

200 & 300 Series

Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



 **Caution**

Original Document

Read this instruction before operating this equipment.

Safety Notices

⚠ Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ DANGER

Do not lift the condensing unit by the refrigerant tubing or other components. These features will not support the condensing unit weight. Injury and unit damage may occur!

⚠ DANGER

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

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with Local and national codes.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

⚠ Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠ Warning

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠ Warning

Do not store or use gasoline or other flammable vapors or liquids inside or within the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning..

⚠ Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

⚠ Warning

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

⚠ Warning

Use caution when handling metal surface edges of all equipment.

⚠ Warning

DO NOT touch refrigeration lines inside units; some may exceed temperatures of 200°F (93.3°C).

⚠ Caution

Use caution handling, moving and use of the R290 refrigerators to avoid either damaging the refrigerant tubing or increasing the risk of a leak. Components shall be replaced with like components. Servicing shall be done by a factory authorized service personnel to minimize the risk of possible ignition due to incorrect parts or improper service.

Note

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbt-kitchen-care.com for manual updates, translations, or contact information for service agents in your area.

Note

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Note

Climatic class 4 is defined as ambient conditions of 30°C and 55% relative humidity, according to ISO 23953-2.

Table of Contents

Section 1 General Information

Model Numbers	4
Serial Number Location	4
Warranty Information	4
Regulatory Certifications	4
Domestic Models.....	4
Export Models	4

Section 2 Installation

Location	5
Clearance Requirements	6
Weight Of Equipment	6
Dimensions	6
Cutout Installation Dimension	7
N225 & N227 Standard Installation Details.....	8
N225 & N227 Alternate Installation Details	9
Electrical Service	10
Voltage	10
Ground Fault Circuit Interrupter	10
Rated Amperages, Horsepower, Voltage & Power Cord Chart.....	10
Refrigeration	11
Drain Connections	11

Section 3 Operation

115Volt N225P & N227P Operation	13
Temperature Control & Display	14
Changing Display from Fahrenheit to Celsius on ERC112 Control	15
230-240V Export N225-E & N227-E Operation	16

Section 4 Maintenance

Cleaning and Sanitizing Procedures	17
Interior & Exterior	17
N225 & N227 Cleaning the Condenser Coil	18

THIS PAGE INTENTIONALLY LEFT BLANK

Section 1

General Information

Model Numbers

Model	Description
203	Drop-in ice chest with cover
204	Drop-in water and ice station
204P	
240	Drop-in ice chest with cover
305	Drop-in ice chest with cover
307	Drop-in glass filler
N225-E	Drop-In Freezer with Export Voltage
N225P	Drop-In Freezer
N227-E	Drop-In Freezer with Export Voltage
N227P	Drop-In Freezers

Serial Number Location

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

Model	Serial Tag Location
203	Bottom of the ice chest
204	
204P	
240	On the back
305	Bottom of the ice chest
307	Underneath the top
N225-E	Outside the freezer tank on the louver side
N225P	
N227-E	
N227P	


Warranty Information

- Register your product for warranty,
- Verify warranty information,
- View and download a copy of your warranty, at www.delfield.com/warranty



Regulatory Certifications

DOMESTIC MODELS

All domestic models are certified by:


-  National Sanitation Foundation (NSF)

All domestic electrical models are certified by:



-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

EXPORT MODELS

All export models are certified by:

-  National Sanitation Foundation (NSF)

Export electrical models are certified by:

-  Technical Inspection Association
-  European Conformity

Section 2 Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠ Warning

Remove all removable panels before lifting and installing.

⚠ Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

These appliances are to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply, and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the application in the direction of movement plus 500mm without the flexible connections becoming taught or being subject to strain.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

⚠ Caution

Do not position the air intake vent near steam or heat exhaust of another appliance.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustibile materials.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart on page 7.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Clearance Requirements

⚠ DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

Condensing Unit Bottom & Sides

0" (0cm)

- Keep the vents clean and free of obstruction.

