

OPERATION & INSTALLATION MANUAL

2-DRAWER REFRIGERATOR

MODEL:	2DBR-30	2DBR-18
PART NUMBER:	18012751	18012473



2-Drawer Refrigerator (Model 2DBR-30 shown)

MAKE IT WONDERFUL



IMPORTANT SAFETY INFORMATION

EXPLANATION OF SAFETY AND NOTICE SYMBOLS

 DANGER	DANGER indicates a hazardous situation which, if not avoided, <u>WILL</u> result in death or serious injury.
 WARNING	WARNING indicates a hazardous situation which, if not avoided, <u>COULD</u> result in death or serious injury.
 CAUTION	CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
 NOTICE	NOTICE is used to address practices not related to physical injury.

READ AND SAVE THESE INSTRUCTIONS

DANGER

Energized electrical circuits present a life-threatening hazard of electric shock, explosion, or arc flash.

- NEVER hose down unit or clean with water jet.
- ALWAYS disconnect unit from power IMMEDIATELY if bare wires or other electrical conductors are exposed.
- ALWAYS ensure all electrical circuits are disconnected and discharged, with an appropriately rated voltage detecting device, before performing service, maintenance, or installation work.
- ALWAYS follow all national and local standards, laws, and codes, as well as all applicable safe electrical work practices.

Failure to follow these safety instructions WILL result in death or serious injury.

Refrigeration systems that use R-290 (Propane) present a life-threatening hazard of fire or explosion. All refrigeration systems present a hazard of flash freezing and oxygen displacement.

- ONLY defrost unit naturally to avoid puncture or damage to the refrigeration circuit.
- ALWAYS perform repairs on the unit in a well ventilated area, away from any source of ignition.
- ALL service work MUST be performed ONLY by factory-authorized service personnel following all national, local, or other applicable refrigerant safe handling work practices, standards, laws, and codes.
- ONLY use original equipment manufacturer (OEM) components designed for use in R-290 refrigeration systems when servicing, to minimize the risk of ignition from incorrect parts or improper service.
- ALWAYS use caution when handling or moving refrigerated equipment to avoid damage to the

refrigeration tubing so as to minimize the risk of leaks.

- ALWAYS read the unit's operation and service manuals completely before performing service work.
- ALWAYS use caution when handling refrigeration discharge lines because they are hot and can burn.
- ALWAYS wear appropriate personal protective equipment (PPE) when servicing equipment.

Failure to follow these safety instructions WILL result in death or serious injury.

WARNING

Unauthorized modifications or repairs pose a hazard in the form of an improperly functioning unit.

- ONLY for commercial use.
- NEVER make ANY modifications to the unit that are not authorized by documentation provided by *Franke*.
- NEVER remove any labels from the unit.
- ALWAYS replace ANY labels that have been removed or damaged IMMEDIATELY.
- ONLY use original equipment manufacturer (OEM) parts when service, maintenance, or installation work is performed.
- NEVER operate with factory installed parts or components removed.
- NEVER use for other than intended use.

Failure to follow these safety instructions COULD result in death or serious injury.

These instructions are intended for qualified persons ONLY. Use by others creates an unsafe condition.

- ONLY persons who are certified technicians or trades persons with the requisite knowledge, skills, ability, and

IMPORTANT SAFETY INFORMATION

training, MUST perform service or installation work.

- ALWAYS keep out of the reach of children.
- ONLY allow access to unit by trained personnel who have read this manual.

Failure to follow these safety instructions COULD result in death or serious injury, as well as property damage or void of warranty.

⚠ CAUTION

Lifting and transporting heavy objects poses a hazard of injury.

- NEVER lift or move equipment without proper tools or assistance.

Failure to follow these safety instructions COULD result in minor to moderate injury.

Steel surfaces may have sharp edges which pose a hazard of injury

- ALWAYS wear appropriate personal protective equipment (PPE) when moving or handling equipment.

Failure to follow these safety instructions COULD result in minor to moderate injury.

NOTICE

NEVER use inappropriate tools, processes, or procedures. Damage to components of unit can occur.

- Follow these instructions EXACTLY to avoid property damage or void of warranty.

NEVER discard any loose parts received with unit. They may be required for proper and safe installation and operation.

