TEMPERATURE VARIANCES, PLEASE CONTACT THE FACTORY AT 1-800-621-8560.

AMBIENT CONDITIONS

Unit is designed for normal operating temperatures between 70° F (21°C) - 86°F (32°C). Operating outside of those temperatures may cause premature product wear or failure.

Unified Brands has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature using control adjustment until desired temperature is reached.

DANFOSS CONTROLLER OPERATION

LED	FUNCTION
	Compressor energized & Evaporator fan de-energized
	Defrost in progress
	Fans delay after defrost completion
	Evaporator fan energize
	An alarm is occurring
°C / °F	Temperature unit

MANUAL DEFROST



CHANGE SET POINT

POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold "Defrost" Button

CHANGE SET POINT: To raise temperature

1. Press and hold "A" to access set point.
2. When set point start flashing, Press "A" to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE SET POINT: To lower temperature

1. Press and hold "v" to access set point.
2. When set point start flashing, Press "v" to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE FROM °F /°C :

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. Password is 000.
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the "diS" level. Press the bottom left button to OK the selection.

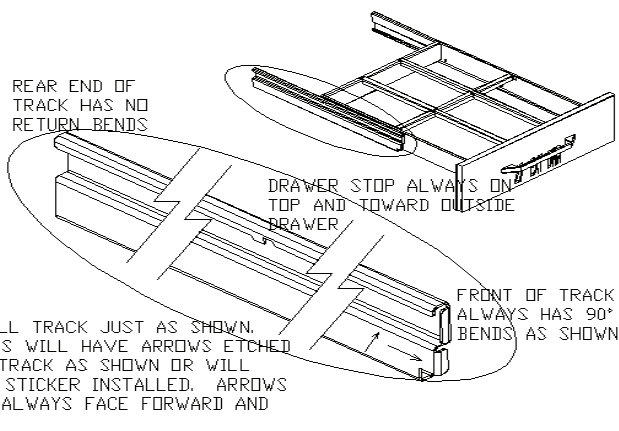
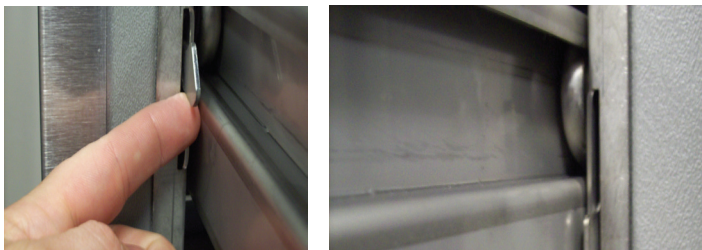
5. Using the up/down buttons, navigate to the "CFu" level. Press the bottom left button to OK the selection.
 - a. "-F" designates Fahrenheit.
 - b. "-C" designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

DRAINING THE RAIL

1. Open hinged mechanical compartment door
2. Place container under drain valve
3. Open valve until all water has drained
4. Close valve
5. Discard water

DRAWER REMOVAL

1. Fully extend the drawer that is to be removed.
2. Remove product pans from drawer.
3. Lift up the drawer stop tabs on each side of drawer track.
4. Pull drawer out while lifting the tabs.



DRAWER INSTALLATION

To remove and re-install individual drawers and drawer tracks, please refer to the figure above for proper installation instructions.

MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

WARNING: DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

CAUTION: BE CAREFUL TO NOT OVERFLOW THE SIDE WALLS OF THE CENTER AREA OF THE RAIL COMPARTMENT. DO NOT SPRAY WATER OR SANITIZER OUTSIDE OF THE CENTER AREA OF THE RAIL COMPARTMENT.

Unified Brands strongly suggests a preventive maintenance program which would include the following daily, monthly, and quarterly procedures:

The Randell Maketable refrigerated condiment rail compartment is provided with a clean out drain. It is recommended that this compartment is cleaned daily. Estimated time to clean the rail compartment is 15 minutes. Note: Never use bleach or other harsh chemicals in cleaning the prep rail.