Weight Of Equipment

Model	Ship Weight
203	52lbs (24kg)
204	47.5lbs (22kg)
204P	47.5lbs (22kg)
240	36lbs (16kg)
305	18lbs (8kg)
307	7lbs (3kg)
N225-E N225P	115lbs (52kg)
N227-E N227P	191lbs (87kg)

Dimensions

Model	L	D	H	Cabinet Capacity
203	20.25" (51cm)	20.25" (51cm)	23.25" (59cm)	90lbs (41kg)
204	24" (61cm)	21" (53cm)	22.6" (57cm)	45lbs (20kg)
204P	24" (61cm)	21" (53cm)	26.35" (67cm)	45lbs (20kg)
240	21" (53cm)	17.5" (45cm)	17" (43cm)	75lbs (34kg)
305	21.25" (54cm)	15.25" (39cm)	13" (33cm)	45lbs (20kg)
307	12" (31cm)	12" (31cm)	9.5" (24cm)	—
N225-E N225P	17.06" (43cm)	27.50" (70cm)	26.58" (68cm)	6 gal.
N227-E N227P	30.58" (78cm)	27.50" (70cm)	26.58" (68cm)	12 gal.

Cutout Installation Dimension

Model	Cutout Size	Mounting Studs
203	19.25" x 19.25" (49cm x 49cm)	NA
204	21" x 17.75" (53cm x 45cm)	4
204P	21" x 17.75" (53cm x 45cm)	4
240	NA	NA
305	12.5" x 17.75" (32cm x 45cm)	4
307	9.00" x 9.00" (23cm x 23cm)	4
N225-E N225P	16.12" x 26.62" (41cm x 68cm)	Installation details on page 9
N227-E	29.62" x 26.62" (75cm x 68cm)	
N227P		

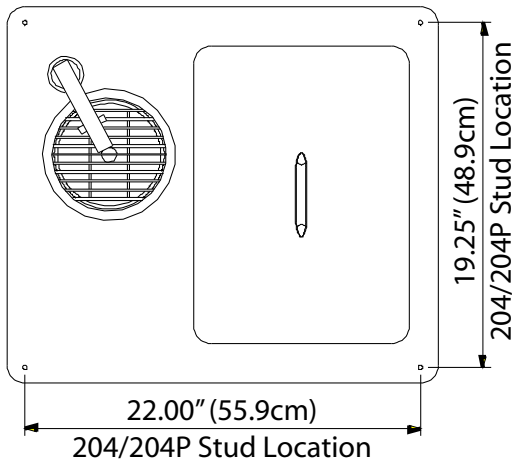
Mounting Studs

Mark the stud locations according to the measurements or place the equipment in the cutout to mark the stud locations. Drill 0.37" (1cm) diameter holes through the counter for the studs.

203 Details

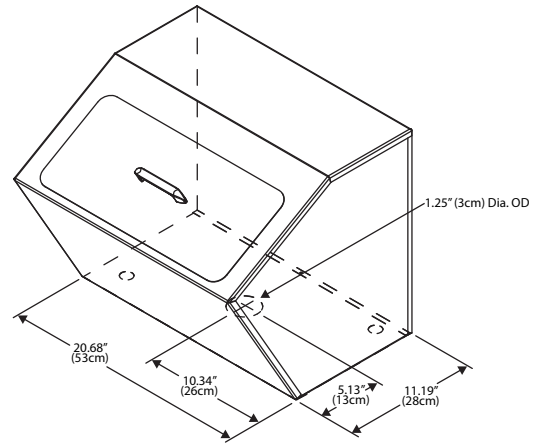
When mounting a 203 ice chest into a wood counter secure it with provided clips. When mounting into a stainless steel counter, use silicone.

