MOTAK



FREEZER:
MFM-3D

Glass Door Merchandisers
Refrigerator & Freezer - Instruction Manual

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Technical Services: Tel: 1.877.368.2797 | Fax: 954.202.7337

MOTAK

COMMERCIAL REFRIGERATION SAFEGUARDS

DANGER: failure to heed this safety statement may result in severe personal injury or death.

WARNING: failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

CAUTION: failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



WARNING:
RISK OF FIRE / FLAMMABLE MATERIALS

WARNING

- **DO NOT** use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
- The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater.
- **DO NOT** pierce or burn.
- Be aware that refrigerants may not contain an odor.

- The appliance shall be used at an ambient temperature listed according to its climate class:

TEST ROOM CLIMATE CLASS	DRY BULB TEMP.		RELATIVE HUMIDITY (%)	DEW POINT		WATER VAPOR MASS IN DRY AIR
	˚F	˚C		˚F	˚C	
0	68	20	50	48.74	9.3	7.3
1	60.8	16	80	54.68	12.6	9.1
8	75.2	24	55	57.92	14.4	10.2
2	71.6	22	65	59.36	15.2	10.8
3	77	25	60	62.06	16.7	12.0
4	86	30	55	68	20.0	14.8
6	80.6	27	70	69.98	21.1	15.8
5	104	40	40	75.02	23.9	18.8
7	95	35	75	86	30.0	27.3

Note: The water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the cabinets. Therefore the order of the climate class in the table is based on the water vapor mass column. See also Annex B to compare lab and store conditions.

- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
- Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.
- The appliance is provided with double-capped fluorescent lamps; the lamp has to be replaced by identical lamps only.
- The maximum loading of each basket/shelf is 55lbs (25kg)
- **CAUTION – Risk Of Fire Or Explosion.** Dispose Of Properly In Accordance With Federal Or Local Regulations. Flammable insulation blowing gas used: C5H10
- **WARNING:** Do not use electrical appliances inside the food/ice storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

- **WARNING:** Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- **WARNING: DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING: DO NOT** damage the refrigerant circuit.
- **WARNING:** Be aware that refrigerants may not contain an odor.
- **DANGER – Risk Of Fire or Explosion. Flammable Refrigerant Used.** Do Not Use Mechanical Devices To Defrost Refrigerator. Do Not Puncture Refrigerant Tubing.
- **DANGER – Risk Of Fire Or Explosion. Flammable Refrigerant Used.** To Be Repaired Only By Trained Service Personnel. Do Not Puncture Refrigerant Tubing.
- **DANGER – Risk of Fire or Explosion due to Flammable Refrigerant Used.** Follow Handling Instructions Carefully in Compliance with National Regulations.
- **WARNING:** The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater)
- Refrigerant Charge: 5.29 oz
  Minimum Room Area: 77.25 ft^2 (7.2 m^2)
- Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.
  The following leak detection methods are deemed acceptable for all refrigerant systems:
  Electronic leak detectors may be used to detect refrigerant leaks but, in the case of **FLAMMABLE REFRIGERANTS**, the sensitivity might not be adequate or might need recalibration. (Detection equipment shall be calibrated in a refrigerant-free area.) Ensure that the detector is not a potential source of ignition and is suitable for the refrigerant used. Leak detection equipment shall be set at a percentage of the LFL of the refrigerant and shall be calibrated to the refrigerant employed, and the appropriate percentage of gas (25% maximum) is confirmed.
  Leak detection fluids are also suitable for use with most refrigerants but the use of detergents containing chlorine shall be avoided as the chlorine can react with the refrigerant and corrode the copper pipe-work.
  If a leak is suspected, all naked flames shall be removed/extinguished.
  If a leakage of refrigerant is found which requires brazing, all of the refrigerant shall be recovered from the system or isolated (by means of shut-off valves) in a part of the system remote from the leak.