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KEY COMPONENTS

Overview

The 2-Drawer Refrigerator provides convenient, temporary, point-of-use access to fresh proteins at the grill station. The 2-Drawer Refrigerator is currently available in 18" and 30" models. The 30" model is shown in the figures in this document, but the instructions shown apply to both models.

Specially designed organizers are placed into each of the drawers; the drawers and organizers can be easily removed for cleaning. A digital temperature controller allows for monitoring and adjusting the current temperature of the unit.

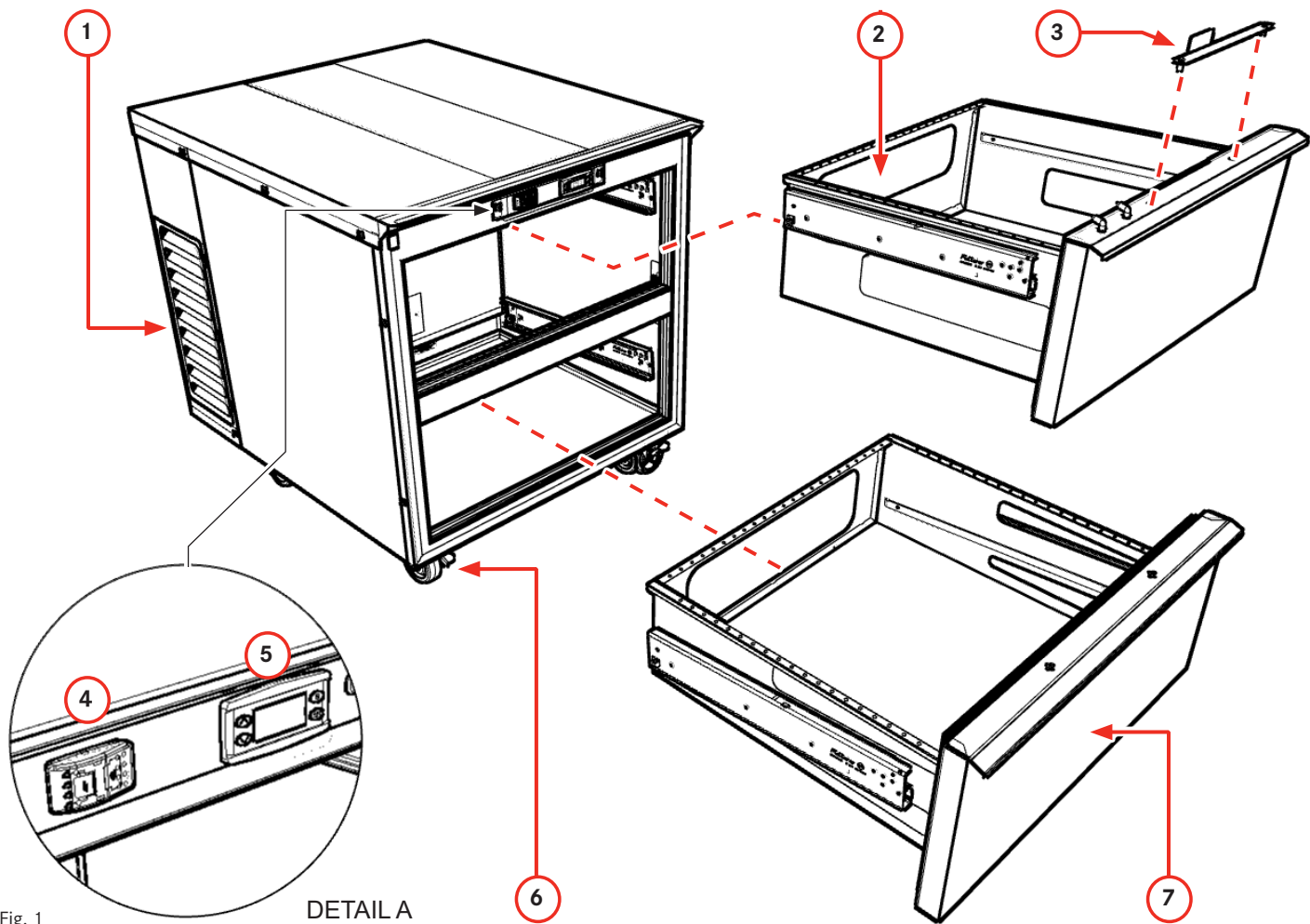


Fig. 1

DETAIL A

ITEM	DESCRIPTION	QTY
1	Removable Condenser Access Panel	1
2	Upper Refrigerated Drawer	1
3	Power Switch Guard	1
4	Main Power ON/OFF Switch	1
5	Digital Temperature Controller	1
6	Locking Casters	4
7	Lower Refrigerated Drawer	1