204 & 204P Cutout Details

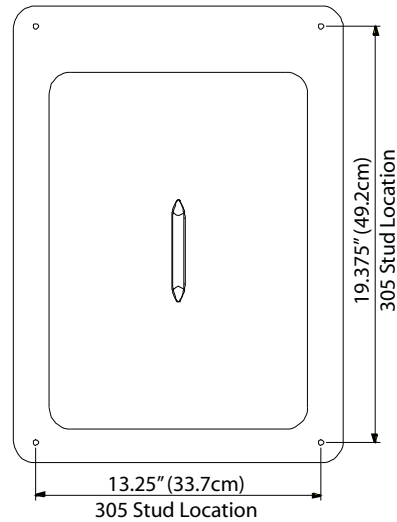


240 Details

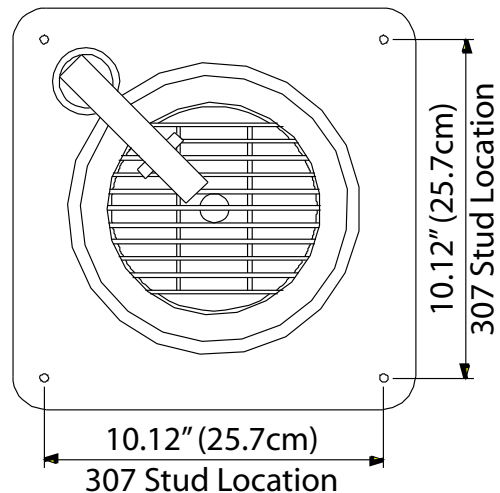
Ice chest with cover, model 240 can be set on a counter or plate shelf. Select the desired location. Mark the drain location and drill a 1.50" (4cm) diameter hole.



305 Cutout Details



307 Cutout Details

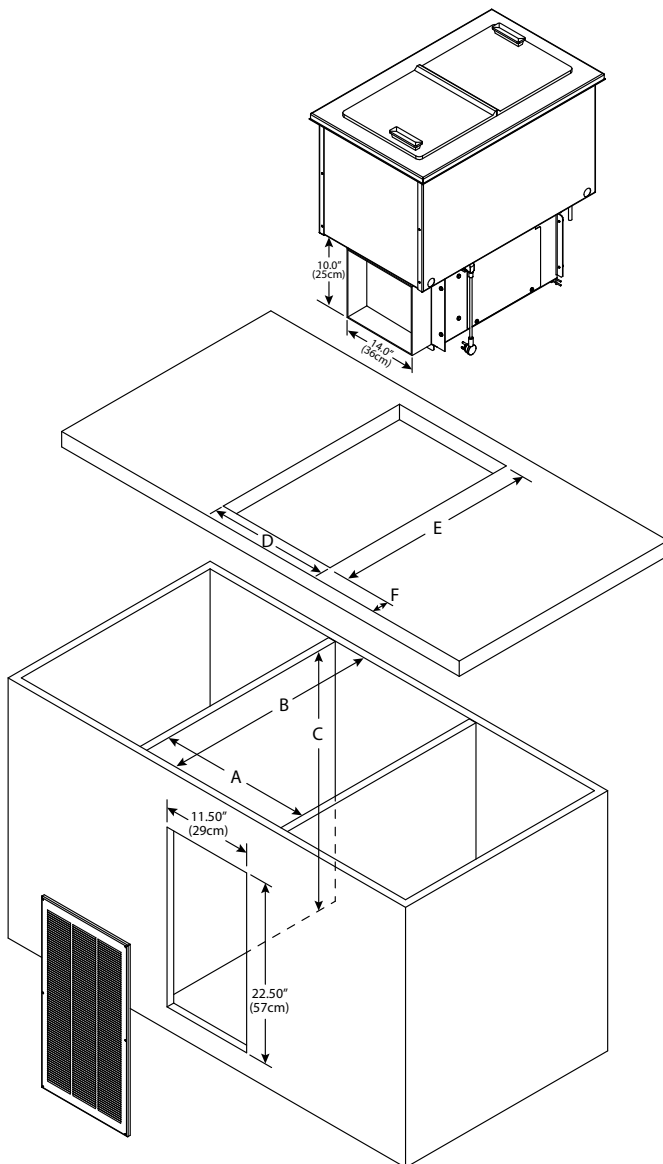


N225 & N227 STANDARD INSTALLATION DETAILS

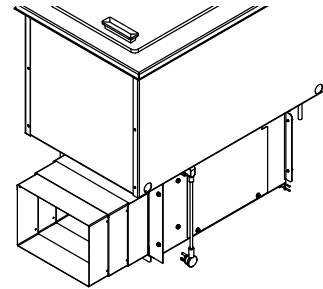
For any non-standard installation consult the factory.

1. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions.
2. Cabinet interior minimum dimensions:

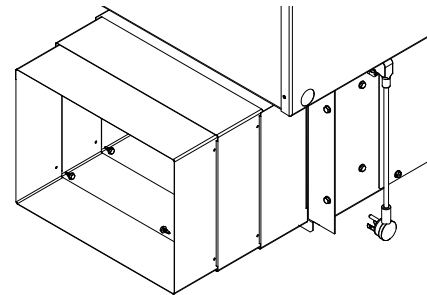
Dimensions	N225-E, N225P	N227-E, N227P
A	21.50" (55cm)	29.62" (75cm)
B	29.38" (75cm)	29.38" (75cm)
C	26.00" (66cm)	26.00" (66cm)
D	16.12" (41cm)	29.62" (75cm)
E	26.62" (68cm)	26.62" (68cm)
F	Minimum 2.75" (7cm), Maximum 7.0" (18cm)	



3. Place the condensing unit through the counter cutout.
4. Extend the telescoping duct from the front of the condensing unit to the back of the louver. Export models do not have a telescoping duct, skip to step 6.



5. Put eight provided screws through the telescoping duct side walls to hold it at the desired depth.

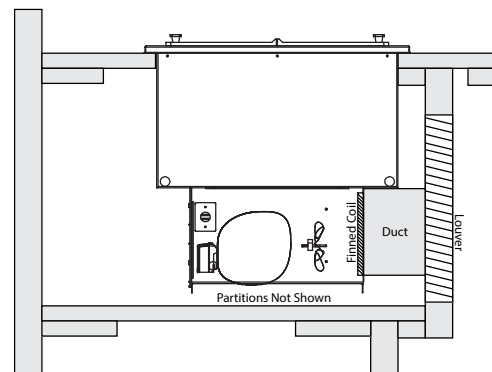


**Use Screws to Secure Desired Depth
3 of 8 Screws Shown**

6. Partitions must fully extend front to back and top to bottom.
7. Louver cutout must extend to bottom of cabinet and align with condenser face.

NOTE: The louver provided must be installed in front of the condensing unit's finned coil. Any restriction to the proper air flow will void the compressor warranty.

- Louver measures 13.00" x 25.00" (33cm x 64cm).
- Louver Cutout Size is 11.50" x 22.50" (29cm x 57cm) (typical installation).

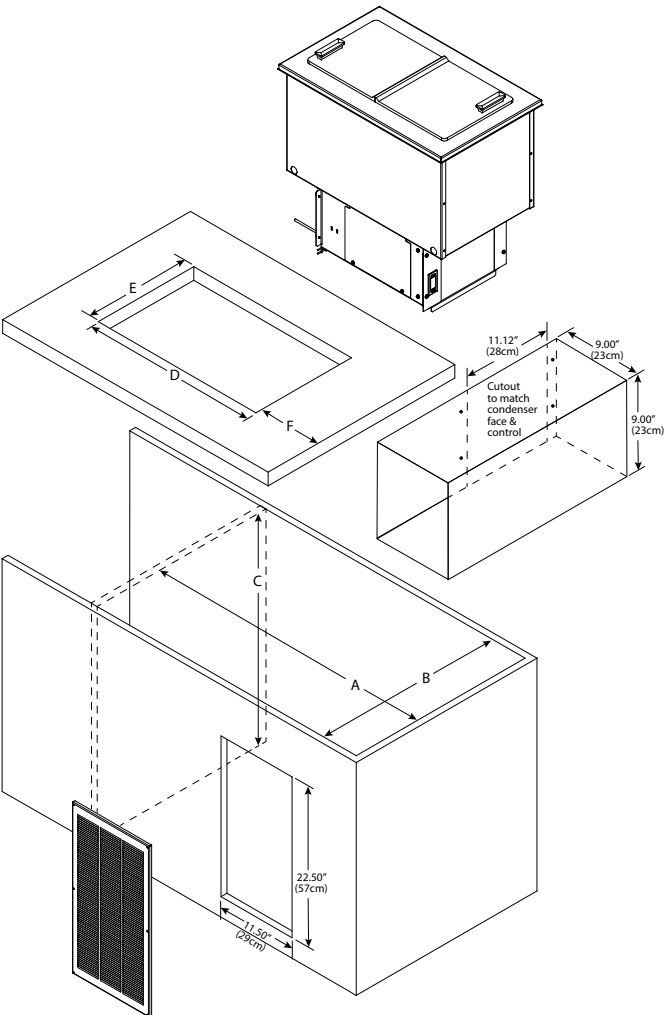


Typical Counter Cabinet

N225 & N227 ALTERNATE INSTALLATION DETAILS

NOTE: This installation is not recommended as it will limit access to the control.

