



# Refrigerated Prep Tables

## Sandwich Prep Models:

#178APT27HC 27" Single Door - Standard Top #178APT36HC 36" Single Door - Standard Top #178APT48HC 48" Double Door - Standard Top #178APT71HC 60" Double Door - Standard Top 71" Triple Door - Standard Top #178APT27MHC 27" Single Door - Mega Top #178APT36MHC 36" Single Door - Mega Top #178APT48MHC 48" Double Door - Mega Top #178APT50MHC 60" Double Door - Mega Top #178APT71MHC 71" Triple Door - Mega Top

## Pizza Prep Models:

**#178APPT49HC** 49" Single Door **#178APPT71HC** 71" Double Door **#178APPT91HC** 91" Triple Door

## Note:

You should read this manual in its entirety prior to equipment setup, operation, and maintenance.



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Intertek 3029079

NEMA 5-15



# Warnings

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

**PELIGRO** – RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

**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 FRIGORIGENE.

**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.

**ATENCION –** RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

**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 LE 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.

**ATENCION** – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

**ATTENTION** – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENTANT 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.

**ATENCION –** RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO.SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

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



## Installation

This unit is intended for use in a temperature-controlled environment of less than 75°F and 60% relative humidity.

#### Before Installation

- If the shelf has a raised lip, the lip needs to be installed facing up towards the rear of the cabinet to promote proper airflow. Failure to install the shelves properly is considered user error and is not covered by warranty.
- If the unit has recently been transported on its side, please let unit stand upright for a minimum of 24 hours before plugging it in.
- Make sure that the unit has reached the desired temperature before loading the unit with products. This unit is meant for keeping cold products cold, not chilling warm products.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e., shelves, shelf clips, casters) before plugging in the
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing/repair.
- Do not hang on doors or stand inside the unit.
- Please read through the manual in its entirety.

#### Cabinet Location Guidelines

- Install the unit on a strong and leveled surface.
  - If the surface is uneven, the unit may be noisy.
  - The unit may malfunction if the surface is uneven.
- Install the unit in an indoor, well-ventilated area.
  - For best performance, please maintain clearance of 4" on the back of the unit.
  - · Brackets should be attached on the back of the unit.
  - · Do not use outdoors. For indoor use only.
  - · Avoid direct sunlight.
- Avoid installation in a high humidity and/or dusty area.
  - Humidity above 60% can cause the unit to rust, collect condensation, and may decrease efficiency.
  - Dust collected on condenser coil will cause unit to malfunction.
- Select a location away from heat and moisture-generating equipment.
  - Ambient temperatures above 75°F may cause the compressor to malfunction.
  - · For optimal performance, this unit should not be used in environments with ambient temperatures exceeding 75°F.
  - The unit should not be placed in areas with an ambient temperature over 90°F.
  - Equipment malfunctions due to ambient temperatures above 90°F could void the warranty.
  - Do not install this unit inside a closet or alcove.
- For optimal performance, 3" of clearance is required around all louvered or vented panels to allow for proper airflow.
  - For your convenience, a set of brackets is included to prevent this unit from being pushed up against a wall.
  - Component failure due to improper installation is not covered under warranty.



## **Electrical**

- Ensure that the required voltage is being supplied at all times.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection. Refer to the electrical requirements on the unit's nameplate.
- The unit should have its own dedicated outlet.
- DO NOT use extension cords.
- Ensure the unit is not resting on or against the electrical cord.
- If the unit is not in use for a long period of time, unplug from the outlet.
- To avoid shock and fire hazards, DO NOT plug in or unplug the unit with wet hands.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

# **Temperature Controls**

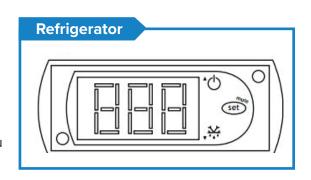
- Refrigerant LED Compressor is on.
- Fan LED Fan is on.
- Defrost LED Defrost cycle is running.

## Adjusting the Temperature

- Your new refrigerator is already factory set to run at optimum temperatures for food safety and should require no adjustments.
- Refrigerators are set to cycle between a minimum temperature of 33°F and a maximum temperature of 40°F.
- Adjusting the temperature changes the minimum temperature at which your unit will run. Your unit will not run constantly at this setting. To change it, follow these instructions:

#### **Digital Control Units**

- 1. Hold "SET" for 1 second. The display will flash the current minimum temperature.
- 2. Use the arrow buttons to adjust the minimum temperature.
- 3. Press "SET" again to save your settings.
- Always remember to calculate the differential if you change the minimum temperature setting.
   The cabinet temperature will fluctuate up to 7°F over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures and possible health code violations.





