



MRCB-1

2 Drawers - 52", 10.6 cu. ft.



MRCB-2

2 Drawers - 60", 12.7 cu ft

Refrigerated Chef Base 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.

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IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.



DANGER: Risk of fire or explosion - Flammable refrigerant used.

DANGER: Risk of fire or explosion - Do not puncture refrigerant tubing.

- To be repaired only by trained service personnel.
- Consult the manual/owner's guide before attempting to service this product.
- All safety precautions must be followed.
- Follow handling instructions carefully in compliance with local government regulations.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- **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 unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- **DO NOT** hang on the drawers.
- **DO NOT** allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- **DO NOT** store any flammable and explosive gas or liquids inside the unit.
- **DO NOT** attempt to alter or tamper with the electrical cord.

UNPLUG CORD

- To minimize shock and fire hazards, do not plug or unplug the cord with wet hands.
 - During maintenance and cleaning, unplug the unit.
 - When the unit is not in use for a long period of time, please 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.

PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- **CAUTION: DO NOT** connect the grounding wire to a water or gas pipe.

VENTILATION

- Make sure that there is proper ventilation around the unit in the area where it will operate.
- **CAUTION:** Unit needs more than 8" (20 cm) from the cabinet to the wall.
- **DO NOT** completely enclose the back of the cabinet. Prepare an air vent to the outside.

APPLIANCE DISPOSAL

- When recycling appliance please make sure that the refrigerants are handled according to local and national codes, requirements and regulations.



REFRIGERANT DISPOSAL

- Your old refrigerator may have a cooling system that uses "Ozone Depleting" chemicals. If you are throwing away your old refrigerator, 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 the provisions of the environmental regulations.

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 all accessories are installed (i.e. shelves, shelf clips, casters) before plugging the unit in.
- Please read through the manual in its entirety.

UNCRATING

TOOLS REQUIRED

- Adjustable Wrench
- Phillips Screwdriver
- Level

RECOMMENDATIONS:

1. Remove the outer packaging, (cardboard and bubbles or Styrofoam corners and clear plastic).
2. Inspect for concealed damage.
 - * Immediately file a claim with the freight carrier if there is damage.
3. Move your unit as close to the final location as possible before removing the wooden skid.

CABINET LOCATION GUIDELINES:

- **Install the unit on strong and leveled surfaces**
 - * Unit may make unpleasant noises if surface is uneven
 - * Unit may malfunction if surface is uneven
- **Install the unit in an indoor, well-ventilated area**
 - * Unit performs more efficiently in a well-ventilated area
 - * For best performance, please maintain clearance of 8" (20 cm) from the back of the unit
 - * Outdoor use may cause decreased efficiency and damage to the unit
- **Avoid installation in a high humidity and/or dusty area**
 - * Humidity could cause unit to rust and decrease efficiency of the unit
 - * Dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth
- **Select a location away from heat and moisture-generating equipment**
 - * High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.

ELECTRICAL:

- **WARNING:** Compressor warranties are void if compressor burns out due to low voltage.
- **WARNING:** Power supply cord ground should not be removed.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliances unless they are of the type recommended by the manufacturer.
- **Before** your new unit is connected to a power supply, check the incoming voltage with a voltmeter.
 - * If anything less than 100% of the rated voltage for operation is noted, correct immediately.

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- All units are equipped with a service cord, and must be powered at the proper operating voltage at all times. Refer to the cabinet data plate for this voltage.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Light Bulbs must be replaced by the same kind of Light Bulbs.
 - * NOTE: To reference the wiring diagram, remove the front louvered grill, wiring diagram is positioned on the inside cabinet wall.
- Ensure that the required voltage of the compressor is being supplied at all times.
 - * Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection.
- Refer to the electrical requirements on the nameplate.
- Make sure that your unit has its own dedicated outlet.

DRAWER REMOVAL

1. Open the drawer completely.
2. Roller clips will be in the down position.
3. While holding the sides of the drawer, use your hands to lift the side track of the drawer



4. Lift the drawer.
5. Remove it from the channel.



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DRAWER INSTALLATION

1. Lower rear rollers into channel slots.
2. While holding the sides of the drawer, use your hands to lift the side track of the drawer
3. Lift the drawer and remove it from the channel.



OPERATIONS

STARTUP

1. The compressor is ready to operate. Plug in the cooler.
2. Digital Thermostat is factory-set to give refrigerators an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
3. Temperature Control Location and Settings.
 - * Electronic temperature control is located on front of unit
4. Excessive tampering with the control could lead to service difficulties.
5. Should it ever become necessary to replace temperature control,
 - * NOTE: If the unit is disconnected or shut off, wait five minutes before starting again.
 - * RECOMMENDATION: Before loading the product, we recommend you run your unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred. Remember, we do not cover product loss!

MAINTENANCE AND CLEANING

- **WARNING:** Disconnect power cord before cleaning any parts of the unit.

CLEANING THE CONDENSER COIL

- Required Tools
 - * Phillips screwdriver
 - * Stiff bristle brush
 - * Adjustable wrench
- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- It is recommended to clean the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with 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.

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CLEANING THE INTERIOR OF UNIT

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

STAINLESS STEEL CARE AND CLEANING

- **CAUTION:** Do not use any steel wool, abrasive or chlorine-based products to clean stainless steel surfaces.

Recommended cleaners for stainless steel:

- Soap, ammonia, and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration.
- Rub in the direction of polish lines.
- Easy-Off and De-Grease It oven Aid are excellent for removals on all finishes for grease-fatty acids, blood, and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passivation.

Three things that can break down stainless steel's passivity layer and allow corrosion to occur:

1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
3. Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

8 Steps to help prevent stainless steel from rusting:

1. Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when the grain is not visible.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If unsure of the chloride content, contact the cleaner supplier. If the present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. The installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain the cleanliness of food equipment. Use cleaners at recommended strength (alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe

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standing cleaning agents and water as soon as possible. All stainless steel equipment should be allowed to air dry. Oxygen helps maintain the passivity film on stainless steel.

7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/passivate stainless steel.

TROUBLE SHOOTING

Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged. Thermostat set too high.	Plug in power cord. Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
	Dirty condenser coil. Evaporator coil iced over.	Clean the condenser coil. Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Blocking air flow.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Evaporator coil iced over.	
Cabinet is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.