Cabinet Interior Minimum Dimensions		
Dimension	N225-E, N225P	N227-E, N227P
A	31.62" (80cm)	31.62" (80cm)
B	21.50" (55cm)	29.62" (75cm)
C	26.00" (66cm)	26.00" (66cm)
D	26.62" (68cm)	26.62" (68cm)
E	16.12" (41cm)	29.62" (75cm)
F	Minimum 5" (13cm), Maximum 7.0" (18cm)	



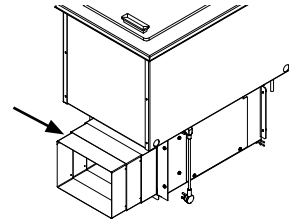
1. Install partitions between drop-in freezer and other electrical appliances if they are located in the same cabinet. Partitions must fully extend front to back and top to bottom.
2. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions. Run the outlet to a switch. With limited access to the control, a switch will make it easy to turn the unit off for defrost.

3. Louver cutout must extend to bottom of cabinet.

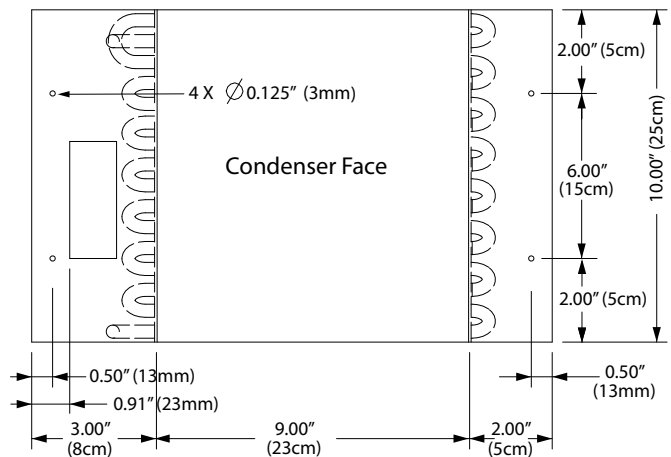
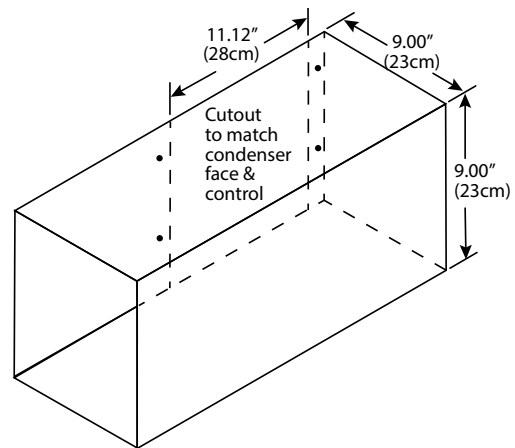
NOTE: Any restriction to the proper air flow will void the compressor warranty.

- Louver measures 13.00" x 25.00" (33cm x 64cm).
- Louver Cutout Size is 11.50" x 22.50" (29cm x 57cm) (typical installation).
- An additional opening in cabinet to permit removal of heated air is recommended. Cut opening 8"x11", a total of 88 square inches (20cm x 28cm, a total of 568 square centimeters).

4. Remove the telescoping duct from the condensing unit.



5. Place the condensing unit through the counter cutout.
6. Construct a 9"x9" air duct (not provided) connecting the condenser face to the louver.



Electrical Service

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- The maximum allowable voltage variation is $\pm 10\%$ of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Welbilt does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

RATED AMPERAGES, HORSEPOWER, VOLTAGE & POWER CORD CHART


Model	V/Hz/Ph	Amp	H.P.	Plug
203	N/A	N/A	N/A	N/A
204				
204P				
240				
305				
307				
N225-E	230-240/50/1	1.1	1/5	CEE 7/7
N225P	115/60/1	1.8	0.20	NEMA 5-15P
N227-E	230-240/50/1	1.7	1/4	CEE 7/7
N227P	115/60/1	2.9	0.25	NEMA 5-15P

Note

These appliances will operate within the marked rated voltage range without adjustment.

