DELFIELD®

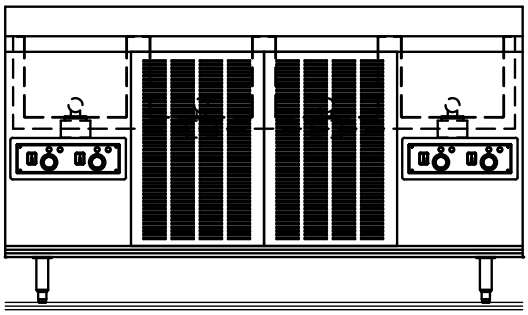
*Fresh Solutions, Fit For You*

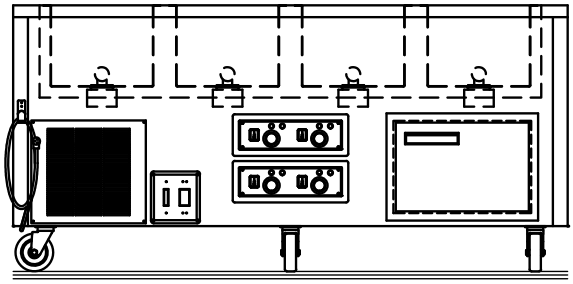
# FlexiWell®
## Serving Lines

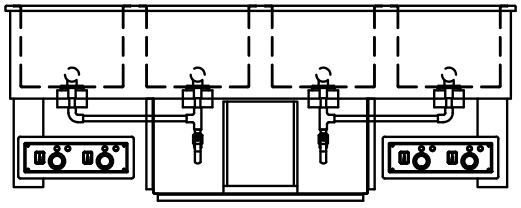
***Shelleyglas ™*** by Delfield

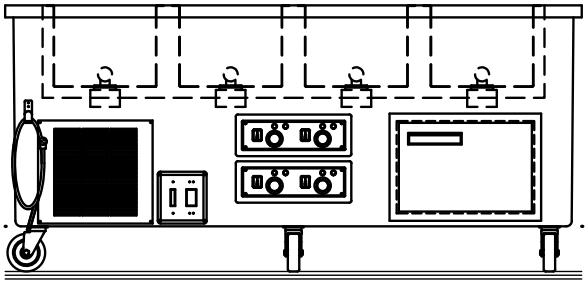
***Shelleysteel ™*** by Delfield

## Installation, Operation and Maintenance Manual









**⚠ Caution**

Read this instruction before operating this equipment.

**Original Document**

Part Number: 9291544 07/20

WELBILT®

# Table of Contents

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## 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**

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**

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**

Serious injury or death can occur from inhaling high concentrations of refrigerant vapors. These vapors also reduce oxygen levels in confined areas. Contact with liquid can cause frostbite. All containers, equipment and hoses are under high pressure. Do not puncture or damage these components.

**⚠Warning**

Use caution when handling metal surface edges of all equipment.

**⚠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 in 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**

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**

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

**⚠Warning**

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

**⚠Caution**

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

**Notice**

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

# Section 1
# General Information

## Model Numbers

This manual covers the following standard counters.

| FlexiWell™ Mobile Hot and Cold Combination Serving Counters | |
|---|---|
| **Shelleyglas®** | KFW-1-NU |
| | KFW-2-NU |
| | KFW-3-NU |
| | KFW-4-NU |
| | KFW-5-NU |
| | KFW-6-NU |
| **Shelleysteel®** | SFW-1-NU |
| | SFW-2-NU |
| | SFW-3-NU |
| | SFW-4-NU |
| | SFW-5-NU |
| | SFW-6-NU |

| FlexiWell™ Hot and Cold Combination Serving Counters | |
|---|---|
| **Shelleysteel®** | 1042G |
| | 1042H |
| | 1042I |
| | 1042J |
| | 1042K |
| | 1042L |

| FlexiWell™ Drop-In Hot and Cold Combination Serving Counters | |
|---|---|
| **Shelleysteel®** | N8618-FWP |
| | N8635-FWP |
| | N8652-FWP |
| | N8669-FWP |
| | N8686-FWP |
| | N86103-FWP |

## Serial Number Location

**Always have the serial number of your unit available when calling for parts or service. Serial numbers are printed on serial tags.**

- Serial tags are located near the on/off switch, on the left inside the storage area or at the top of the pylon on the back of the unit.

