



1000W Commercial Microwave



Model: 180MW1000D

05/2017

Please read and keep these instructions. Indoor use only.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons.

READ all of the instructions before using this equipment.

1. This equipment **MUST BE GROUNDED**. Connect only to properly **GROUNDED** outlet. See "GROUNDING INSTRUCTIONS" on page 3 for further details.
2. Use this equipment **ONLY** for its intended use as described in this manual. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. **DO NOT** heat items able to explode in this microwave, such as: eggs, sealed containers, glass jars, etc.
4. **DO NOT** operate this equipment if the cord, plug and/or door is damaged, if is not working properly or if it has been damaged or dropped.
5. This equipment, including power cord, must be serviced **ONLY** by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
6. **DO NOT** cover or block filter or other openings on equipment.
7. **DO NOT** store this equipment outdoors.
8. **DO NOT** use this product near water or immerse the cord and/or plug in water.
9. Keep cord **AWAY** from **HEATED** surfaces.
10. **DO NOT** let cord hang over edge of table or counter.
11. **DO NOT** overcook food as to avoid fire in oven cavity.
12. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
13. **DO NOT** use the cavity for storage.
14. Do not overheat liquids.
15. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
16. **DO NOT** operate equipment without load or food in oven cavity.
17. **DO NOT** use metal utensils in oven.
18. **NEVER** use paper, plastic, or combustible materials that are not intended for cooking.
19. Clean oven regularly and remove any food deposits.
20. For commercial use only.

SAVE THESE INSTRUCTIONS

To avoid risk of electrical shock or death, this oven must be earthed.

To avoid risk of electrical shock or death, do not alter the plug.

OPENING YOUR NEW OVEN

1. Inspect oven for any damage such as cracks or dents in door or inside oven cavity.
2. Remove all materials from oven interior.
3. Remove all plastic wrap and packaging material before use.
4. Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause the microwave oven to operate improperly and could shorten life of electrical parts.
5. Install oven on a level countertop surface.
6. Outlet should be located so that the plug is accessible when oven is in place.

GROUNDING INSTRUCTIONS

Oven **MUST** be grounded. Grounding reduces risk of electric shock by providing an escape wire for the electric current, if an electrical short occurs. This oven is equipped with a cord having a ground wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. Do not use an extension cord.

DIAL OPERATION

Instructions

1. Open oven door, place food in oven, and close oven door.
2. Turn time entry knob clockwise to desired time.
 - Cooking time can be set up to 6 minutes.
 - Oven begins operation and time counts down.
3. When cooking time has elapsed, microwave energy stops and oven signal sounds.

Interrupting Operation

Open oven door to interrupt operation or turn time entry knob counterclockwise to "0".

When cooking is interrupted by opening door, oven automatically resets to zero time.

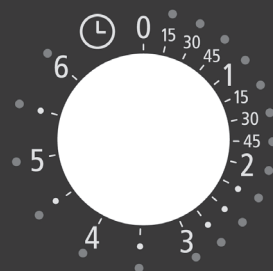
To resume microwave oven operation, close door and re-enter desired time by turning knob clockwise.

Changing Time and Canceling Mistakes

Heating time can be changed at any time while the oven is operating. Turn knob to desired new setting. To set cooking time to zero, turn knob counterclockwise to "0". Setting the time to zero cancels the set cooking time and turns the oven off.

Menu Guide

30-35 Sec Small Sandwich	1-2 Min Large Sandwich
1:30-2 Min Small Casserole	5-6 Min Large Casserole
7-12 Sec Roll or Pastry	1-2 Min Hamburger
25-35 Sec Hotdog	1:30-2 Min Cup of Soup
35-40 Sec Slice Of Pizza	



To operate:
1. Rotate dial to set time.
2. Open door to interrupt cooking.

CARE AND CLEANING

To avoid electrical shock which can cause severe personal injury or death, unplug power cord or open circuit breaker to oven before cleaning or removing light bulb.

- Cleaning the interior and exterior will require a mild detergent, water and a soft sponge or cloth.
- Do not use cleaners that include ammonia or citrus.
- Do not use water pressure cleaning systems on your microwave.
- Inspect air vents monthly and clean using a damp cloth.

TROUBLESHOOTING

COMPLAINT	POSSIBLE CAUSE	REMEDY
Dim oven light	Cooking at low power level	This is normal
Steam forms on oven door	When cooking foods in a microwave steam is generated.	This is normal
Hot air expelled from vents	Foods cooking in a microwave may release heat	This is normal
Oven does not start	Power cord not plugged in correctly	Plug cord into outlet correctly
	Fuse blown or circuit breaker open	Replace fuse (should be repaired by authorized servicer) or reset breaker
	Malfunctioning outlet	Test outlet with other electrical appliance
	Door not closed	Close door

WARRANTY

6 MONTH REPLACEMENT WARRANTY

- This warranty is effective from the time of purchase.
- This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.
- Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty
- This warranty does not apply to, and Solwave is not responsible for any warranty claims on products sold or used outside of the contiguous United States.
- This equipment is intended for commercial use only. Warranty is void if equipment is installed in anything other than commercial applications.

AVA TOAST

COMMERCIAL TOASTERS

USER MANUAL



Adjustable Speed Conveyor Toaster

184T3300B 208V - 3300W (10" Wide Belt)

184T3300D 208V - 3300W (10" Wide Belt)

184T3600B 208V - 3600W (14½" Wide Belt)

184T3600D 208V - 3600W (14½" Wide Belt)

184T140 120V - 1750W (10" Wide Belt)

INDEX

Important Safety Information	2
Circuit Diagram	3
Discharge Assembly	4
Before Using Your Conveyor Toaster	5
Using Your Conveyor Toaster	5
Cleaning & Maintenance	6
Specifications	7
Limited Warranty	8

SAFETY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. 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 a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