Note

This symbol indicates the location of the equipotential bonding conductor connection.



Refrigeration

Model	Design Load BTU	System Cap. BTU	Evap BTU/TD/Temp	Charge
203	N/A	N/A	N/A	
204				
204P				
240				
305				
307				
N225-E	292	411	20/20°/-23°	6.0oz R404A
N225P	292	411	20/20°/-23°	95g R290
N227-E	473	532	28/19°/-22°	9.0oz R404A
N227P	473	532	28/19°/-22°	95g R290

Export models are temperature class N.

Drain Connections

⚠ Warning

If a mechanically cooled refrigerated base does not have a condensate evaporator supplied, you must connect the condensate line to a suitable drain. Otherwise, water will collect on the floor, causing a potentially hazardous situation.

⚠ Warning

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Model	Drain	1/2" IPS Water Hookup
203	(1) 1"	NA
204	(2) 1"	1
204P	(2) 1"	1
240	(1) 1"	NA
305	(1) 1"	NA
307	(1) 1"	1
N225-E	NA	NA
N225P		
N227-E		
N227P		

Water Connection

⚠ Warning

Connect to a potable water supply only.

All 1/2" (13mm) IPS water inlets must be field connected following local code requirements.

Drain

Provided 1" (25mm) drain, nut and washer must be field installed to an appropriate container or floor drain following local code requirements. Sinks come standard with 1-1/2" basket strainer assemblies.

Drain Installation Instructions

1. Drain kit should include a drain, washer and nut.



2. Remove/drill foam out of drain hole.



3. Apply thin ring of plumbers putty around the drain.
4. From the inside drop the drain into the drain hole.



5. From the outside secure the drain with the washer and nut.



6. Tighten the nut with channel locks, use a fork to hold the drain in place if necessary.
7. Clean up excess plumbers putty.

THIS PAGE INTENTIONALLY LEFT BLANK

Section 3 Operation

⚠ DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

⚠ DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ Warning

Do not contact moving parts.

⚠ Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠ Warning

Damp or wet hands may stick to cold surfaces.

⚠ Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

⚠ Warning

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

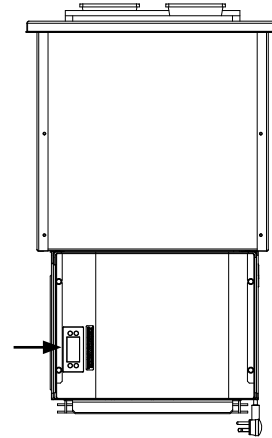
⚠ Warning

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

115Volt N225P & N227P Operation

The models N225P and N227P are designed to hold refrigerated or frozen product. They are set at the factory at a temperature range of -5°F to 5°F (-21°C to -15°C). Available temperature range is -5°F to 40°F (-21°C to 4°C).

The temperature control is located on the condensing housing.



Temperature Control

1. At initial start-up or anytime power is disconnected, then reconnected to the unit, the control will go into normal cooling mode.
2. The temperature control will cycle the compressor and condenser fan motor to maintain proper temperature.

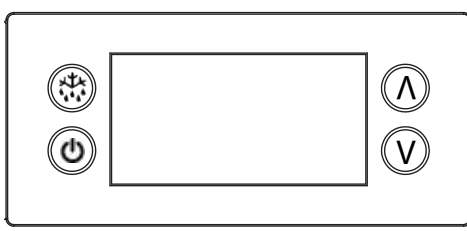
Note

Temperature displayed is for refrigeration set point purposes only. Display does not reflect air or product temps in unit.

Defrost

Mechanically cooled freezers should be defrosted after 3/8" of ice accumulation. To defrost disconnect power to the equipment or put into stand-by mode. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture could cause irreparable damage to the refrigeration system.