DAILY PROCEDURES

1. Remove product from the rail compartment at the end of each day. The product can be stored in the lower base refrigerated compartment or any other suitable refrigeration cabinet.
2. Turn off the condiment rail by pressing and holding the rail control power button until the LED display turns off.
3. Unit rail cleaning may be performed at this time. It is recommended that cleaning of the rail take place at nightly shut down so remaining food in the bins does not spoil.
4. Pick out large pieces of food spillage and discard. The remaining spillage can be washed down the large rail drain located on the left side of the Maketable. Use a mild soap and water mixture or properly diluted sanitizer to clean the rail compartment. Drain the Cleaning water solution into a suitable container by opening the drain valve located in the mechanical compartment. Close the valve once the rail has fully drained. Repeat this process until all areas are clean and free of food spillage.



MONTHLY PROCEDURES

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush. NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.
2. Clean fan blade on the condensing unit.
3. Clean and disinfect drains with a solution of warm water and mild soap.
4. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild soap. Disconnect each end of the drain line and run the solution through it. Do not allow the bleach water to be put into the condensate pan in the compressor compartment.
5. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.
6. Remove stainless steel air baffle panels in the front and rear of the prep rail. Once the panels are removed the condensate drain troughs below the coils may be cleaned of any debris that could have accumulated. Caution: Fins of coils are sharp. Note: This is recommended to be performed by a service agent to any potential damage to the finned coils
7. Inspect all silicone seams at interior of the rail and refrigerated base cabinet. Re-apply food grade silicone sealant as needed to any seams where silicone has peeled away or cracked.

QUARTERLY PROCEDURES

The Maketable also has 2 additional drains for evaporator coil condensation located behind the front and rear wall panels of the refrigerated rail compartment. The refrigerated rail is designed to minimize food spillage from entering the evaporator coil area. It is recommended that the panels located in the front and back wall

be removed quarterly by an authorized service agent to clean any spillage that may occur in this area; this includes the condensation drain pans and drain tubes. Estimated time to clean the condensate drains is 30 minutes.

1. Remove product from the rail compartment at the end of the day. The product can be stored in the lower base refrigerated compartment or any other suitable refrigeration cabinet.
2. Turn off the condiment rail by pressing and holding the rail control power button until the LED display turns off
3. Turn off the refrigerator base by pressing and holding the base control power button until the LED display turns off
4. Unplug unit from wall.

5. Locate two rail drain hoses at rear of compressor area and remove them from the catch tray. Place end of drain hoses into pan or other device to hold water. *Figure A*

6. Remove three air ducts located at each end and center of the rail by pulling up on the front of the air duct. *Figure B*

7. Use Phillips screwdriver to remove two screws one on each end of rear evaporator cover. *Figure C*

8. Pull rear evaporator cover out at bottom. Once pulled out far enough the top will release and item can be removed from the compartment. *Figure D*

9. Repeat step 8 for front evaporator cover.

10. Wipe away any debris from front condensate pan. *Figure E*

Caution: Fins of coil are sharp. Be cautious not to come in contact with fins of coil.

11. Rinse condensate pan with minimal amount of mild soap and water or properly diluted sanitizer. Note: The condensate drain is 1/2" diameter. Large debris is not intended to be washed down this drain. *Figure F*

12. Repeat step 10 & 11 on rear condensate pan. Note: Be cautious to not interfere with fan motors or wiring on rear of rail area.