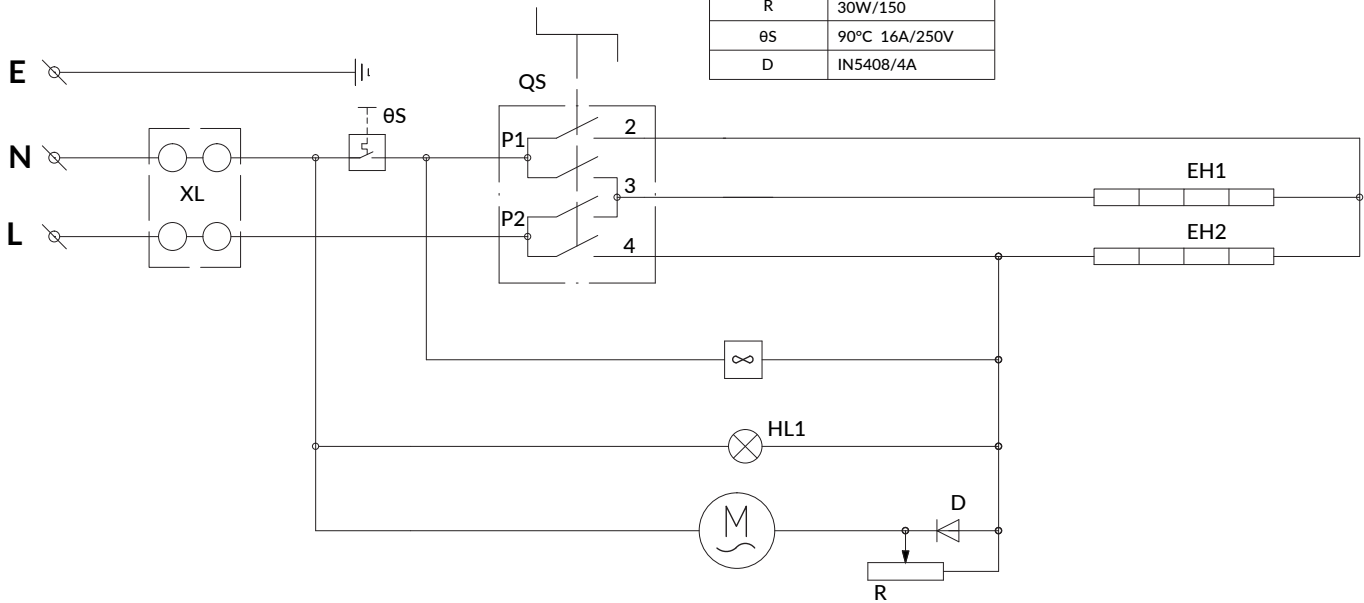
NOTE: Save these instructions for future reference.

CIRCUIT DIAGRAM

LEGEND	DESCRIPTION
XL	25A/300V
HL1	120V
QS	16A/250V
EH1, EH2	710W, 1040W/120V
∞	12x12/120V
M	120V/60Hz
R	30W/150
θS	90°C 16A/250V
D	IN5408/4A

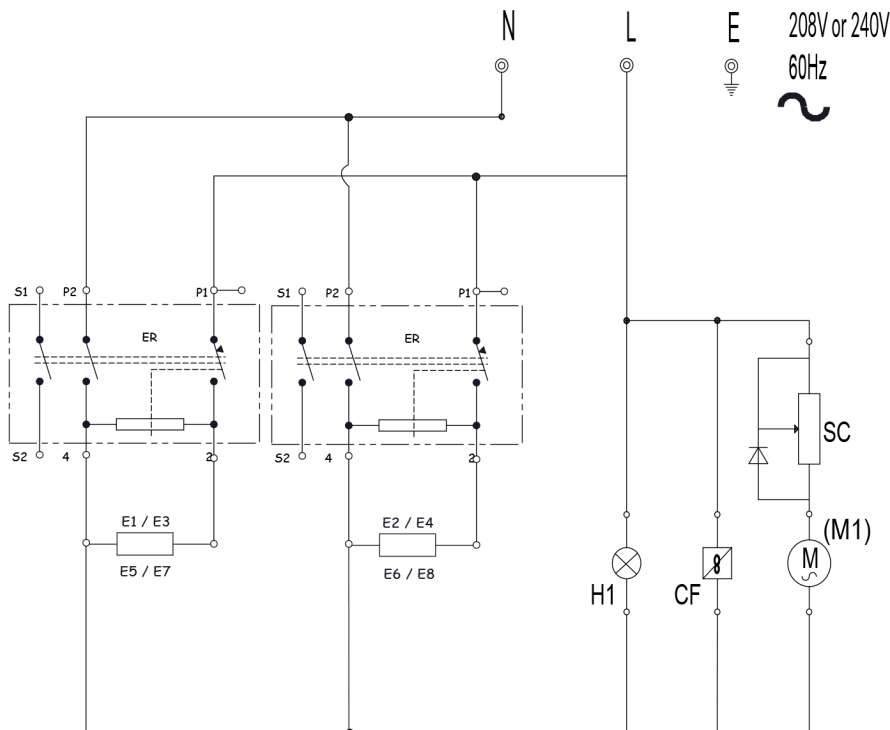
WIRING DIAGRAM

MODEL: CONVEYOR TOASTER
184T140
1.75kW/120VAC/50-60Hz



WIRING DIAGRAM

MODEL : CONVEYOR TOASTER
184T3300B 208V - 184T3600B 208V



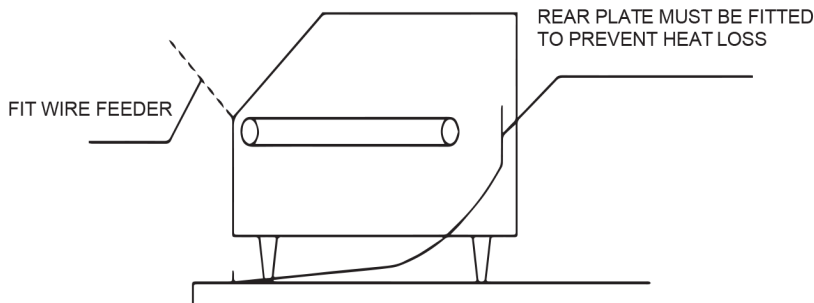
LEGEND	DESCRIPTION
ER	ENERGY REGULATOR
E1/E3	TOP ELEMENT - 1650W / 208V (1800W / 208V)
E2/E4	BOTTOM ELEMENT 1650W / 208V (1800W / 208V)
H1	CONTROL PILOT LIGHT 240V
M 1	CONVEYOR MOTOR 208V
CF	COOLING FAN 240V
SC	CONVEYOR SPEED CONTROL