TEMPERATURE CONTROL & DISPLAY



Status	Displayed		Comments
Normal (°C)	Temp. [°C]		Unit depends on setting (parameters in control)
Normal (°F)	Temp. [°F]		
Show set-point	Temp.		
Sensor 1 defect	E01	X	Air sensor
Sensor 2 defect	E02	X	Coil sensor
Sensor 3 defect	E03	X	Open
Sensor 4 defect	E04	X	Open
High temperature alarm	Hi	X	Automatically switching at 2 sec rate
Low temperature alarm	Lo	X	
Line voltage too high, above 140 volts	uHi	X	
Line voltage too low, below 96 volts	uLi	X	
Control calls for cooling for more than 24 hours straight	LEA	X	Time includes defrost. Error will go away if the control cycles off the compressor or if the power is shut off. If error is on a cold pan it could be related to a high ambient temperature or not shutting the rail off nightly.

All alarms sound for approximately 10 seconds and then are silent for 50 seconds. It will do that for 15 cycles and then remain silent. The alarm code will still be present on the display until the fault clears.

Press upper or lower right button.

- Display show actual set-point (blinking).
 - If buttons untouched for 3 seconds returns to normal.
- Increase set-point by pressing upper button. Max value depends on parameters in control.
- Decrease set-point by pressing lower button. Min value depends on parameters in control.
 - If buttons untouched for 3 seconds returns to normal and stores new set-point.

Press lower left button for 5 seconds.

- Unit goes into stand-by mode.
 - The display will read Off, then a period.
- Press the lower left button again for 5 seconds.
 - The display will read On.
 - The unit will then start up in normal cooling mode.

Temperature Alarm

The alarm will sound and flash HI or LO 90 minutes after the unit has reached its alarm temperature point or after any power interruption if the temperature is above or below the alarm set points.

CHANGING DISPLAY FROM FAHRENHEIT TO CELSIUS ON ERC112 CONTROL

1. Simultaneously hold the up and down arrows for 5 seconds to access menu for password protected parameters.



2. Screen should temporarily flash **PAS** and then move to a numeric screen.



3. Scroll to **187** using the up/down arrows and push the stand-by button (lower left button) to enter.



4. Scroll to **dis** using the up/down arrows and push the stand-by button (lower left button) to enter into the display menu.



5. Scroll to **CFu** using the up/down arrows and push the stand-by button (lower left button) to enter the display unit menu.



6. **-F** should be displayed indicating Fahrenheit. Use the down arrow to change it to **-C** for Celsius and hit the stand-by button (lower left button) to enter the change.



7. Push the defrost button (upper left button) to move out of the display unit menu.



8. Push the defrost button (upper left button) to move out of the display menu and back to the normal display.

NOTE: For steps 7 and 8, display will return back to normal display after 30 seconds of inactivity.



230-240V Export N225-E & N227-E Operation

The models N225-E and N227-E are designed to hold frozen products at a temperature range of 5°F to -5°F (-15°C to -21°C). After installation, the unit will begin operating simply by plugging it into the proper outlet. If the unit does not operate after being plugged in, check to see if the thermostat is in the OFF position.

Export Defrosting

Mechanically cooled freezers should be defrosted after 3/8" of ice accumulation. To defrost disconnect power to the equipment or turn the thermostat knob to the OFF position. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture could cause irreparable damage to the refrigeration system.

Section 4 Maintenance

⚠ DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

⚠ DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Interior & Exterior	X			X	X
Lid and/or Gasket	X		X	X	X
N225 & N227 Condenser Coil			X	X	X

Cleaning and Sanitizing Procedures

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Note

When cleaning the unit, care should be taken to avoid the power cord. Keep water and/or cleaning solutions away from these parts.

Note

Never use a high-pressure water jet for cleaning or hose down or flood the units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

Note

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.

INTERIOR & EXTERIOR

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Clean the lid and the unit daily or more often to maintain cleanliness and efficient operation.

Gaskets require daily cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water (not citrus based cleaner). Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

N225 & N227 CLEANING THE CONDENSER COIL

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 monthly. If conditions are such that the condenser is totally blocked in a month, 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.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.



DELFIELD
980 SOUTH ISABELLA ROAD, MOUNT PLEASANT, MI 48858
800-733-8821
WWW.DELFIELD.COM



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com