13. Install front evaporator cover by holding bottom out and inserting top edge above coil into stainless channel. The top will catch when properly inserted and the bottom can be lowered into position. Look at both ends to ensure the panel is centered left to right with no air gaps to the coil area. *Figure G*

14. Repeat step 13 for rear evaporator cover. *Figure H*

15. Insert screws at each end of rear evaporator cover. Do not over-tighten.

16. Install three air ducts into rail opening.

17. Remove drain hoses from temporary pan and re-insert into the condensate tray of the condensing unit.

18. Plug unit into wall.

19. Turn on rail and refrigerator base by pressing and holding power button on each control until LED display turns on.



Figure C



Figure D



Figure E



Figure F



Figure G



Figure H



Figure A



Figure B

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Unified Brands ASA please visit www.unifiedbrands.net.

Unified Brands believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Unified Brands at 888-994-7636 or tsrandell@unifiedbrands.net.

TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn unit off and contact service at 888-994-7636 or tsrandell@unifiedbrands.net.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	No power to unit	Plug in unit
	Control in OFF position	Turn controller on
	Faulty control	Call for service at 888-994-7636
Unit too cold	Incorrect set point	Adjust control set point
Unit too warm	Door / drawer ajar	Ensure door / drawer is fully closed
	Gasket torn or out of place	Inspect the gasket for wear and position
	Incorrect set point	Adjust control set point
	Warm product introduced to cabinet	Pre-chill product 37°F
	Ice on the coil	Initiate manual defrost
Unit noisy	Ice on the coil	Initiate manual defrost
Unit does not defrost	Excessive ice on the coil	Initiate manual defrost

DANFOSS CONTROLLER CODES

DISPLAYED ALARM CODE	ALARM	ACTION
Hi	High Temperature Alarm	Inspect door/drawer sealing
		Contact service
Lo	Low Temperature Alarm	Contact service
CON	Condenser Temperature High Limit	Clean condenser coil
		Inspect coil for any objects obstruction hindering airflow
		Contact service
uHi	Line Voltage Too High	Verify voltage of power source, to be performed by qualified technician
		Contact service
uLi	Line Voltage Too Low	Verify voltage of power source, to be performed by qualified technician
		Contact service
LEA	Continuous Compressor Runtime	Inspect door/drawer sealing
		Inspect condenser coil, clean if necessary
		Contact service

E01	S1 Sensor Failure	Contact service
E02	S2 Sensor Failure	Contact service
E03	S3 Sensor Failure	Contact service
E04	S4 Sensor Failure	Contact service

SERVICE

CAUTION: COMPONENT PARTS SHALL BE REPLACED WITH FACTORY OEM PARTS. SERVICE WORK SHALL BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, SO AS TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

CAUTION: BEFORE MAKING ANY REPAIRS, ENSURE THE UNIT IS DISCONNECTED FROM ITS POWER SOURCE.

This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels.

No smoking or open flames when servicing this equipment. If needed, use a CO2 or powder type fire extinguisher.

Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components.

Only authorized service technician, certified in R290 system should service this equipment.

MANIFOLD SET

A R134A manifold set can be used for servicing this equipment.

REFRIGERANT RECOVERY

Follow all national and local regulations for R-290 refrigerant recovery.

LEAKING CHECKING AND REPAIR

Leak check an R-290 system the same way you would an R-134a or R-404A system with the following exceptions.

- Do not use a Halid leak detector on a R290 system.
- Electronic leak detector must be designated specifically for combustible gas. Use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended using oxygen free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner. After charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1") from the compressor.