184T3300D 240V - 184T3600D 240V

LEGEND	DESCRIPTION
ER	ENERGY REGULATOR
E5/ E7	TOP ELEMENT - 1650W/ 240V/ (1800W/ 240V)
E6/ E8	BOTTOM ELEMENT 1650W/ 240V/ (1800W/ 240V)
H1	CONTROL PILOT LIGHT 240V
M	CONVEYOR MOTOR 240V
CF	COOLING FAN 240V
SC	CONVEYOR SPEED CONTROL

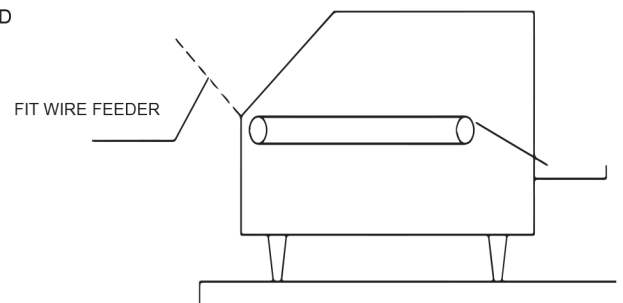
DISCHARGE ASSEMBLY

As detailed in the diagrams below, the unit can either be assembled with front or rear discharge depending on installation position and preference.



FRONT DISCHARGE

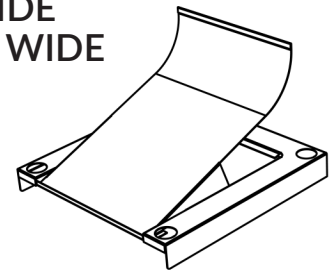
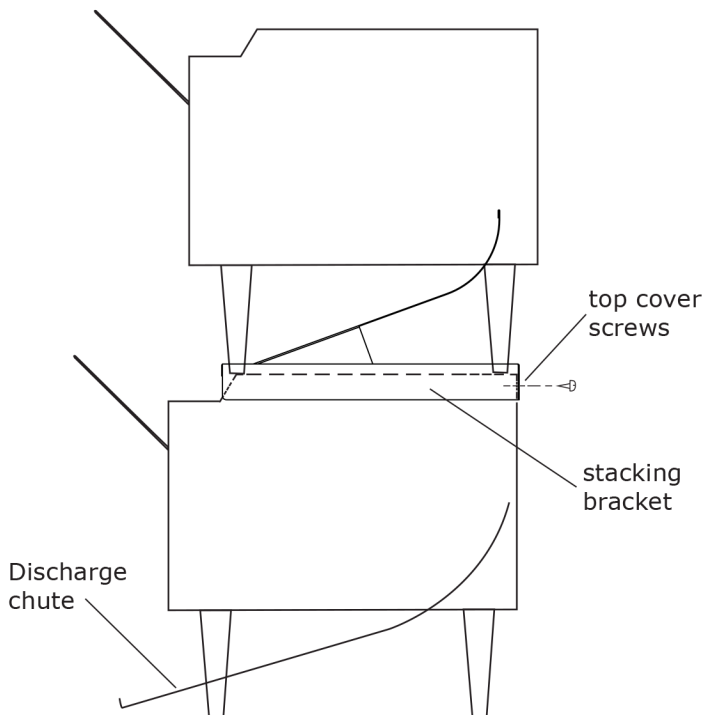
1. Pull metal plate up to the closed position and latch. This will direct food to the bottom of the toaster.
2. Pick up the longer of the two chutes.
3. Slide the flanged end of the chute up underneath the toaster.
4. Rest the flanged end of the chute onto the interior ledge.



REAR DISCHARGE

1. Push the metal plate down to the open position. This will direct food to the back of the toaster.
2. Loosen the two rear screws.
3. Pick up the smaller of the two chutes.
4. Slide the two keyholes on the chute behind the loosened screws. If the chute does not fit all the way down, loosen the screws more.
5. Tighten the screws to secure the chute to the toaster.

STACKING KIT #184STK10 - 10" WIDE #184STK145 - 14½" WIDE



The optional stacking kit attachment can be used to mount one toaster on top of another.

1. To mount, set up both toasters for front discharge.
2. Remove the two rear top cover screws from the bottom toaster.
3. Place the stacking bracket onto the top cover of the toaster.
4. Replace the two top cover screws, securing the stacking bracket in place.
5. Remove the discharge chute from the toaster to be placed on top.
6. Place the toaster onto the bracket, ensuring the leveling feet locate into the holes in the stacking bracket.

BEFORE USING YOUR TOASTER

Before cooking anything in your oven for the first time, please follow these simple instructions:

1. This conveyor toaster has been designed to continuously produce toasted bread or buns. The desired toasted color of the product can be adjusted by changing the belt speed of the conveyor. Depending on installation position, the toasted product can be discharged to the front or rear of the unit.
2. Ensure the support feet are assembled to the unit before commencing operation.
3. Thoroughly clean as described in the cleaning section of this manual (page 6).
4. For best results, allow the unit to preheat for 20-25 minutes before use so that the correct operating temperature can be reached.

USING YOUR TOASTER

184T140

The unit has two controls.

1. **Speed/color control**
Determines the length of time the toast or product is in the heating chamber. The slower the speed, the longer the exposure and the darker the product.
2. **Heat control switch has 4 settings.**
“OFF” - In this position, the unit is off.
“STANDBY” - In this position, the conveyor belt will run and both top and bottom elements will operate at 25% capacity. This mode is designed to keep the unit warm in quiet periods to reduce start-up time and conserve energy.
“BREAD” - In this position, both top and bottom elements operate at full capacity. This is the ideal mode for toasting bread.
“BUNS” - In this position, only the top element operates at full capacity. This is the ideal setting for toasting one side only of a bun.