IMPORTANT SAFEGUARDS

- This unit must be properly installed and located in accordance with the Installation Instructions before it is used.
- **DO NOT** allow children to climb, stand or hang on the shelves in the unit to avoid serious injury or damage to the unit.
- **DO NOT** touch the cold surfaces in the freezer compartment when hands are damp or wet.
  * Skin may stick to these extremely cold surfaces.
- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep fingers out of the "pinch point" areas; clearances between the doors and between the doors and cabinet are necessarily small; be careful closing doors when children are in the area.
  * NOTE: We strongly recommend that any servicing be performed by a qualified individual.
  * Unplug the unit before cleaning and making repairs.
  * Setting temperature controls to the ZERO (0) position does not remove power to the light circuit, perimeter heaters, or evaporator fans.
- **DO NOT** spray the unit with water
- **DO NOT** use extension cords.
- **DO NOT** put your hands under the unit when the unit is required to be moved.
- **DO NOT** attempt to remove or repair any component.
- Make sure that the unit is not resting on or against the electrical cord or plug.
- **DO NOT** hang on the doors.
- **DO NOT** store any flammable and explosive gas or liquids inside the unit.
- **DO NOT** attempt to alter or tamper with the electrical cord.

- **DO NOT** throw items into the storage area.
  * Failure to heed these recommendations could result in damage to the interior of the cabinet.
- Unit is intended for indoor use only.
- **DO NOT** pack unit so full that air cannot circulate.
- Allow 6" (152 mm) of space from any wall and at least 12" (305 mm) of space above the unit.

ELECTRICAL WARNINGS

- **PROPER GROUNDING REQUIRED.**
  * To minimize shock and fire hazards, make sure that the unit is properly grounded.
- Refer to the amperage data on page 3, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source.
  * A protected circuit of the correct voltage and amperage must be run for connection of the line cord or permanent connection to the unit.
- The unit must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.
- **DO NOT** overload outlet, to minimize shock and fire hazards
- **DO NOT** plug or unplug the cord with wet hands, to minimize shock and fire hazards
- **DO NOT** unplug your unit by pulling on the power cord. Grip the plug firmly and pull straight out from the outlet.
- When the unit is not in use for a long period of time, unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it.
  * Failure to do so could cause damage to the compressor.
- If the power cuts off, wait at least 5 minutes before turning the unit on to avoid damage to the compressor.
- Ensure that the required voltage is being supplied at all times.
- **DO NOT** use extension cords.
- **DESIGNATE** one outlet for your unit.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection. NEVER USE AN ADAPTER PLUG!
- Ensure the unit is not resting on or against the electrical cord.

DISPOSAL

- Your old unit may have a cooling system that uses "Ozone Depleting" chemicals. If you are throwing away your old unit, make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations.
- Dispose of properly in accordance with Federal or local regulations.
- Refer to local regulations regarding disposal of the appliance for its flammable gas.
- Before you scrap the appliance, please take off the doors to prevent children from being trapped.
- Before carrying out decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.
- When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely. The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable,

FLAMMABLE REFRIGERANTS

- Dispose of properly in accordance with Federal or local regulations.
- The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged.
- **DO NOT** mix refrigerants in recovery units and especially not in cylinders.

SERIAL NUMBER INFORMATION

- The serial number of all self-contained refrigerators and freezers is located inside the unit on the left hand side near the top on the wall.
- Always have the serial number of your unit available when calling for parts or service.
- This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed in the back cover.

RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped in protected packaging, 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. Be certain to check the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

SPECIFICATIONS

V/HZ/PH	AMPS	STORAGE CAPACITY	HP	REFRIGERANT CHARGE	ITEM WEIGHT	SHIP WEIGHT	PLUG TYPE
115/230/60/1	9	72 cu. ft.	1-1/4	R290 / 5.29 oz	705 lbs	774 lbs	NEMA L14-20P

* NOTICE: LOSS OR SPOILAGE OF PRODUCTS IN YOUR REFRIGERATOR/FREEZER IS NOT COVERED BY WARRANTY. IN ADDITION TO FOLLOWING RECOMMENDED INSTALLATION PROCEDURES. PLEASE RUN THE REFRIGERATOR/FREEZER 24 HOURS PRIOR TO USAGE.