## 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

All models are certified by:

- NSF® National Sanitation Foundation (NSF)

All models with electrical are certified by:

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

# Section 2
# Specifications

## GENERAL SPECIFICATIONS CHART

| FlexiWell™ Mobile Hot and Cold Combo Serving Counters | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| **Shelleyglas®** | **Shelleysteel®** | **12" x20" Pan Capacity** | **Hot Electrical** | **Amps** | **Nema Plug** | **System Capacity** | **Heat of Rejection (BTU)** | **R290 Charge Amount** |
| KFW-1-NU | SFW-1-NU | 1 | 120/208-240 | 6.3 | 14-20P | 625 | 310 | 150g |
| KFW-2-NU | SFW-2-NU | 2 | 120/208-240 | 12.5 | 14-20P | 906 | 620 | 150g |
| KFW-3-NU | SFW-3-NU | 3 | 120/208-240 | 18.8 | 14-30P | 1066 | 929 | 150g |
| KFW-4-NU | SFW-4-NU | 4 | 120/208-240 | 25 | 14-50P | 1812 | 1239 | (2)150g |
| KFW-5-NU | SFW-5-NU | 5 | 120/208-240 | 31.3 | 14-50P | 1972 | 1549 | (2)150g |
| KFW-6-NU | SFW-6-NU | 6 | 120/208-240 | 37.5 | 14-50P | 2132 | 1859 | (2)150g |

| FlexiWell™ Hot and Cold Combo Serving Counters | | | | | | | |
|---|---|---|---|---|---|---|---|
| **Shelleysteel®** | **12" x20" Pan Capacity** | **Hot Electrical** | **Amps** | **Nema Plug** | **System Capacity** | **Heat of Rejection** | **R290 Charge Amount** |
| 1042G | 1 | 120/208-240 | 6.3 | 14-20P | 625 | 310 | 150g |
| 1042H | 2 | 120/208-240 | 12.5 | 14-20P | 906 | 620 | 150g |
| 1042I | 3 | 120/208-240 | 18.8 | 14-30P | 1066 | 929 | 150g |
| 1042J | 4 | 120/208-240 | 25 | 14-50P | 1812 | 1239 | (2)150g |
| 1042K | 5 | 120/208-240 | 31.3 | 14-50P | 1972 | 1549 | (2)150g |
| 1042L | 6 | 120/208-240 | 37.5 | 14-50P | 2132 | 1859 | (2)150g |

| FlexiWell™ Drop-In Hot and Cold Combo Serving Counters | | | | | | | |
|---|---|---|---|---|---|---|---|
| **Shelleysteel®** | **12" x20" Pan Capacity** | **Hot Electrical** | **Amps** | **Nema Plug** | **System Capacity** | **Heat of Rejection** | **R290 Charge Amount** |
| N8618-FWP | 1 | 120/208-240 | 6.3 | N/A | 625 | 310 | 150g |
| N8635-FWP | 2 | 120/208-240 | 12.5 | N/A | 906 | 620 | 150g |
| N8652-FWP | 3 | 120/208-240 | 18.8 | N/A | 1066 | 929 | 150g |
| N8669-FWP | 4 | 120/208-240 | 25 | N/A | 1812 | 1239 | (2)150g |
| N8686-FWP | 5 | 120/208-240 | 31.3 | N/A | 1972 | 1549 | (2)150g |
| N86103-FWP | 6 | 120/208-240 | 37.5 | N/A | 2132 | 1859 | (2)150g |

**WEIGHT**

| FlexiWell™ Mobile Hot and Cold Combo Serving Counters | | |
|---|---|---|
| **Shelleyglas®** | **Shelleysteel®** | **Weight** |
| KFW-1-NU | SFW-1-NU | 300lbs (136kg) |
| KFW-2-NU | SFW-2-NU | 380lbs (172kg) |
| KFW-3-NU | SFW-3-NU | 460lbs (209kg) |
| KFW-4-NU | SFW-4-NU | 550lbs (249kg) |
| KFW-5-NU | SFW-5-NU | 660lbs (299kg) |
| KFW-6-NU | SFW-6-NU | 720lbs (327kg) |

| FlexiWell™ Hot and Cold Combo Serving Counters | |
|---|---|
| **Shelleysteel®** | **Weight** |
| 1042G | 300lbs (136kg) |
| 1042H | 380lbs (172kg) |
| 1042I | 460lbs (209kg) |
| 1042J | 550lbs (249kg) |
| 1042K | 660lbs (299kg) |
| 1042L | 720lbs (327kg) |

| FlexiWell™ Drop-In Hot and Cold Combo Serving Counters | |
|---|---|
| **Shelleysteel®** | **Weight** |
| N8618-FWP | 300lbs (136kg) |
| N8635-FWP | 380lbs (172kg) |
| N8652-FWP | 460lbs (209kg) |
| N8669-FWP | 550lbs (249kg) |
| N8686-FWP | 660lbs (299kg) |
| N86103-FWP | 720lbs (327kg) |