184T3300B • 184T3300D • 184T3600B • 184T3600D

These units have three controls.

1. **Speed/color control**
Determines the length of time the toast or product is in the heating chamber. The slower the speed, the longer the exposure and the darker the product.
The top and bottom heating elements are independently controlled.
2. **Heat Control Top Element is infinitely adjustable.**
“0” is the off position. “6” is the hottest setting. “1” is the lowest setting.
3. **Heat Control Bottom Element is infinitely adjustable.**
“0” is the off position. “6” is the hottest setting. “1” is the lowest setting.

As described above, product appearance or color is dependent on conveyor speed and type of product. These other factors may also affect the toasting color:

- i. Moisture content of the product.
- ii. Sugar content of the product.
- iii. Initial product temperature.

CLEANING & MAINTENANCE

CAUTION: THIS APPLIANCE SHOULD NOT BE IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL WOOL AS IT WILL DAMAGE THE BRIGHT STAINLESS STEEL FINISH.

EXTERIOR & CRUMB TRAY

1. Unplug the power cord from the wall outlet.
2. Wait for the oven to cool.
3. Wipe off the unit with a dry cloth and wait at least half an hour before reconnecting to the power outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray with a damp cloth or sponge dipped in soapy water. Refit the tray before reusing the unit.

CONVEYOR BELT

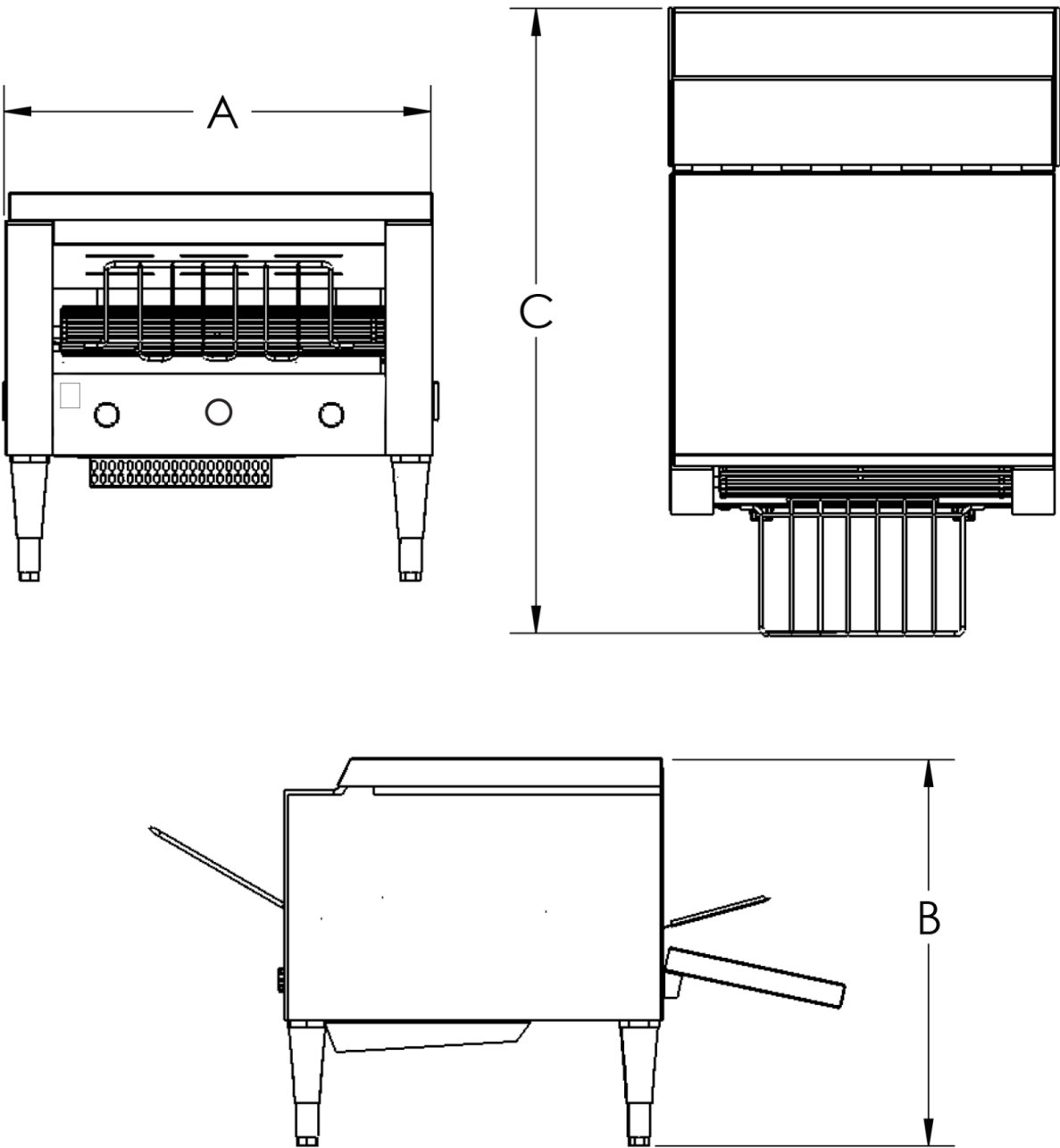
1. Turn off the toaster and allow the unit to cool down.
2. Turn the unit on and set to Standby Mode, adjust the belt to slow speed.
3. Using an abrasive pad, wipe the conveyor belt in a back and forth motion (ie: side to side) to remove baked-on product.
4. Finally, clean the belt with a damp cloth in the same manner described in number 3.



SUGGESTED CLEANER

Noble Chemical QuikSan Food Contact & Surface Sanitizer

DIMENSIONS



MODEL	A	B	C
184T3300B / 184T3300D	14.5"	16.5"	17"
184T3600B / 184T3600D	18.5"	16.5"	18"
184T140	14.5"	16.5"	30"

EQUIPMENT LIMITED WARRANTY

Avatoast warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avatoast covering your Avatoast brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avatoast reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avatoast Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

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

Avatoast makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avatoast has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avatoast shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.