BEFORE INSTALLATION:

- If the unit has recently been transported please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the desired temperature is reached before loading the unit product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e. shelves, shelf clips, casters) before plugging the unit in.
- Please read through the manual in its entirety.
  - * NOTE: Standard warranties will be voided due to improper installation procedures.

LOCATION:

- Units represented in this manual are intended for indoor use only.
- Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents.
- A fully loaded unit can weigh as much as 1500 pounds.
- Reinforce the floor as necessary to provide for maximum loading.
- For the most efficient refrigeration, be sure to provide good air circulation inside and out.

INSIDE CABINET:

- **DO NOT** pack unit so full that air cannot circulate.
- The refrigerated air is discharged at the top rear of the unit.

- It is important to allow for proper air flow from the top rear to the bottom of the unit.
  * Obstructions to this air flow can cause evaporator coil freeze ups and loss of temperature or overflow of water from the evaporator drain pan.
  * The shelves have a rear turn up on them to prevent this.
  * However, bags and other items can still be located to the far rear of the cabinet.
- Air is brought into the evaporator coil with fans mounted to the front of the coil.
  * Prevent obstruction by locating large boxes and tall stacks of product to the bottom of the cabinet.

OUTSIDE CABINET:

- Be sure that the unit has access to ample air.
- Avoid hot corners and locations near stoves and ovens.
- It is recommended that the unit be installed no closer than 6" from any wall with at least 12" of clear space above the unit.
- Should it become necessary to lay the unit on its side or back for any reason, allow at least 24 hours before start-up so as to allow compressor oil to flow back to the sump.
  * Failure to meet this requirement can cause compressor failure and unit damage.

LEVELING

- A level cabinet looks better and will perform better because the doors will line up with the frames properly, the cabinet will not be subject to undue strain and the contents of the cabinet will not move around on the shelves.
- Use a level to make sure the unit is level from front to back and side to side. Because the unit is supplied with casters, no adjustments are available. Ensure the floor where the unit is to be located is level.

STABILIZING

Models are supplied on casters for your convenience, ease of cleaning underneath and for mobility. It is very important, however, that the cabinet be installed in a stable condition with the front wheels locked while in use.

ELECTRICAL CONNECTION

Refer to the amperage data on page 3, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord or permanent connection to the unit.

REFRIGERATION CYCLE

Refrigerators:

- Every 6 hours, the unit will shut off to allow the evaporator coil to defrost and the controller will display the defrost symbol.
- When the coil temperature reaches 41°F or after 20 minutes, the unit returns to the refrigeration cycle.
- The factory setting for temperature range is 34° to 38°F.

Freezers:

- During the refrigeration cycle the controller supplies power to the condensing unit and evaporator fan motors. The evaporator fans will run at any time when the evaporator coil temperature is below 54°F. The evaporator fans will cycle off during defrost period.
- Every 6 hours, the unit will shut off and the defrost heater will defrost the evaporator coil and the controller will display the defrost symbol.
- When the coil temperature reaches 45°F or after 20 minutes, the unit returns to the refrigeration cycle.
- The factory setting for temperature range is -7°F to -3°F.
- Anti-Condensation heaters on the door frames work in conjunction with the compressor.

LIGHT SWITCH:

- A light switch is located next to on/off switch on the front of the bottom shroud.