## **Operation**

### **Defrost System**

#### **Automatic Defrost Cycle**

- Refrigerator coils are kept below the freezing point (32°F).
- During compressor downtime, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost.
- Run-off water is drained into the evaporator pan and evaporated.
- Automatic defrost timers initiate at pre-set intervals and for a pre-determined duration.

#### Running a Manual Defrost Cycle

- Units are pre-programmed to run automatic defrost cycles at preset intervals. However, if you
  would like to run a manual defrost cycle at any time, follow the steps below. Only models with
  digital controls can run a manual defrost cycle. Units with mechanical controls cannot run a
  manual defrost cycle.
- Refrigerators: Press the defrost button (Snowflake and ▼) for approximately 3 seconds.
   Repeat to stop the defrost cycle.

### **Loading Product**

- Before loading shelves, be sure that all shelf clips are completely fastened in their correct locations.
- Ensure all shelves are resting completely level before stocking your cabinet with product.
- In order to maintain correct airflow inside the unit, be sure to leave 2-4" of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.
- DO NOT store flammable/explosive gas or liquids inside the unit.

## **Loading Food Pans**

- These units are designed to function with ALL pans in place, even if some are to be left empty.
- For maximum food freshness, fill the pans only with the amount that can be used in a specific usage period.
- During non-use, close the insulated lid cover.



# Safety Information

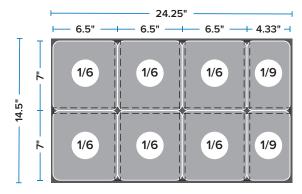
Pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

- To minimize shock and fire hazards, be sure to not overload outlet. This unit should be given its own outlet.
- DO NOT use extension cords.
- DO NOT put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.
- To minimize shock and fire hazards, do not plug or unplug the cord with wet hands.
- Unplug the unit before performing maintenance or cleaning.
- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- DO NOT attempt to remove or repair any component unless instructed by the factory.
- DO NOT allow the unit to rest on or against the electrical cord and/or plug.
- DO NOT hang on the doors.
- DO NOT store any flammable/explosive gas or liquids inside the unit.
- DO NOT attempt to alter or tamper with the electrical cord.
- DO NOT use the unit if the power cord is damaged.



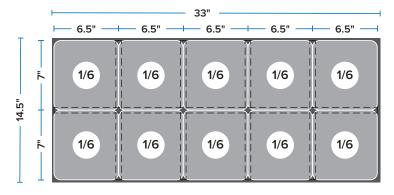
## Sandwich Prep - Standard Top 178APT27HC

• (6) 1/6 Size & (2) 1/9 Size



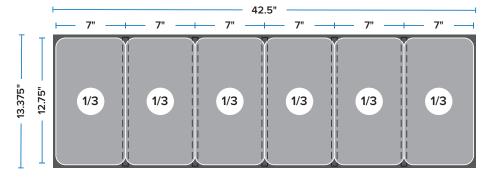
#### 178APT36HC

• (10) 1/6 Size



#### 178APT48HC

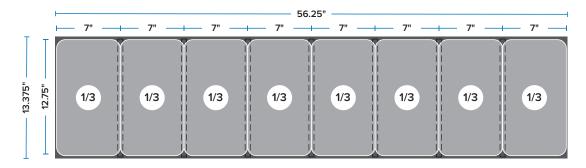
• (12) 1/6 Size or (6) 1/3 Size





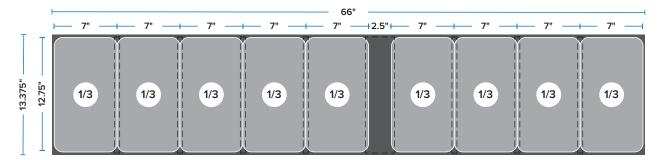
## Sandwich Prep - Standard Top 178APT60HC