Commercial Refrigerator User's Manual

Refrigerated Pizza Prep Units

178SSPPT1, 178SSPPT2, 178SSPPT260, 178SSPPT3

Refrigerated Sandwich Prep Units

178SSPT27HC, 178SSPT36HC, 178SSPT48HC, 178SSPT60HC,
178SSPT71HC, 178SSPT27MHC, 178SSPT36MHC, 178SSPT48MHC,
178SSPT60MHC, 178SSPT71MHC

10/2020

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

User Manual

BASE UNIT	LEFT	MIDDLE	RIGHT	OPTIONAL MODELS
178SSPPT1			DRAWER	178SSPPT1A
178SSPPT260	SLIM DOOR		DRAWER	178SSPPT260B
178SSPPT260	SLIM DRAWER		DRAWER	178SSPPT260C
178SSPPT260	SLIM DRAWER		DOOR	178SSPPT260D
178SSPPT2	DOOR		DRAWER	178SSPPT2B
178SSPPT2	DRAWER		DRAWER	178SSPPT2C
178SSPPT2	DRAWER		DOOR	178SSPPT2D
178SSPPT3	DOOR	DOOR	DRAWER	178SSPPT3E
178SSPPT3	DOOR	DRAWER	DOOR	178SSPPT3F
178SSPPT3	DOOR	DRAWER	DRAWER	178SSPPT3G
178SSPPT3	DRAWER	DRAWER	DRAWER	178SSPPT3H
178SSPPT3	DRAWER	DOOR	DOOR	178SSPPT3I
178SSPPT3	DRAWER	DOOR	DRAWER	178SSPPT3J
178SSPPT3	DRAWER	DRAWER	DOOR	178SSPPT3K

Warning

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 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.

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 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.

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 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.

ATENCIÓN – 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

Important!!! Please Read 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 air flow. 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 still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- 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 the unit in.
- Please read through the manual in its entirety.

Cabinet Location Guidelines

- Install the unit on strong and leveled surfaces
 - Unit may be noisy and/or malfunction if 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.
 - Outdoor use may cause decreased efficiency and damage to the unit.
- Avoid installation in a high humidity and/or dusty area
 - Humidity could cause unit to rust and decrease efficiency of the unit.
 - Dust collected on condenser coil will cause unit to malfunction.
 - Malfunction due to dirty condenser will void warranty.
- Select a location away from heat and moisture-generating equipment
 - High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
 - With the lid open, the unit should not be used in areas over 80 degrees. The unit should not be used in areas over 90 degrees.
 - Malfunction due to high ambient temperature will void warranty.
- For optimal performance, 3" of clearance is required around all louvered or vented panels, to allow for proper air flow
 - 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

- Please ensure that the required voltage of the compressor is being supplied at all times. Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirements on the nameplate.
- Please make sure that your unit has its own dedicated outlet.
- Do not use an extension cord.

Temperature Controls

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

Functions

Adjusting the Temperature

Your new refrigerator or freezer 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 degrees Fahrenheit and a maximum temperature of 40 degrees Fahrenheit.

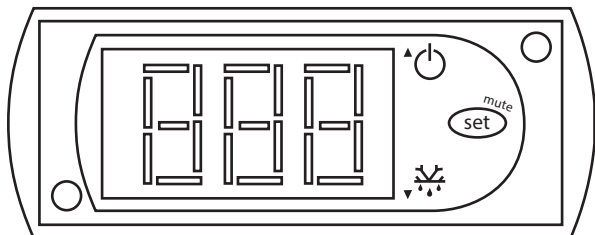
Adjusting the temperature changes the **minimum** temperature your unit will run at. Your unit will not run constantly at this setting. To change it, follow these instructions:

Digital Control Units

- Hold "SET" for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- 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 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures.

Refrigerator Control



Loading Product

Before loading shelves, please be sure that all shelf clips are completely fastened in their correct locations. It is important that all shelves rest completely level before stocking your cabinet with product. In order to maintain correct air flow inside the unit, please be sure to leave two to four (2 to 4) inches of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.

Running a Manual Defrost Cycle

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

Defrost Systems

Refrigerator coils are kept below the freezing point (32° F). During compressor down-time, 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. Freezer coils are defrosted electrically. Automatic defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

Loading Food Pans

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

Safety / Warning

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

Attention

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

Unplug Cord

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

Proper Grounding Required

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

Warning

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

Regular Maintenance

WARNING: DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

Cleaning The Condenser Coil

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

Cleaning The Fan Blades and Motor

If necessary, clean the fan blades and motor with a soft cloth. If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