Table 1

Installing the Refrigerator

1. Remove any packaging from the outside and inside of the unit.
2. Remove any protective film covering the stainless steel surfaces of the refrigerator and its accessories.
3. Remove drawers (Fig. 2) (See *Drawer Removal*, page 6) and inspect to ensure fans and air return holes are clear (Fig. 3).

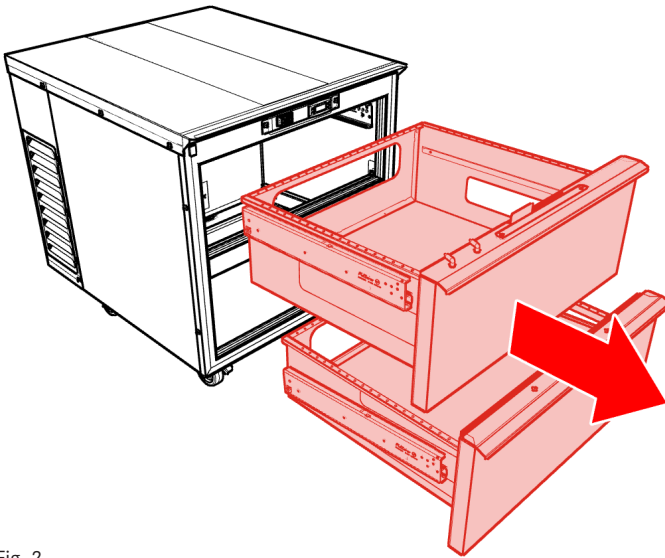


Fig. 2

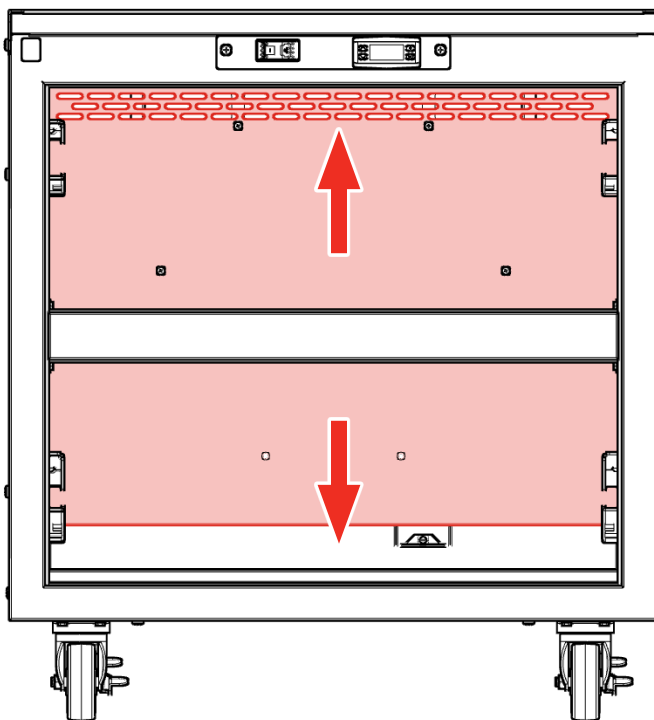


Fig. 3

4. Wipe down all interior surfaces of the unit and drawers before loading.
5. Reinstall both drawers (Fig. 4) (See *Drawer Installation*, page 7).