## DIMENSIONS

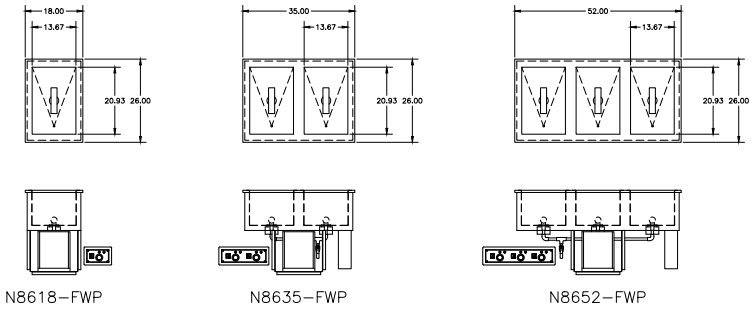
| FlexiWell™ Mobile Hot and Cold Combo Serving Counters | | | |
|---|---|---|---|
| **Model** | **Length** | **Depth** | **Height** |
| KFW-1-NU | 28″ (71cm) | 30″ (76cm) | 36″ (91cm) |
| SFW-1-NU | 26″ (66cm) | | |
| KFW-2-NU | 50″ (127cm) | | |
| SFW-2-NU | 45″ (114cm) | | |
| KFW-3-NU | 60″ (152cm) | | |
| SFW-3-NU | 55″ (140cm) | | |
| KFW-4-NU | 78″ (198cm) | | |
| SFW-4-NU | 75″ (191cm) | | |
| KFW-5-NU | 96″ (244cm) | | |
| SFW-5-NU | 92″ (134cm) | | |
| KFW-6-NU | 138″ (351cm) | | |
| SFW-6-NU | 108″ (274cm) | | |

| FlexiWell™ Hot and Cold Combo Serving Counters | | | |
|---|---|---|---|
| **Model** | **Length** | **Depth** | **Height** |
| 1042G | 26″ (66cm) | 31.5 ″ (80cm) | 40″ (91cm) |
| 1042H | 36″ (91.5cm) | | |
| 1042I | 53″ (135cm) | | |
| 1042J | 70″ (179cm) | | |
| 1042K | 87″ (221cm) | | |
| 1042L | 104″ (264cm) | | |

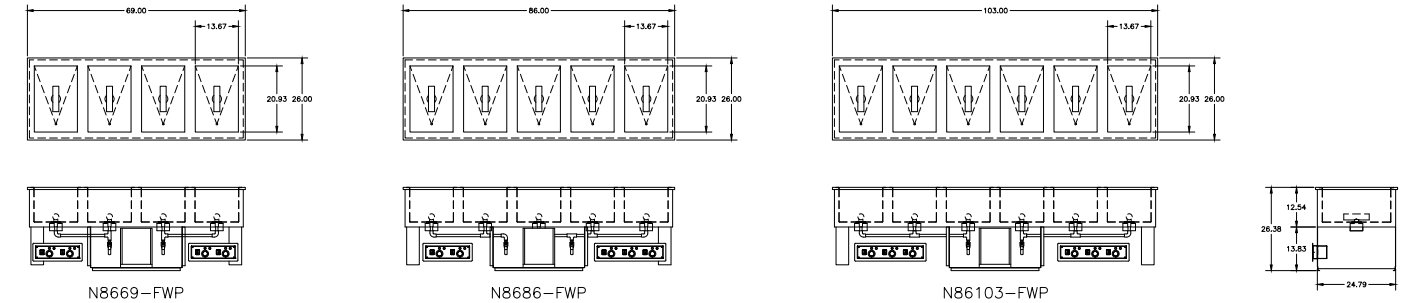
| FlexiWell™ Drop-In Hot and Cold Combo Serving Counters | | | |
|---|---|---|---|
| **Model** | **Length** | **Depth** | **Height** |
| N8618-FWP | 18″ (46cm) | 26″ (66cm) | 26.38″ (67cm) |
| N8635-FWP | 35″ (89cm) | | |
| N8652-FWP | 52″ (132cm) | | |
| N8669-FWP | 69″ (175cm) | | |
| N8686-FWP | 86″ (218cm) | | |
| N86103-FWP | 103″ (262cm) | | |