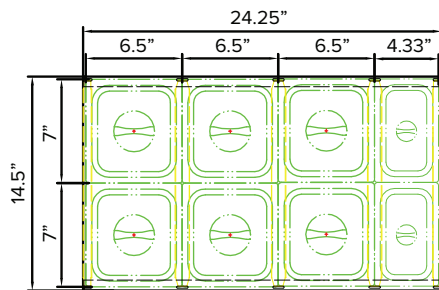
Cleaning The Interior of Unit

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

Food Pan Layouts: SSPT

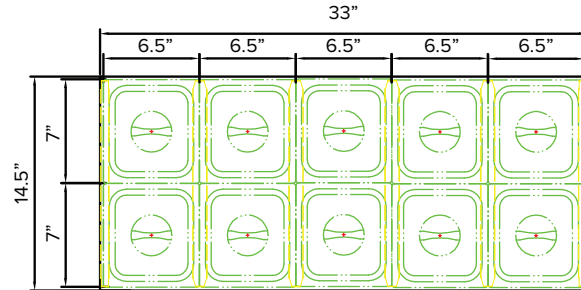
178SSPT27

(6) 1/6 Size, (2) 1/9 Size



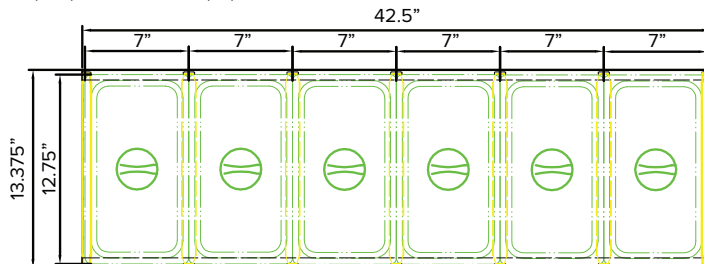
178SSPT36

(10) 1/6 Size



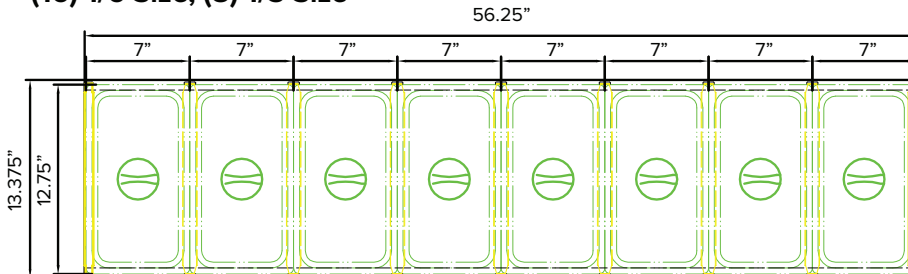
178SSPT48

(12) 1/6 Size, (6) 1/3 Size



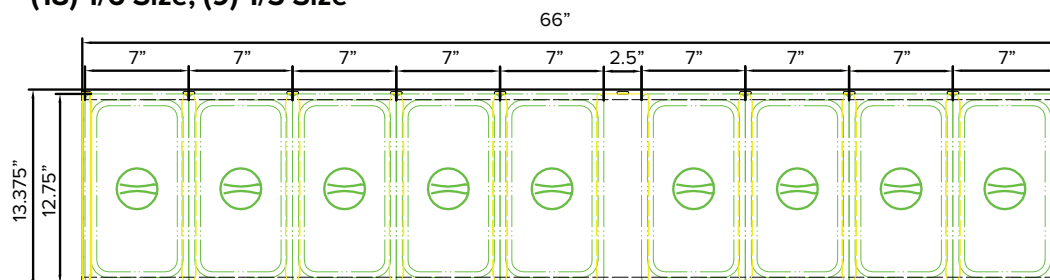
178SSPT60

(16) 1/6 Size, (8) 1/3 Size



178SSPT71

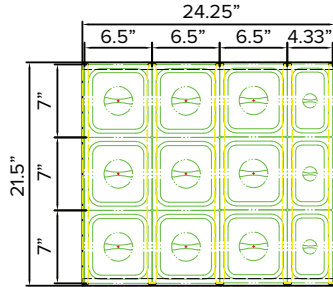
(18) 1/6 Size, (9) 1/3 Size



Food Pan Layouts: SSPT-M

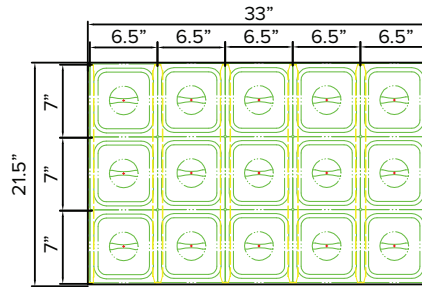
178SSPT27M

(9) 1/6 Size, (3) 1/9 Size



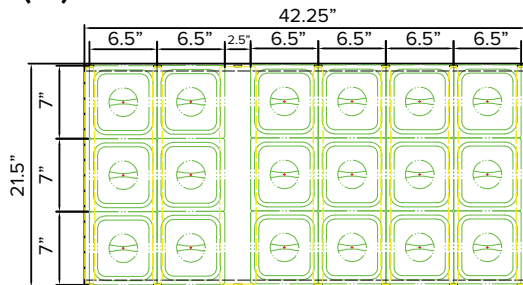
178SSPT36M

(15) 1/6 Size



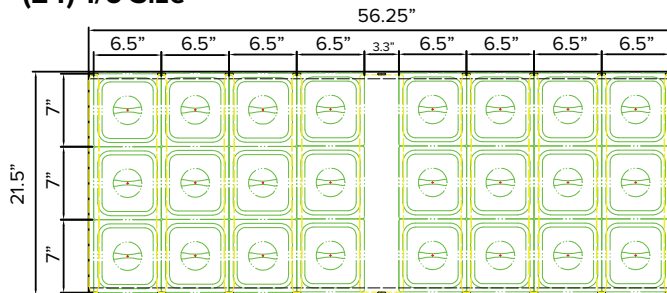
178SSPT48M

(18) 1/6 Size



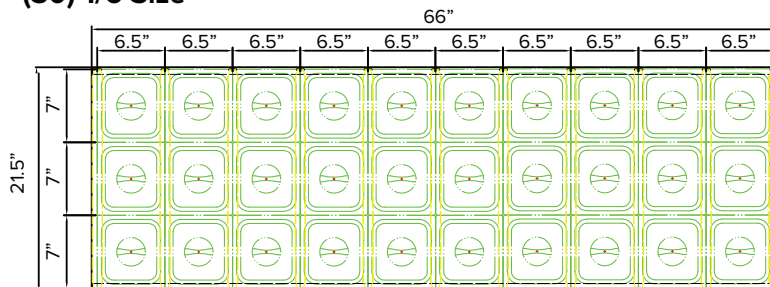
178SSPT60M

(24) 1/6 Size



178SSPT71M

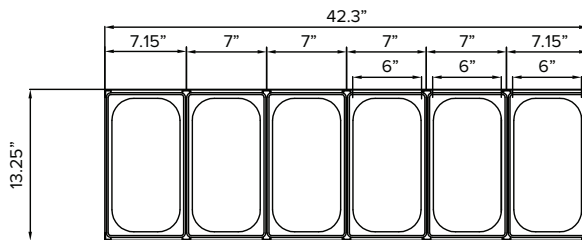
(30) 1/6 Size



Food Pan Layouts: SSPPT

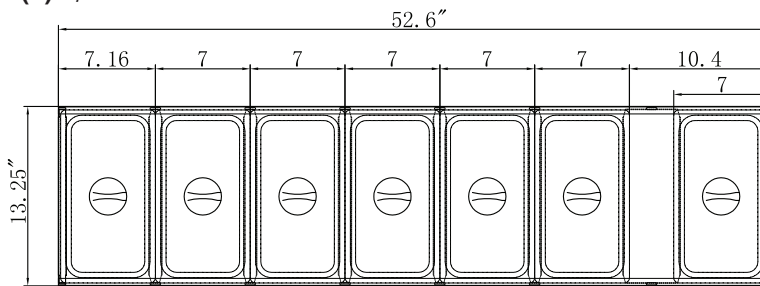
178SSPPT1

(6) 1/3 Size



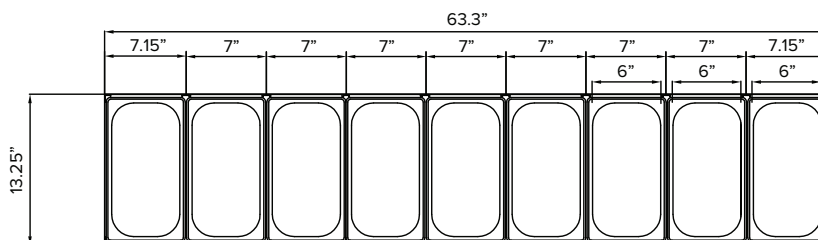
178SSPPT260

(7) 1/3 size



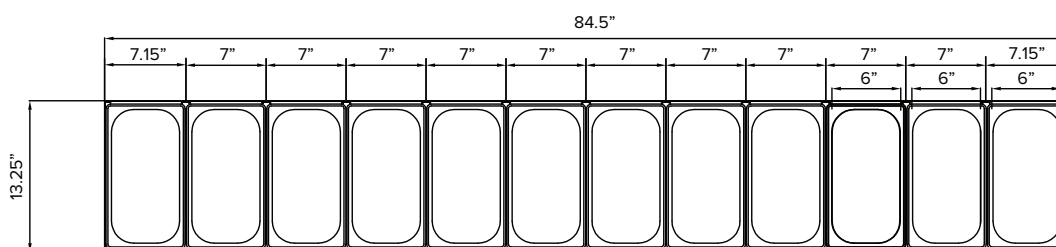