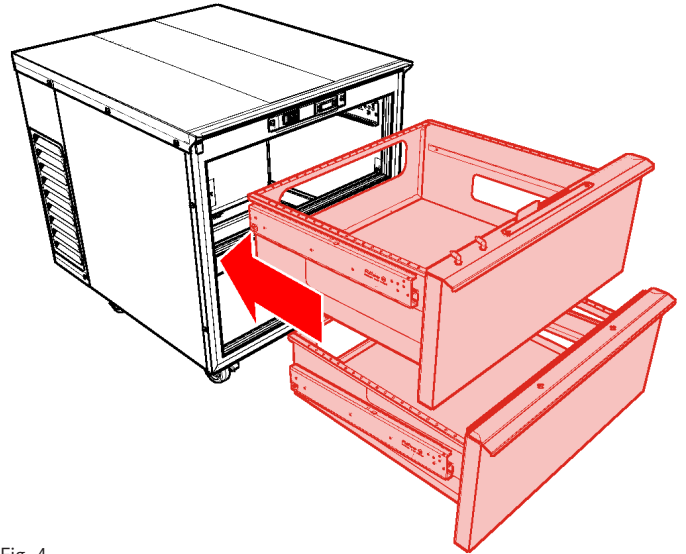


Fig. 4

6. Ensure that there is 2" of clearance between the refrigerator and any nearby equipment to either side.
7. Plug the refrigerator into the proper electrical receptacle, per data plate specifications.
8. Set the refrigerator into position and lock casters in place (Fig. 5).

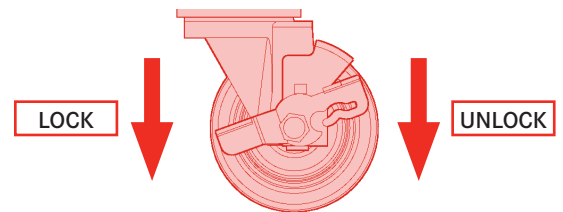


Fig. 5

9. Open the top drawer and toggle the power switch ON to start the refrigerator (Fig. 6). Close the drawer once powered ON.

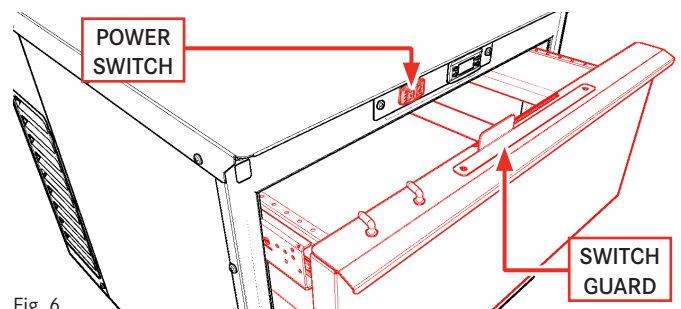


Fig. 6

CONTROLS & SETTINGS

Power ON/OFF Switch

NOTICE

NEVER turn power switch OFF when unit is in use! Doing so may result in spoilage and loss of stored food products.

The 2-Drawer Refrigerator is provided with a main power ON/OFF switch, mounted to the front of the unit, above the two drawers (Fig. 7). The switch is covered by switch guard, which helps prevent accidental toggling of the power switch.

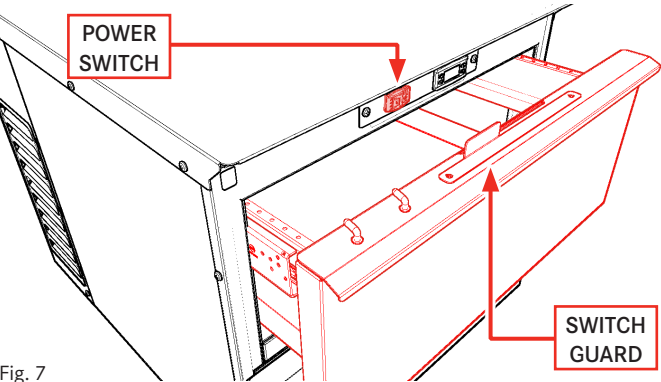


Fig. 7

Factory Preset Temperature and Adjustable Range

The temperatures for the 2-Drawer Refrigerator are preset at the factory. The preset temperatures are recommended for normal operation. If needed, the temperatures can be adjusted. The factory presets and adjustable ranges are shown in the following table (Table 2).

FACTORY PRESET TEMPERATURE	ADJUSTABLE TEMPERATURE RANGE
35.5°F (1.9°C)	33° to 41°F (0.6° to 5.0°C)

Table 2

Unit Temperature Adjustment

NOTICE

Only one controller at a time will be powered ON. The controller for the mode not in use will remain powered OFF until the refrigeration mode is switched.