## Dimensions Continued

### N8600 Series

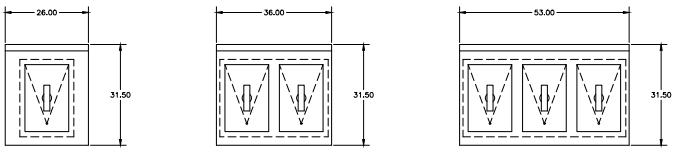


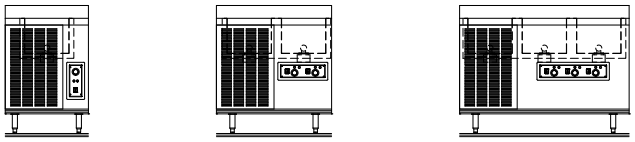

N8618–FWP N8635–FWP N8652–FWP



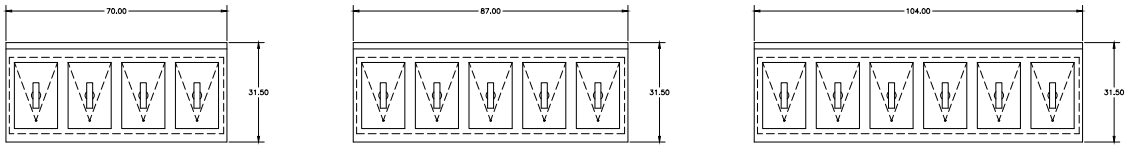

N8669–FWP N8686–FWP N86103–FWP

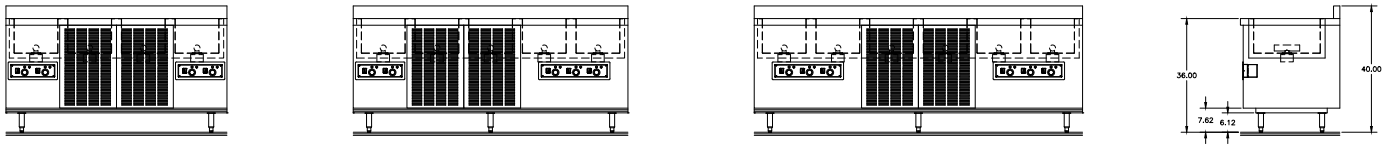
### EcoMark 1042 Series



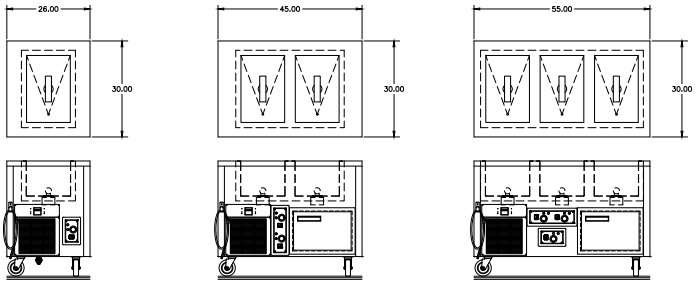
1042G 1042H 1042I



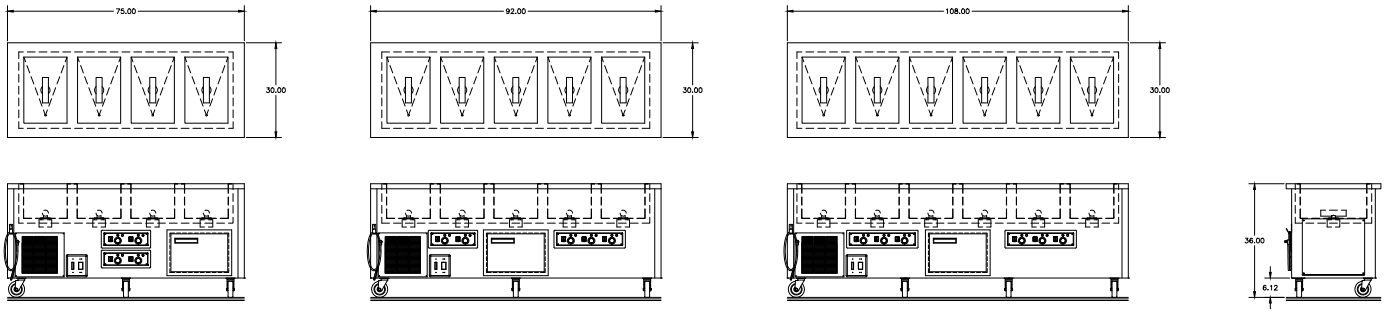




1042J 1042K 1042L

### SFW ShelleySteel Series

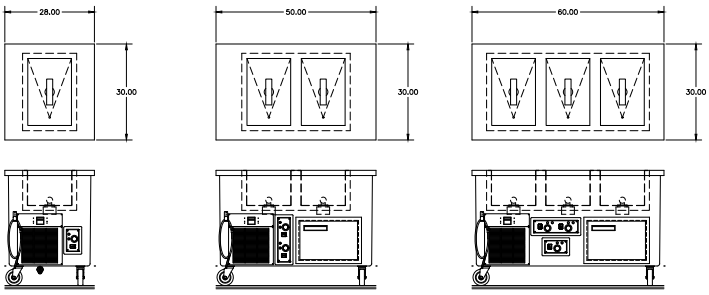



SFW−1−NU SFW−2−NU SFW−3−NU

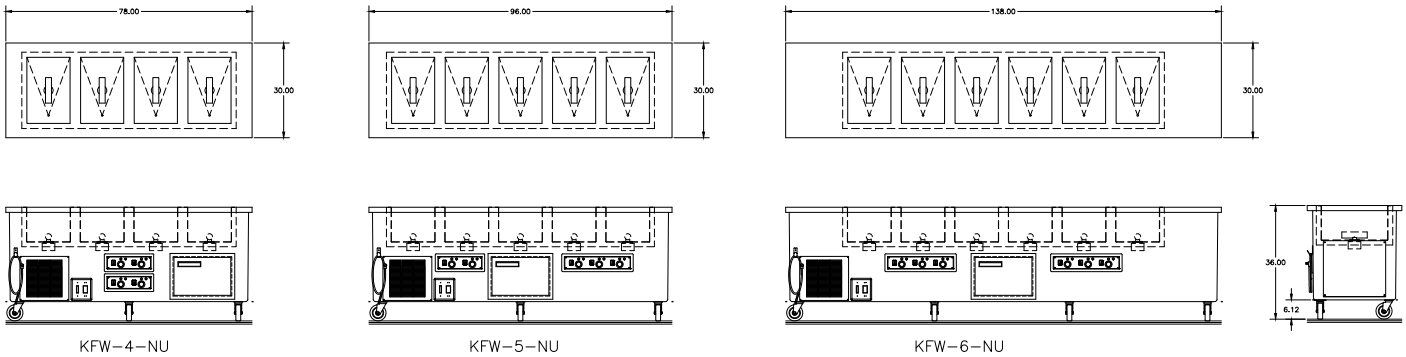



SFW−4−NU SFW−5−NU SFW−6−NU

### KFW ShelleyGlas Series




KFW−1−NU KFW−2−NU KFW−3−NU




KFW−4−NU KFW−5−NU KFW−6−NU

## Clearance Requirements

**⚠ DANGER**

The flooring under the appliance must be made of a noncombustible material.

**⚠ DANGER**

Risk of fire/shock. Do not obstruct vents or openings.

## 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 ±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.

| Clearance Dimensions | | | | |
|---|---|---|---|---|
| Model | Top | Bottom | Sides | Back |
| KFW Series | 12″ | 0″ | 0″ | 0″ |
| SFW Series | 12″ | 0″ | 0″ | 0″ |
| EcoMark 1042 Series | 12″ | 0″ | 0″ | 0″ |
| N8600 Series | 12″ | 0″ | 0″ | 2.75″ |

# Section 3
# 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.

## 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**

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit or gas lines.

**⚠ 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 combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Front casters MUST be locked once positioned.
- Recommended air temperature is 60° - 100°F (16° - 38°C).
- Proper air supply for ventilation is REQUIRED AND CRITICAL for safe and efficient operation. Refer to Clearance Requirements chart on page 6.
- 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.

## Drain Connections

**⚠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.

### Heated Wells

- Hot wells come standard with drains, plumbed to a common valve.

### Cooled Wells

**⚠Warning**

If a 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.