• (16) 1/6 Size or (8) 1/3 Size



#### 178APT71HC

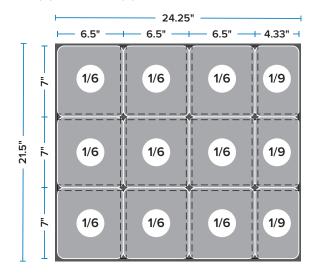
• (18) 1/6 Size or (9) 1/3 Size





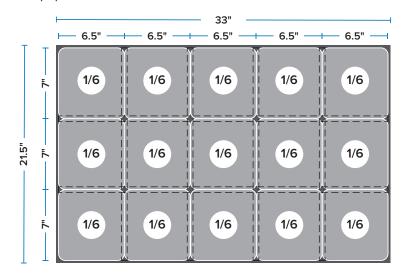
## Sandwich Prep - Mega Top 178APT27MHC

• (9) 1/6 Size & (3) 1/9 Size



#### **178APT36MHC**

• (12) 1/6 Size



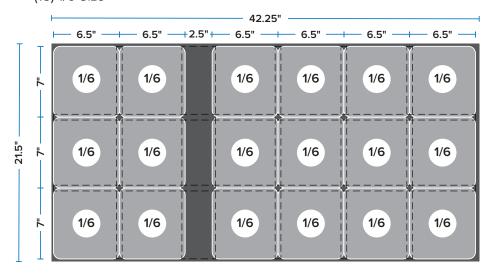




## Sandwich Prep - Mega Top

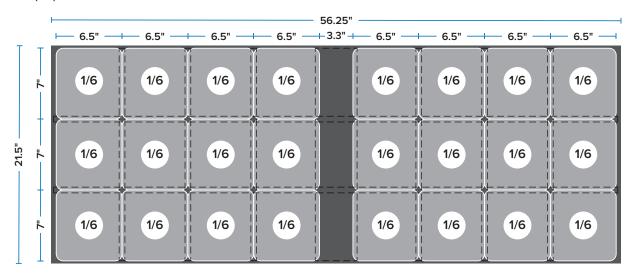
#### **178APT48MHC**

• (18) 1/6 Size



#### **178APT60MHC**

(24) 1/6 Size



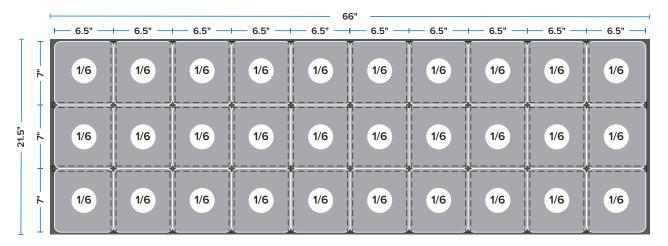


# **Food Pan Layouts**

Sandwich Prep - Mega Top

#### 178APT71MHC

• (30) 1/6 Size





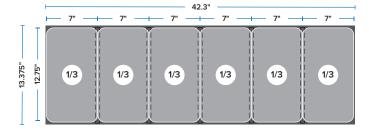




## Pizza Prep

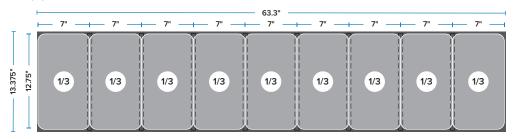
#### 178APPT49HC

• (6) 1/3 Size



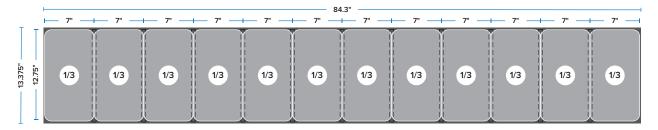
#### **178APPT71HC**

(9) 1/3 Size



#### **178APPT91HC**

• (12) 1/3 Size







# **Food Pan Divider Bars**

ITEM #	SIZE	APT27HC	АРТЗ6НС	APT48HC	АРТ60НС	АРТ71НС
178SCLB15327	127⁄8" x 9⁄16"		2	2	2	11
178SCLB15354	13 <sup>15</sup> /16" x <sup>9</sup> /16"	2				
178SCLB25327	121/8" x 1"		4	5	7	
178SCLB25354	13 <sup>15</sup> ⁄16" x 1"	3				
178SCLB15532	20 <sup>15</sup> /16" x <sup>9</sup> /16"					
178SCLB25532	20 <sup>15</sup> / <sub>16</sub> " x 1"					
178SCLB90532	20 <sup>15</sup> / <sub>16</sub> " x 3 <sup>9</sup> / <sub>16</sub> "					
178SCLB10853	20 <sup>15</sup> / <sub>16</sub> " x 4½"					
178PICB15331	13" x %6"					
178PICB25331	13" x 1"					