CHARGING

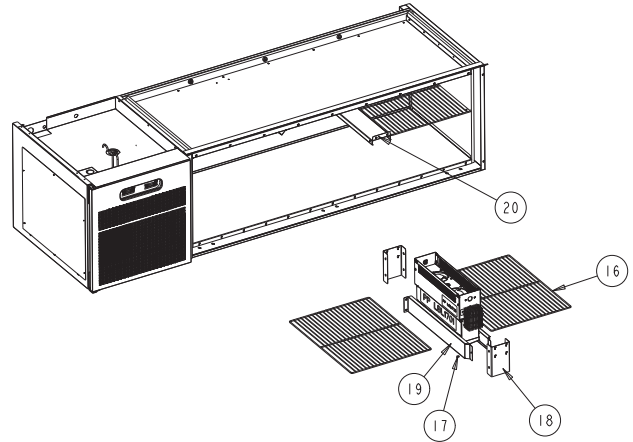
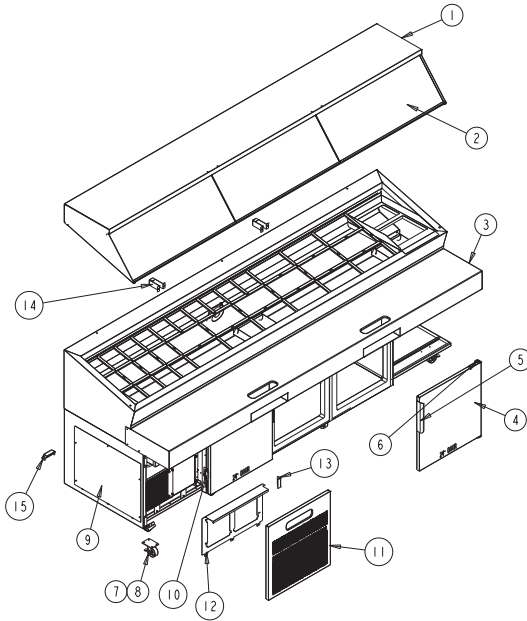
Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