Refrigerated units have a drain that exits the unit on the bottom, and is located on the operator's left side.

- Standard units on casters or legs will have a bronze faucet that fits a standard garden hose.
- On standard units, a stainless steel access panel or hinged louver will be provided for access to drain connections.
- Units on legs with optional remote drain valve handle will have 1" (2.54cm) threaded pipe extending from bottom of unit.
- N8600 have a 1" (2.54cm) drain. It must have an outlet to an appropriate drainage area or container.

## Leveling

After the cabinet has been placed in the desired location, cabinets with legs must be leveled. Level units from front to back and from side to side. Leveling will insure proper door operation and removal of condensate. Cabinets with casters must have the caster brake set so the cabinet cannot move.

## Stabilizing

It is very important that all legs are properly adjusted to keep the cabinet level, evenly distribute the weight and to make sure the unit will not rock, lean or be unstable.

## Leg & Caster Installation

Legs or casters must be installed and the legs or casters must be screwed in completely to prevent bending. When casters are installed the mass of this unit will allow it to move uncontrolled on an inclined surface. These units must be tethered/secured to comply with all applicable codes.

**⚠Warning**

The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the owner's and operator's responsibility.

**⚠Warning**

Use a jack to lift the refrigeration unit off the ground just far enough to remove the leg/caster. Place blocking underneath the unit. Do not work underneath a raised unit without proper blocking. Do not lift the unit more than necessary to remove the leg/caster. Lifting the unit too far can make the unit unstable.

**⚠Caution**

All single-section units require that the swivel casters be mounted on the front and rigid casters be mounted on the rear.

## Accessory Installation

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

**SELF-CONTAINED FLEXIWELL DROP-IN UNITS**

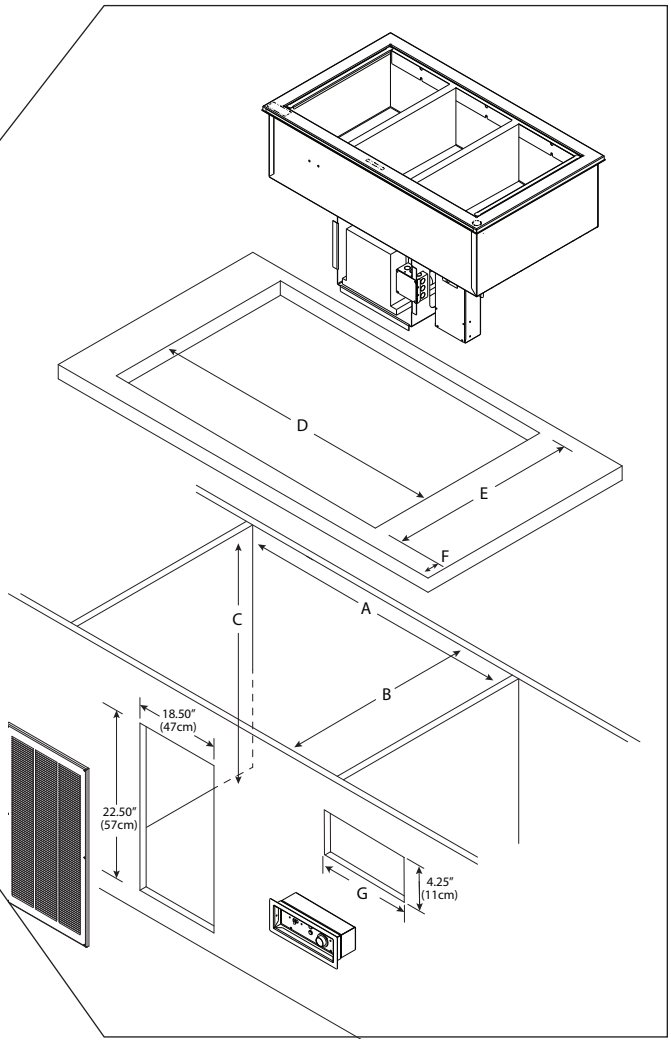
**N8600-FWP**

For any non-standard installation consult the factory.