CONTROL PANEL



SOLID-STATE THERMOSTAT DESCRIPTIONS

FRONT PANEL COMMANDS		
ICON	MEANING	KEY FUNCTIONS
SET	SET	To display target set point; in programming mode it selects a parameter or confirms an operation.
	DEFROST	To start a manual defrost
	UP	To see the last temperature alarm; in programming mode it browses the parameter codes or increases the display value
	DOWN	To see the last temperature alarm; in programming mode it browses the parameter codes or decreases the display value
	POWER	To turn unit On or Off
	LIGHT	Not Enabled

KEY COMBINATION	KEY FUNCTIONS
UP + DOWN	To lock & unlock the keyboard.
SET + DOWN	To enter programming mode
SET + UP	To return to the room temperature display

DISPLAY LEDS:

FRONT PANEL COMMANDS		
ICON	MODE	MEANING
	ON	Compressor enabled
	FLASHING	Anti-short cycle delay enabled (AC parameter)
	ON	Defrost in progress
	FLASHING	Dripping in progress
	ON	Fans output enabled
	FLASHING	Fans delay after defrost
	ON	Measurement unit - Celsius
	FLASHING	Programming mode
	ON	Measurement unit - Fahrenheit
	FLASHING	Programming mode

MAIN FUNCTIONS

HOW TO SEE THE SETPOINT

1. Push and immediately release the **SET** key: the display will show the set point value;
2. Push and immediately release the **SET** key or wait for 5 seconds to display the sensor value again.

HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the set point value;
2. The value of the set point will be displayed and the  DEFROST LED starts blinking;
3. To change the set value push the  UP or  DOWN key within 10 seconds;
4. To memory the new set point value and push the **SET** key again or wait 10 seconds.

HOW TO START A MANUAL DEFROST

- Push the  DEFROST key for more than 2 seconds and a manual defrost will start

HOW TO LOCK THE KEYBOARD

1. Keep pressed the  UP and  DOWN keys for more than 3 seconds.
2. The "POF" message will be displayed and the keyboard will be locked. At this point, it will be possible only to see the set point or the MAX or MIN temperature stored.
   * If a key is pressed more than 3 seconds the "POF" message will be displayed.

HOW TO UNLOCK THE KEYBOARD

- Keep pressed the  UP and  DOWN keys and keys together for more than 3 seconds, until the "Pon" message is displayed, then press or key to select the item to check or program.

ALARM SIGNALS

HOW TO SEE THE ALARM AND RESET THE RECORDED ALARM

1. Push the **UP** or **DOWN** or key and the alarm signals will be displayed;
2. When the signal is displayed, hold the **SET** key until the "rst" message is displayed, and push the **SET** key again, the "rst" message start blinking and the normal temperature will be displayed again.

MESSAGE	CAUSE	OUTPUTS
P1	Room probe failure	Compressor Output according to par. "Con" and "COF"
P2	Evaporator probe failure	Defrost end is timed.
HA	Maximum temperature alarm	Outputs unchanged.
LA	Minimum temperature alarm	Outputs unchanged.
dA	Door open	Compressor and fans restart.
EA	External alarm	Outputs unchanged.
CA	Serious external alarm (¡1F=bAL)	All outputs OFF.
CA	Pressure switch alarm (¡1F=PAL)	All outputs OFF.

MAINTENANCE

- **ALWAYS UNPLUG / TURN UNIT OFF BEFORE** maintenance and cleaning.
- Do not use an abrasive cleaner because it will scratch the stainless steel and plastic and can damage the breaker strips and gaskets.
- **NEVER** use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

CLEANING REFRIGERATORS AND FREEZERS

- The interior and exterior can be cleaned using mild soap, warm water, and sponge or soft cloth.
- If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner.
- When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish.

CLEANING THE CONDENSER COIL

- The condenser coil requires regular cleaning at least every 30 days.
- If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil.
- If heavy grease is present, there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air.
- Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times, continuous operation with dirty or clogged condenser coils can result in compressor failures.
- Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.
  * For efficient operation, keep the condenser surface free of dust, dirt, and lint.
  * We recommend cleaning the condenser coil at least once per month.
  * Clean the condenser with a commercial condenser coil cleaner and a soft brush, available from any commercial refrigeration equipment retailer, or vacuuming the condenser with a shop vac or use CO_2.

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

STAINLESS STEEL CARE AND CLEANING

- To prevent discoloration of rust on stainless steel, several important steps need to be taken. First, it is important to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steel's surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust of discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.
- NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!
- Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion.
- Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.
- Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.
- Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include tomatoes, peppers and other vegetables.