		APT27MHC	АРТЗ6МНС	APT48MHC	АРТ6ОМНС	АРТ71МНС	APPT49HC	АРРТ71НС	АРРТ91НС
ITEM #	SIZE	⋖	⋖	⋖	⋖	∢	∢	∢	⋖
178SCLB15327	127/8" x 9/16"								
178SCLB15354	13 <sup>15</sup> ⁄16" x <sup>9</sup> ⁄16"								
178SCLB25327	127⁄8" x 1"								
178SCLB25354	13 <sup>15</sup> ⁄16" x 1"								
178SCLB15532	20 <sup>15</sup> /16" x <sup>9</sup> /16"	2	2						
178SCLB25532	20 <sup>15</sup> / <sub>16</sub> " x 1"	3	5	6	8	11			
178SCLB90532	20 <sup>15</sup> /16" x 3 <sup>9</sup> /16"			1					
178SCLB10853	20 <sup>15</sup> / <sub>16</sub> " x 4 <sup>1</sup> / <sub>4</sub> "				1				
178PICB15331	13" x %16"						2	2	2
178PICB25331	13" x 1"						5	8	11



## **Maintenance**

#### DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

It is strongly recommended that any servicing of the unit be performed by an authorized service technician.

#### Fan Blades & Motor

- If necessary, clean the fan blades and motor with a soft cloth.
- If it is necessary to wash the fan blades more thoroughly, cover the fan motor to prevent moisture damage, then use a damp cloth to clean the fan blades.

### Exterior

- A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt.
   A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.
- Only use soft cloths, microfiber sponges or plastic scouring pads.
  - Avoid anything that might scratch the surface.
- Clean with the polish lines by wiping parallel to the grain lines.
- Use cleaning chemicals such as alkaline, alkaline chlorinated, and non-chloride chemicals. Chlorine-free cleaning options include acetone, methyl alcohol, and mineral spirits.
  - Noble Chemical offers Excel, a water-based aerosol cleaner and polish.
- If you are looking to sanitize your stainless steel, Noble's QuikSan is a ready-to-use sanitizer that won't damage stainless steel.

#### NEVER USE THE FOLLOWING PRODUCTS TO CLEAN STAINLESS STEEL

What	Why
Chloride-Based Cleaners	Using chlorine/bleach could result in pin holes.
Sharp Objects	Sharp edges can puncture the surface.
Onion/Olive juice	A galvanic chemical reaction transfers to the metal and causes pin holes.
Scouring Pads	These will scratch the surface.
Hard Water	This may leave hard water spots and deposits that break down the stainless steel.



## **Maintenance**

### Interior

- Use warm water and a mild soap with a clean cloth to wipe down the interior of the unit.
- DO NOT use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the interior finish.
- 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.

### Cleaning the Condenser Coil

- A dusty condenser may lead to high energy consumption, less cooling effectiveness, and compressor damage.
- For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- We recommend cleaning the condenser coil at least once per month.
- The condenser coil is located at the bottom behind the panel.

## Cleaning the Condenser Coil Instructions

- 1. Disconnect the electrical power from the unit.
- 2. Remove the front cover and base cover with a screwdriver.
- 3. Using a soft brush and/or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
- 4. Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Ex. Noble Chemical Tech Line Coil Cleaners (148TLECCLNR, 148TLHDCCLNR, 148TLECOILDD, 148TLFMCCLNR, 147TLEVPCLNR, or 147TLHDCCLNR).
- 5. After cleaning, straighten any bent condenser fins with a fin comb.
- 6. When finished, be sure to reinstall the front cover and base cover.
- 7. Reconnect the electrical power to the unit.



# **Troubleshooting**

Problem	Possible Cause	Possible Solution
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
	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.
Condensing units run 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.	Clean the condenser coil. (Page 15)
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
	Thermostat set too warm.	Set thermostat to lower temperature.
	Airflow blocked.	Rearrange product to allow for proper airflow.  Make sure there is at least 4" of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Cabinet temperature is too warm.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
too wariii.	Dirty condenser coil.	Clean the condenser coil. (Page 15)
	Evaporator coil iced over.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Low refrigerant levels.	Contact a service technician to check refrigerant levels.
	Door is slightly ajar.	Make sure door is completely closed.
Condensation is	Gasket is not sealing properly.	Clean, repair, or replace the gasket as necessary.
collecting on the cabinet and/or floor.	Relative humidity is above 60%.	Move unit to area below relative humidity or lower humidity level.