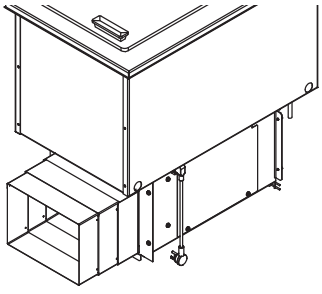
1. Cabinet interior minimum dimensions:

| Dimension | N8618-FWP | N8635-FWP | N8652-FWP |
|---|---|---|---|
| A | 29.75"/76cm | 42.5"/108cm | 55.25"/140cm |
| B | 29"/74cm | 29"/74cm | 29"/74cm |
| C | 28"/71cm | 28"/71cm | 28"/71cm |
| D | 17"/43cm | 34"/86cm | 51"/130cm |
| E | 25"/64cm | 25"/64cm | 25"/64cm |
| F | 4.75"/12cm | Min. 2.75"/7cm - Max. 4.75"/12cm | |
| G | 7.25"/18cm | 14.25"/36cm | 21.25"/54cm |

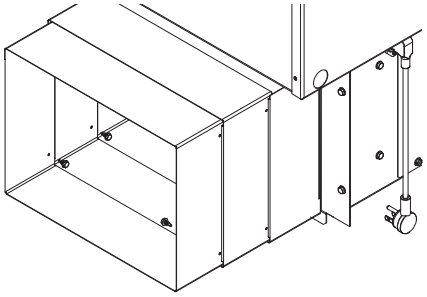
| Dimension | N8669-FWP | N8686-FWP | N86103-FWP |
|---|---|---|---|
| A | 68"/173cm | 85"/216cm | 102"/259cm |
| B | 29"/74cm | 29"/74cm | 29"/74cm |
| C | 28"/71cm | 28"/71cm | 28"/71cm |
| D | 68"/173cm | 85"/216cm | 102"/259cm |
| E | 25"/64cm | 25"/64cm | 25"/64cm |
| F | 4.75"/12cm | Min. 2.75"/7cm - Max. 4.75"/12cm | |
| G | (2) 7.25"/18cm | 14.25"/36cm 21.25"/54cm | (2) 21.25"/54cm |




2. Place the condensing unit through the counter cutout.
3. Extend the telescoping duct from the front of the condensing unit to the back of the louver. This will prevent recirculation of discharge air. Export models do not have a telescoping duct, skip to step 6.



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



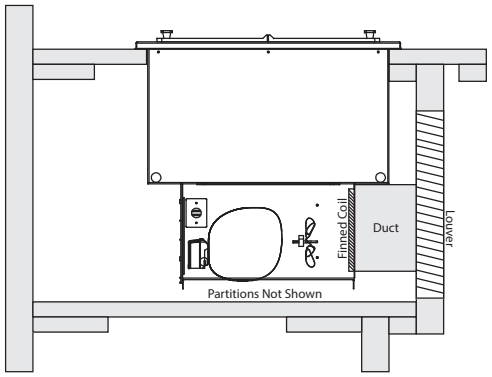
**Use Screws to Secure Desired Depth**
**3 of 8 Screws Shown**

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

   NOTE: The louver provided must be installed in front of

NOTE: CONT: the condensing unit's finned coil. Any restriction to the proper air flow will void the compressor warranty.

- Louver measures 20.00" x 25.00" (51cm x 64cm).
- Louver Cutout Size is 18.50" x 22.50" (47cm x 57cm) (typical installation).



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# Section 4
# 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**

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 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**

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.

**⚠ Caution**

Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.

**Notice**

Never place food directly in well. Always use pans.

**Note**

Drain the water from units daily for unit longevity.

## Heated and Refrigerated Combo Counter Operation

### HEATED SECTION OPERATION

**⚠ DANGER**

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

These units are designed to hold warm food product between 140ºF to 160ºF (60ºC to 71ºC). They must be opperated with water.

**First Time Use**

Verify the unit is plugged in and filled with water to the proper hieght; turn the unit on. Before the unit is used the first time for serving, turn the temperature knob to HI and heat each well for 20 to 30 minutes.

Do not be alarmed if smoke appears; this preheat should burn off any residue or dust that has adhered to the heating element.

**Daily Use**

Verify drain valve is properly closed. Fill the food well with approximately 4.0" (10.2cm) of water per well, or a minimum of 4.0" (10.2cm) of water (2" over the heating element) and cover with lid or empty pan. Verify the unit is plugged in; turn the unit on. To preheat water, set temperature control at HI. A knob and indicator light are provided for each individual heated food well. Select desired temperature by rotating temperature control. With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control at lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well.

If the same temperature settings for each well are used every day, the temperature knobs can be left in their set position and the wells can be turned off using the on/off switch.