GASKET MAINTENANCE

- Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals.
- Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.
- Gaskets can easily be replaced and do not require the use of tools or authorized service persons.
- The gaskets are "Dart" style and can be pulled out of the grove in the door and new gaskets can be "pressed" back into place. DOORS/HINGES
- Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

DRAIN MAINTENANCE

- Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan.
- Each drain can become loose or disconnected from moving or bumping the drain.
- If you notice excessive water accumulation on the inside of the unit, be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan.
- If water is collected underneath the unit check the condensate evaporator drain tube to be sure it is still located inside the drain pan.
- The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems.
- Be sure all drain lines are free of obstructions typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

SWING DOOR REPLACEMENT AND ADJUSTMENT

1. Open the bottom shroud and hold the door, then loosen the bottom hinge's screws and take off the old door.
2. Prepare new door, insert top pin into top hinge, get one bottom hinge to hold the door by the bottom pin, then fasten bottom hinge securely to the door frame with three screws;
3. Allow the door to freely swing, make sure it swings closed by itself with no restriction.
4. Plug the unit in and make sure the lock works well;
5. If not, adjust the door height by adding the plastic spacer/washer provided to the bottom hinge pin.

REMOVE THE BOTTOM SHROUD

- Loosen and remove the top screws, slide the shroud up and out.

LIGHT BULB REPLACEMENT

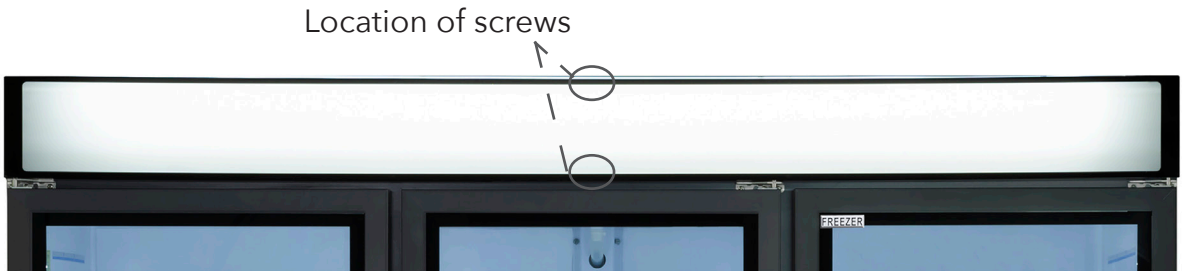
1. Upper light bulb replacement: Loosen the screws in the bottom of top shroud, swing the top shroud up until it is held by the top of the cabinet, now the light bulb can be replaced;
2. LED light bulb replacement: Take the cover off, then the LED bulb can be replaced.

TOP BACK LIT PANEL

- Size: 78.5" x 6.8" (1994mm x 172mm)

To replace panel:

- Requires a Phillips Head screwdriver.
- Unscrew top and bottom screws in the middle of the casing.
- The black casing is flexible and can be gently separated to slide out the flexible panel.
- It can be replaced with any flexible light-transmitting material is acceptable, such as PS, PVC, acrylic, plexiglass, etc.
- New panel will need screw holes in matching location to the previous panel.
- New panel can be slid back into place and secured with same screws.



TROUBLE SHOOTING

ISSUE	PROBABLE CAUSE	ACTION
Compressor is 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
Cabinet Temperature is too Warm	Thermostat set too high	Set thermostat to lower temperature
	Airflow is blocked	Re-arrange products to allow for proper air flow. Make sure there is at least four inches of clearance from the fan
	Low refrigerant levels	Contact a service technician to check refrigerant levels
	Door is slightly ajar	Make sure door is completely closed.
Interior Light is Not Working	Poor switch connection	Turn off light switch and turn it back on.
	Bulb is not connected	Make sure the bulb is correctly inserted in the socket.
	Bulb has burned out	Replace the bulb
Condensation is Collecting on the Cabinet and/or Floor	Gasket is not sealing properly	Clean, repair, or replace the gasket as necessary