BASE UNIT

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



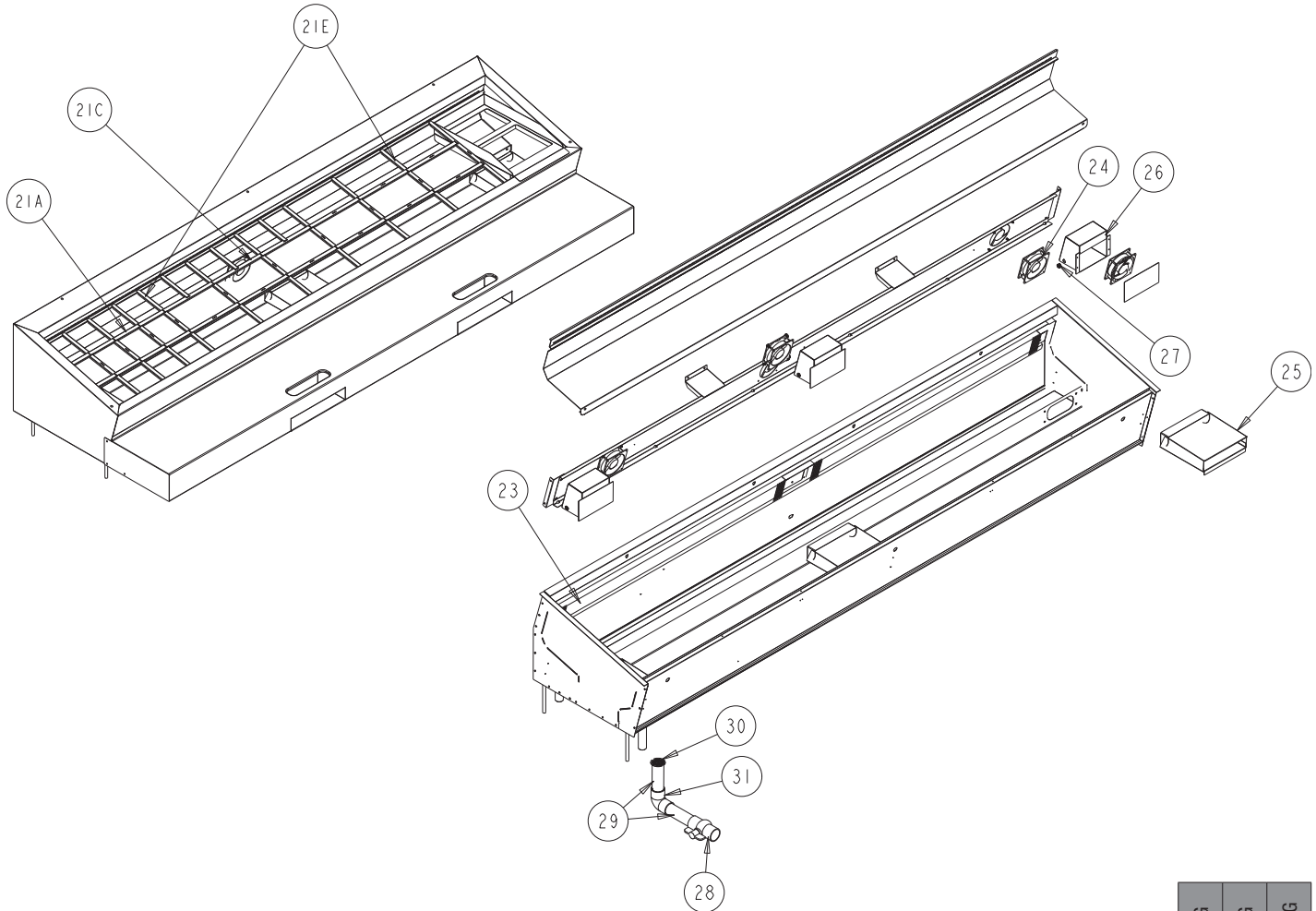
ITEM	SERVICE PART	DESCRIPTION	PH72G	PH96G	PH120G
1	PH HOD0101	HOOD ASSEMBLY COMPLETE	-	-	X
1	PH HOD1300	HOOD ASSEMBLY COMPLETE	-	X	-
1	PH HOD1000	HOOD ASSEMBLY COMPLETE	X	-	-
2	PH HOD038	LID - RAIL HOOD	-	-	X
2	PH HOD1301	LID - RAIL HOOD	-	X	-
2	PH HOD035	LID - RAIL HOOD	X	-	-
3	PH NOS001	REMOVABLE NOSING S/S	-	-	X
3	PH NOS003	REMOVABLE NOSING S/S	-	X	-
3	PH NOS002	REMOVABLE NOSING S/S	X	-	-
4	RP PHDOR24SCR	DOOR ASSEMBLY, RIGHT HAND - 24"	X	X	X
4	RP PHDOR24SCL	DOOR ASSEMBLY, LEFT HAND - 24"	X	X	X
5	RP HDL037	DOOR HANDLE	X	X	X
6	RP HNG9901	HINGE ASSEMBLY, RIGHT	X	X	X
6	RP HNG9902	HINGE ASSEMBLY, LEFT	X	X	X
7	HD BSH050	BUSHING, DOOR HINGE	X	X	X
8	HD CST030	CASTER, 4" LOCKING	X	X	X
8	HD CST031	CASTER, 4" NON-LOCKING	X	X	X
9	RP PNL0517	ACCESS PANEL	X	X	X
10	HD CTH9901	CATCH, MAGNETIC, SOUTHCO	X	X	X
11	RP LVR1916	LOUVER DOOR PANEL	X	X	X
12	RP SHD1911	SHROUD	X	X	X
13	HD STR9901	STRIKER PLATE, DOOR CATCH	X	X	X
14	RP SPC0804	STANDOFF, 4" (SET/2)	X	X	X
15	RP BRK1904	HOLD DOWN, COMPRESSOR ASSY	X	X	X
16	HD SHL060	SHELF, 19 1/8" x 25 1/4"	-	X	X
16	HD SHL180	SHELF, 22 1/8" x 25 1/4"	X	-	-
17	HD PIN0102	PIN, SHELF HOLDING	X	X	X
18	RP BRK1903	MULLION SHELF SUPPORT BRACKET	X	X	X
19	RP GRD1901	GUARD, EVAP COIL - RIGHT	X	X	X
19	RP GRD1902	GUARD, EVAP COIL - LEFT	X	X	X
20	RP BRK0107	SHELF SUPPORT BRACKET / BETWEEN DOORS	X	X	X