- When serving thick sauces always use the hot food well in wet operation. This provides more uniform temperature for the sauce.
- Never place food directly in well. Always use pans.
- For most efficient operation, keep covered pans in each well during preheating or when empty.
- Always place covers on pans when not serving to prevent food from drying out.

**Operation**

**⚠ DANGER**

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

**⚠ Caution**

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

**⚠ Caution**

After draining a heated well, a unit must rest to cool down at a minimum of 1 hour, dry of water, before starting cold operation.

**Note**

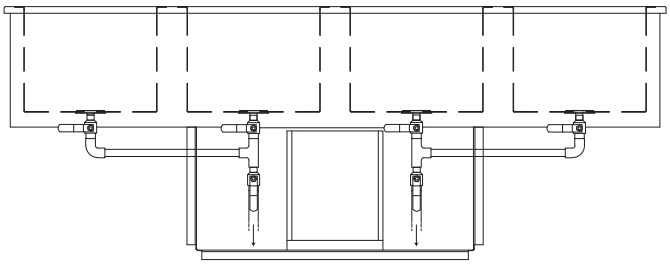
Before cold operation the pan brackets must be lowered. Setting the pans into the well

**Note**

Drain the water from units daily for unit longevity.

**Drain Valve**

Units may increase in performance if they have the drainage shut-off valve closed at each well. Closing the valve will stop warm air being introduced into the dry well of the unit.

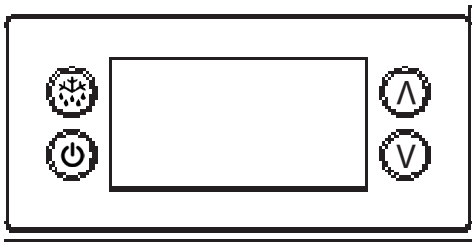


**ERC112 TEMPERATURE CONTROL & DISPLAY**

**Notice**

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

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.



**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.

| Operation / Indication | | | |
|---|---|---|---|
| **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 | Open |
| 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 | uHi 🔔 | X | |
| Line voltage too low | 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. |

**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.


**Look for more!**

Delfield Bulletin SB_0065 goes into further step-by-step instructions on how to adjust an ERC control from Fahrenheit to Celsius with visuals each step.

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# Section 5
# 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.

**⚠ Warning**

Use a jack to lift the refrigeration unit off the ground just far enough to remove the leg. Place blocking underneath the unit. Do not work underneath a raised unit without proper blocking. Do not lift the unit more than necessary to remove the leg. Lifting the unit too far can make the unit unstable.

**⚠ Warning**

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

## Cleaning and Sanitizing Procedures

**⚠ Caution**

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

**GENERAL**

**⚠ Warning**

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

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

| Maintenance | Daily | Weekly | Monthly | After Prolonged Shutdown | At Start-Up |
|---|---|---|---|---|---|
| Interior | X | | | X | X |
| Exterior | X | | | X | X |
| Drain | | X | | X | X |
| Condenser Coil | | | X | X | X |

## INTERIOR CLEANING

The interior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner.

Door gaskets require regular cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Clean them with water and mild soap (not citrus based). 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. Gaskets can be easily replaced and do not require the use of tools or an authorized service person. The gaskets are Dart style and can be pulled out of the groove in the door. Place gasket in warm water to make the material more pliable for installation. Dry and press into place.

### Preventing Blower Coil Corrosion

To help prevent corrosion of the blower coil, store all acidic items, such as pickles and tomatoes, in seal-able containers. Immediately wipe up all spills.

## EXTERIOR CLEANING

**⚠Warning**

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

**⚠Caution**

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.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Wipe casters with a damp cloth to prevent corrosion.

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.

Fiberglass can be polished to eliminate water spotting, fingerprints and bring out the color of the fiberglass. To maintain the rich, brilliant color of the fiberglass and to remove shallow surface scratches, wax twice a year. This can be done in the same manner in which a car is waxed.

### Counter Protector Glass & Hardware Cleaning

Routine cleaning can be done with soap and water. Extreme stains or grease should be cleaned with a nonabrasive cleaner and plastic scrub pad. Polish the chrome when necessary with a soft cotton cloth.

### Defrosting

Refrigerated cold pans should be defrosted daily. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture to the pan could cause irreparable damage to the refrigeration system. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

## 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.

## DRAIN MAINTENANCE

Each refrigerated unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation under the unit, be sure the drain tube is connected to the evaporator drain pan and the end of the drain tube is in the condensate evaporator. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

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