178SSPPT2

(9) 1/3 Size



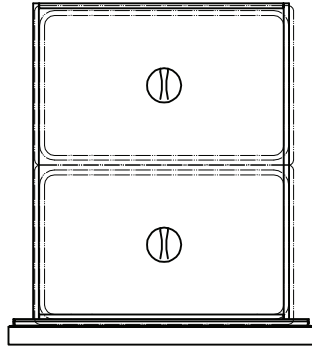
178SSPPT3

(12) 1/3 Size

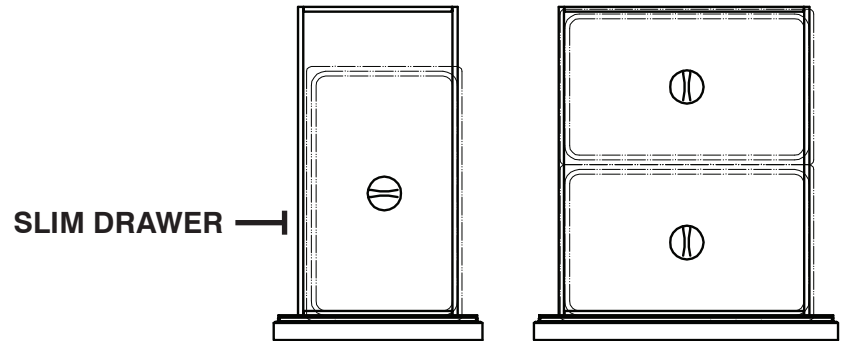


Drawer Pan Layouts: SSPPT

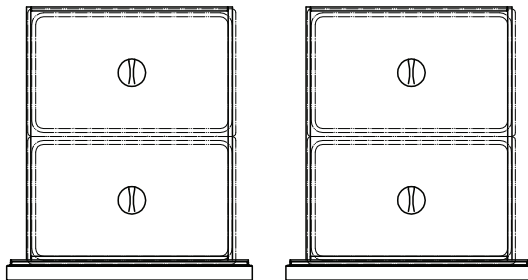
178SSPPT1



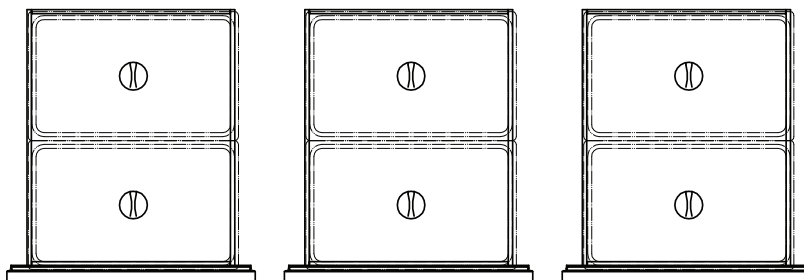
178SSPPT260



178SSPPT2



178SSPPT3



Food Pan Divider Bars: SS-PT

ITEM #	SIZE	SS-PT-27	SS-PT-36	SS-PT-48	SS-PT-60	SS-PT-71
178SCLB15354	13 ¹⁵ / ₁₆ " x ⁹ / ₁₆ "	2	2			
178SCLB15327	12 ⁷ / ₈ " x ⁹ / ₁₆ "			2	2	2
178SCLB25354	13 ¹⁵ / ₁₆ " x 1"	3	4			
178SCLB25327	12 ⁷ / ₈ " x 1"			5	7	7
178SCLB90354	12 ⁷ / ₈ " x 3 ⁹ / ₁₆ "					1

Food Pan Divider Bars: SS-PT-M

ITEM #	SIZE	SS-PT-27M	SS-PT-36M	SS-PT-48M	SS-PT-60M	SS-PT-71M
178SCLB15532	20 ¹⁵ / ₁₆ " x ⁹ / ₁₆ "	2	2			
178SCLB25532	20 ¹⁵ / ₁₆ " x 1"	3	4	6	8	11
178SCLB90532	20 ¹⁵ / ₁₆ " x 3 ⁹ / ₁₆ "			1		
178SCLB10853	20 ¹⁵ / ₁₆ " x 4 ¹ / ₄ "				1	

Food Pan Divider Bars: PICL

ITEM #	SIZE	SSPPT1	SSPPT260	SSPPT2	SSPPT3
178PICB15331	13" x ⁹ / ₁₆ "	2	2	2	2
178PICB25331	13" x 1"	3	5	6	10
LARGE DIVIDER BAR	13" x 2 ¹¹ / ₁₆ "	1	1 (13" x 4 ¹ / ₄ ")	1 (13" x 5 ¹ / ₄ ")	1

Troubleshooting

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.