* = NOT SHOWN

RAIL ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



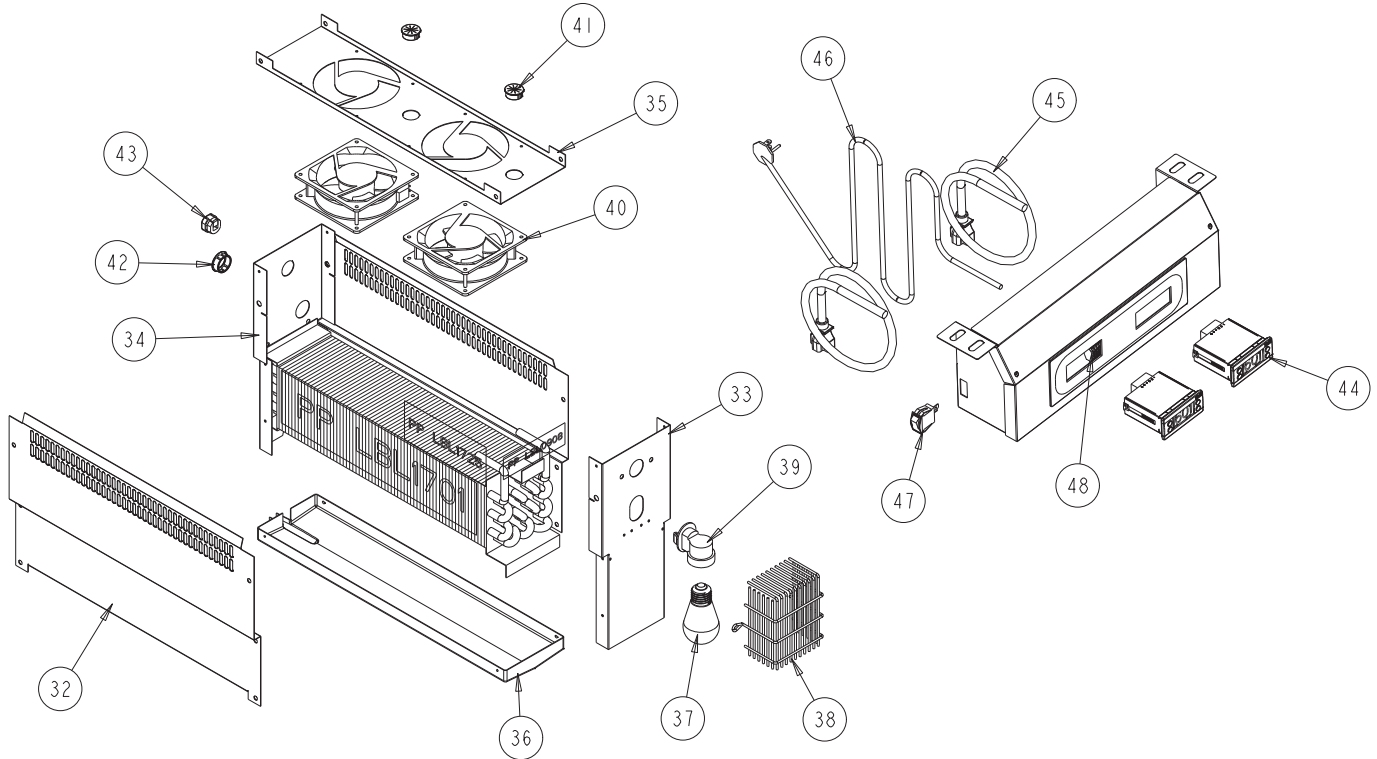
ITEM	SERVICE PART	DESCRIPTION	PH72G	PH96G	PH120G
21	PH BAR0800	ADAPTOR BARS - COMPLETE SET	-	-	X
21	PH BAR0102	ADAPTOR BARS - COMPLETE SET	-	X	-
21	PH BAR0101	ADAPTOR BARS - COMPLETE SET	X	-	-
21A	PH BAR0501	ADAPTOR BAR, 6-1/4"	X	X	X
21B	PH BAR0503	ADAPTOR BAR, 7-1/2"	-	-	X
21C	PH BAR105	ADAPTOR BAR, 10-1/2"	X	-	-
21D	PH BAR0505	ADAPTOR BAR, 12-1/2"	X	X	X
21E	PH BAR0500	ADAPTOR BAR, 20-3/4"	X	X	X
22	PH PAN0101	SAUCE PAN INSERT	-	-	X
23	RF COI0002	RAIL EVAPORATOR COIL	X	-	X
23	RF COI1202	RAIL EVAPORATOR COIL	-	X	-
24	RF FAN1401	FAN, AXIAL	X	X	X
25	RP DCT0501	AIR DUCT BOX	X	X	X
26	RP BRK0501	FAN MOUNTING BOX	X	X	X
27	EL GRM050	GROMMET	X	X	X
28	PB VLV9901	VALVE, 1-1/2 PVC BALL FEMALE	X	X	X
29	PB PIP150	PIPE, 1-1/2 PVC S-40	X	X	X
30	RP DSN002	DRAIN SCREEN, 2"	X	X	X
31	PB ELB9905	ELBOW, 1-1/2 PVC FIB X GLUE 90	X	X	X

