



## Commercial Display Freezer User's Manual

11/2019

### ***Flat Lid Freezers***

*177ICFF7HC*

### ***Curved Lid Freezers***

*177ICFC9HC, 177ICFC12HC, 177ICFC13HC*

*Please read the manual thoroughly prior to equipment set-up, operation and maintenance.*

## Warning

**DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.**

**DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGÈNE.**

**CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.**

**ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LES MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.**

**CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.**

**ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.**

**CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.**

**ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.**

## Transportation and Installation

**Please read this manual thoroughly prior to equipment set-up, operation and maintenance.**

- To prevent compressor or system damage, do not transport the unit on an incline of more than 45 degrees.
- Do not use the condenser, lid, or hinges as loading or unloading points.
- Before use, remove and dispose of all packing material.
- Ensure the freezer is placed on a stable surface to avoid vibration and noise.
- Install the freezer in a well ventilated area with proper clearance between the surrounding walls and the cabinet wall for proper air circulation (at least 4" for ICFF flat lid freezers, at least 8" for ICFC curved lid freezers).
- The freezer should be installed in a dry place. Do not use it in direct sunlight. The freezer should be kept away from water, sinks, heat sources, and any volatile, corrosive materials.

### ***Cautions***

- In the event of damage to the electric wires or plug, please contact the after-sales service. Do not attempt to repair it yourself.
- If the voltage is unstable, please choose the suitable automatic voltage regulator.
- The temperature control may need to be adjusted based on the amount of food in the freezer and the ambient room temperature. More food or a higher room temperature may require a lower temperature setting (higher number).
- Before placing food into the freezer, adjust the temperature control to the lowest point (highest number) and let it run until the temperature of inner cabinet decreases to -13° Fahrenheit. Put the food in, and after 12 hours adjust the temperature control to the normal point.
- Never put hot food directly in the freezer. Food should be cold or frozen before placing it inside.
- Do not fill the freezer full of product. For best results, meats and other large items should be divided into smaller parts, and you should leave space between items so cold air can properly circulate and maintain safe temperatures.
- If power is cut off, wait at least 5 minutes before turning on again to avoid damage to the compressor
- Non-packaged foods should be packed in plastic bags for proper safety.
- Never store flammable, explosive, or corrosive products in the freezer, and keep the freezer away from such materials.

## ***Adjusting the Temperature***

The temperature in the cabinet can be adjusted with the control knob.

### **If your unit has a numbered controller:**

Setting "4" is the standard for holding frozen products. Adjust the knob to a lower number (warmer) or higher number (colder) to change the temperature.

### **If your unit doesn't have a numbered controller:**

The dot between "Freezing" and "Max" is the standard setting for holding frozen products. Use the labeling on the control to determine the best setting, if you need to adjust this.

## ***Defrost System***

To ensure optimal performance, defrost when the thickness of the ice on the cabinet wall reaches 1/4". To defrost, turn the temperature control knob to the lowest setting (the lowest number, on numbered controllers) for 5 - 6 hours before defrosting. Power the freezer off and take all food out. Remove the ice buildup (DO NOT USE SHARP TOOLS). After defrosting, clean the wall with a dry cloth and then turn the power back on.

## ***Please Note:***

- The sound of water flowing during operation is normal; this is the refrigerant.
- When the humidity is high, dew may form on the surface of the freezer.
- When the freezer is running, the condenser and compressor will be hot.

## Operation/Maintenance

**NOTE:** We strongly recommend that any servicing be performed by an authorized service technician.

### Loading Product

- In order to save energy, limit the number of times the lid is opened and the length of time the lid is open.
- Do not place heavy or hot things on top of the freezer; this can damage it.
- Be sure to power the freezer off before cleaning it.
- Use a soft cloth with some moderate detergent and warm water to clean the freezer.
- Use warm water to clean oil or fruit juice stains on the gasket in order to keep its elasticity. Apply some talcum powder to it to prolong its life.
- The freezer should not be left unused for a long time. If you plan to stop using the freezer, power it off, then clean the inside and keep the door open for 2-3 days to let it dry.

### Attention

- Children should not operate this machine
- Children should not play around this equipment.
- We have the right to change materials and specifications without notice. Please find the specific parameters on the rated label of the product.

## Trouble Shooting

### Freezer Keeps Unfreezing

Potential Issue	How to Fix
Temperature control is set to the highest point.	Adjust the temperature.
The plug is not properly plugged in.	Make sure the plug is connected properly.
The fuse is broken off.	Replace the fuse.

### Compressor Does Not Shut Off

Potential Issue	How to Fix
Temperature control is set to the lowest point.	Adjust the temperature.
There is too much food in the freezer.	Remove some food from the freezer.
There is ice buildup.	Defrost the freezer.
The doors are being opened and shut too much.	Reduce the amount of time the door on the freezer is opened and shut.
The freezer is too close to a wall.	Place the freezer away from the wall (at least 4").
The freezer is located too close to a heat source.	Move the freezer away from the heat source.

### Loud Noises

Potential Issue	How to Fix
The freezer is on an uneven surface.	Relocate the freezer to a level surface.
The refrigerating tubes are touching each other.	Make sure the tubes are not touching each other.

## Warranty Information

### 1 Year Limited Replacement Warranty - Valid only in the United States

*Unless otherwise stated*, Galaxy Equipment warrants to the original purchaser of new, qualified Galaxy Equipment units (and all parts thereof), that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery.

If a qualified product is found to be defective during this period, Galaxy Equipment will repair the defective unit, replace any defective parts, or replace the defective unit.

#### What This Warranty Does Not Cover:

Galaxy Equipment will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use the unit within proper operating conditions specified by Galaxy Refrigeration.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance like cleaning the condenser coil.
- Products sold or used outside of the United States.
- Any damage that occurs as a result of negligence or improper handling.
- Overloading or improper loading of the unit in a manner that prevents proper airflow.

Additionally, no claims can be made against this warranty for spoilage of products, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.

#### For Warranty Inquiries or Service:

To obtain warranty service, contact the location where you purchased the product:

*www.WebstaurantStore.com:*

Call 717-392-7472. You must have your order number ready when contacting.

*The Restaurant Store:*

If you purchased this unit from your local store location, please contact your store directly.

*www.TheRestaurantStore.com:*

If you purchased this unit online, call 717-392-7261. You must have your order number ready when contacting.

**Failure to contact the designated location prior to obtaining equipment service may void your warranty.**