Condensing Units Run For Long Periods of Time.

Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
Dirty condenser coil.	Clean the condenser coil.
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.

Cabinet Temperature is too Warm.

Thermostat set too warm.	Set thermostat to lower temperature.
Airflow blocked.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
Dirty condenser coil.	Clean the condenser coil.
Evaporator coil iced over.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.

Warranty Information

Limited Service Warranty - Valid only in the United States - 10/2020

3 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 3 years from the original date of delivery. Valid only in the Contiguous United States. The 3 year parts and labor warranty applies only to the following series: Z-Series, ZPT, ZUC, ZWT

2 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 2 years from the original date of delivery. Valid only in the Contiguous United States. The 2 year parts and labor warranty applies to only the following series:

CPSS, SSPPT, SS-Series, SSPT, SSCFT, SSUC, SSUD, SSWD, SSWT

1 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units, that such equipment will be free from defects in material and workmanship for a period of 1 year from the original date of delivery. Valid only in the Contiguous United States. The 1 year parts and labor warranty applies to only the following series:

APPT, APT, A-Series, AU, AWT, BC, BCD, BCR, CAC, CBE, CPW, GD4C, GDC, GDICE, GDS, GDW, HAC, MC, MCAC, MAC, VAC, UWD

In addition, the 2 year warranty applies to items of the following series sold with stainless steel exteriors only: GF, HBB, UBB, UDD, DLC, UWD

5 Year Compressor Warranty

In addition to the applicable parts and labor warranty above, Avantco Refrigeration warrant the compressor part only on all named series above to be free of defects in material and workmanship for a period of 5 years from the original date of delivery.

What This Warranty Does Not Cover:

Avantco Refrigeration 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 Avantco Refrigeration. This includes installation in any and all outdoor or mobile applications.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance like cleaning the condenser coil.
- Installation in non-commercial or residential applications. Because Avantco is a commercial brand intended to be installed in a commercial setting, units installed in a residence are not covered under warranty. Contact your authorized dealer for assistance.
- Products sold or used outside of the Contiguous 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.
- Wireless monitoring hardware installed by an authorized dealer.

Warranty Information

Limited Service Warranty - Valid only in the United States - 10/2020

Limited Service Warranty Valid only in the Contiguous United States | Rev. 10/2020

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:

This warranty is only valid on equipment purchased from an authorized dealer. A list of authorized dealers for your state can be found by going to www.AvantcoRefrigeration.com

- Call 1-800-678-5517 for service requests and warranty inquiries. Please have the model number, serial number, and order number/proof of purchase to obtain warranty service ready when calling.
- The model and serial number are typically located on the rear or side of the unit, or inside the door on the left-hand side.

Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

Food Truck and Outdoor Commercial Use Warranty:

Valid only in the Contiguous United States

Avantco Refrigeration warrants new equipment sold to food trucks and commercial customers that have installed the unit outdoors to be operational upon delivery and proper installation, not to exceed a period of 30 days from the date of delivery. Food Trucks must be located at a permanent address with the unit easily accessible for service. Outdoor use must be covered and installed in a permanent outdoor kitchen, bar, or service area. This warranty does not cover issues caused by a lack of ventilation, overheating, or excessive humidity. Contact your authorized place



RECOMMENDED SETTINGS CHART

BAKED GOODS	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Rolls, Hard	160–185°F	Dry	Open
Rolls, Soft	150–175°F	Moist	Open-Half
Pies, Desserts	160–185°F	Dry	Open
Tacos, Tortillas	150–160°F	Moist	Open-Half
MEAT	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Beef - Rare	130–135°F	Moist	Open-Half
Beef - Med/Well Done	155–160°F	Moist	Open-Half
Beef Brisket	160–175°F	Moist	Open-Half
Corn Beef	160–175°F	Moist	Open-Half
Pastrami	160–175°F	Dry	Open
Prime Rib - Rare	130–135°F	Moist	Open-Half
Steaks - Broiled	140–160°F	Moist	Closed
Ribs - Beef/Pork	155–165°F	Moist	Closed
Veal	160–175°F	Moist	Closed
Pork	160–175°F	Moist	Closed
Ham	160–175°F	Moist	Closed
Lamb	160–175°F	Moist	Closed
POULTRY	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Chicken - Fried/Baked	160–185°F	Dry	Open
Chicken - Grilled	160–175°F	Dry	Open-Half
Duck	160–175°F	Moist	Closed
Turkey	160–175°F	Moist	Closed
SEAFOOD	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Fish - Baked/Fried	160–185°F	Dry	Open
Lobster	160–175°F	Moist	Closed
Shrimp - Fried	160–175°F	Dry	Open
OTHER	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Casseroles	150–175°F	Dry	Open
Vegetables	175–185°F	Moist	Open-Half
Dough - Proofing	80–100°F	Moist	Closed
Eggs - Fried	150–160°F	Moist	Open-Half
Frozen Entrees	160–175°F	Moist	Open-Half
Pasta	160–180°F	Dry	Open
Pizza	160–180°F	Moist	Open-Half
Potatoes	175–185°F	Moist	Closed
Plated Meals	140–165°F	Moist	Open-Half
Sauces	140–200°F	Moist	Open
Soup	140–200°F	Moist	Open

NOTE: Temperature and vent settings will require adjustment according to type and quantity of food and number of times drawer is opened during operation.