* = NOT SHOWN

EVAPORATOR

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



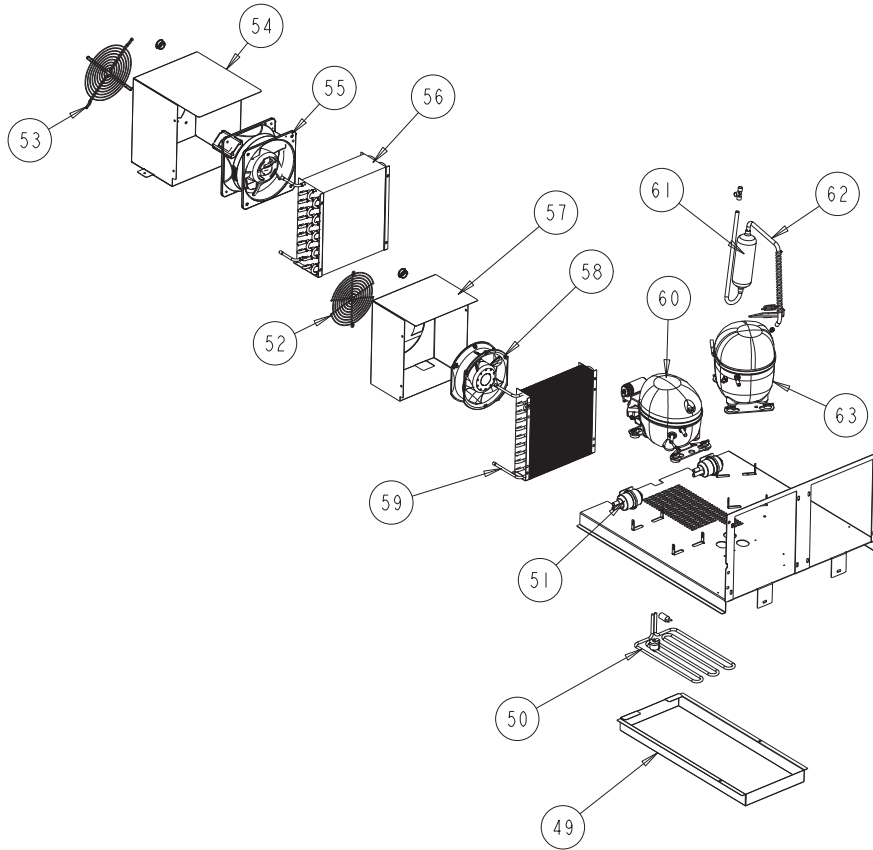
ITEM	SERVICE PART	DESCRIPTION	PH72G	PH96G	PH120G
32	RP PNL107-290	SIDE, COIL, R290	X	X	X
33	RP PNL109L-290	FRONT, COIL, W/LT KNOCKOUT	X	X	X
34	RP PNL108-290	BACK, COIL	X	X	X
35	RP SHD1811	PLATE, FAN	X	X	X
36	RP DRP107	DRAIN PAN	X	X	X
37	EL LGT1805	LIGHT, LED EDISON BASE, 6W-120V	X	X	X
38	HD GRD1159	GUARD, WIRE LIGHT BULB	X	X	X
39	EL LGT360	SOCKET, LIGHT, 90DEG PVC WHITE	X	X	X
40	RF FAN1401	FAN, AXIAL, 119X38	X	X	X
41	EL GRM870	GROMMET, 7/8 BLACK STAR	X	X	X
42	EL GRM300	GROMMET, 7/8 BLACK SQUEEZE	X	X	X
43	EL GRM100	GROMMET, 1" BLACK HOLE	X	X	X
44	RP CNT1924B	CONTROL, DANFOSS, BASE	X	X	X
44A	RP CNT1924R	CONTROL, DANFOSS, RAIL	X	X	X
45	EL WIR469A	CORD, 14A, 18" FEMALE	X	X	X
46	EL WIR1701	POWER CORD, 20A, 12/3, 90 DEGREE, 9 FT	X	X	X
47	EL SWT1701	ROCKER SWITCH	X	X	X
48	EL RLY1905	RELAY (ROCKER SWITCH)	X	X	X
NS	RF CNT1602	THERMISTOR, COIL SENSOR, BLUE	X	X	X
NS	RF CNT1603	THERMISTOR, AIR SENSOR, BLACK	X	X	X

* = NOT SHOWN

CONDENSER

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



ITEM	SERVICE PART	DESCRIPTION	PH72G	PH96G	PH120G
49	RP CPN1901	DRAIN PAN	X	X	X
50	EL WIR1903	ELEMENT, 115V, 200W, EVAP DEF	X	X	X
51	RF FLT9902	FILTER DRYER	X	X	X
52	RF FAN1906	GUARD, FAN	X	X	X
53	HD GRD1909	GUARD, FAN	X	X	X
54	RP SHD1909	SHROUD, COND FAN, RAIL	X	X	X
55	RF FAN1901	FAN, AXIAL, 180x180, RAIL	X	X	X
56	RF COI1802	COND COIL, RAIL	X	X	X
57	RP SHD1910	SHROUD, COND FAN, BASE	X	X	X
58	RF FAN0701	FAN, AXIAL 172x150, BASE	X	X	X
59	RF COI1603	COND COIL, BASE	X	X	X
60	RF CMP1604	COMPRESSOR, 1/4 HP, R290 - BASE	X	X	X
60A*	RF CMP1604SC	COMPRESSOR, 1/4 HP, R290, START COMPONENTS	X	X	X
61	RF ACM1801	ACCUMULATOR, 3/8 X 7	X	X	X
62	RP CAP1904	CAP TUBE ASSEMBLY, BASE	X	X	X
62A	RP CAP1903	CAP TUBE ASSEMBLY, RAIL	X	X	X
63	RF CMP1609	COMPRESSOR, 1/2 HP, R290 - RAIL	X	X	X
63A*	RP CMP1609SC	COMPRESSOR, 1/2 HP, R290, START COMPONENTS	X	X	X

* = NOT SHOWN