To adjust the temperatures of the unit:

1. Locate the appropriate temperature controller on the front of unit (Fig. 8).

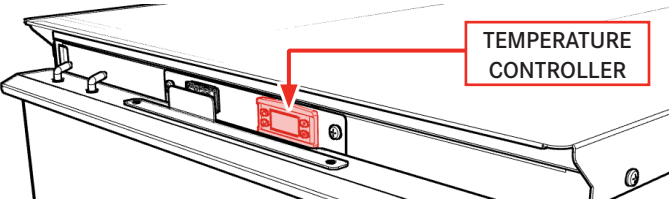


Fig. 8

2. Press SET (Fig. 9).



Fig. 9

3. Press SET again. The current setpoint is displayed. Press the UP and DOWN arrow buttons to adjust the temperature setting (Fig. 10).



Fig. 10

4. Press the POWER button twice to save the new setting. The current temperature will be displayed (Fig. 11).



Fig. 11

5. Monitor the unit to verify that it reaches the desired operating temperature.

Store Opening

1. Toggle the main power switch ON (Fig. 12).

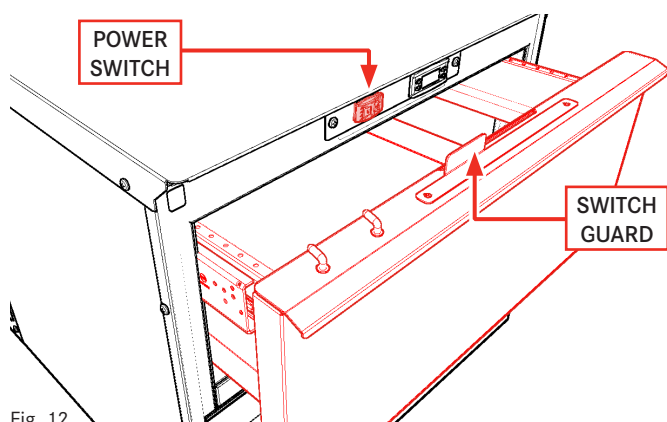


Fig. 12

2. Allow the drawers to reach operating temperature before loading with wares and product.

Store Closing & Daily Cleaning

NOTICE

RISK OF EQUIPMENT FAILURE

Do NOT allow cleaning agents or water to enter louvers or vents. Do NOT spray cleaning agents or water into electrical compartments, or into any openings or air filters on the unit. Do NOT use dripping wet cloths when cleaning, or use wet mops near the equipment. Do NOT clean the equipment with a water jet or steam cleaner.

1. Turn the power switch OFF.
2. Unload all remaining product, and place into the appropriate cold storage to maintain holding standards.
3. Clean per the store's *Planned Maintenance Manual* tasks for this piece of equipment.

Drawer Removal

Using the following procedure to remove the refrigerator drawers.

1. Remove all remaining product and place in the appropriate cold storage to maintain holding standards. Remove the organizers and wares from the drawers.

2. Turn the power switch OFF (Fig. 13). Open the drawers fully. Allow 30 minutes for the refrigerated drawers to reach room temperature.



Fig. 13

3. Locate the drawer lock on the front of each drawer slider. Push down and pull the drawer locks toward the front of the drawers until they spring upward (Fig. 14).

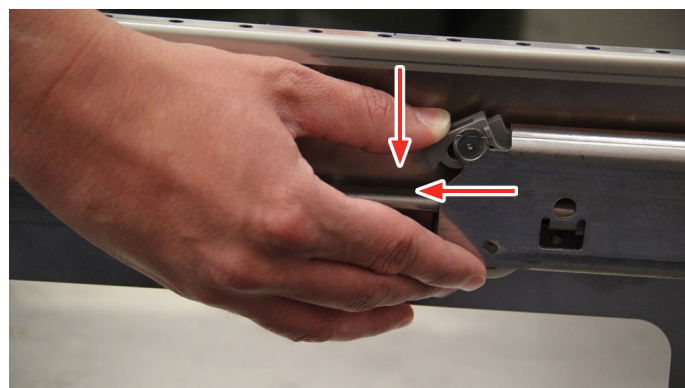


Fig. 14

4. Lift drawer front slightly, and pull forward to remove (Fig. 15). Set the drawers on a clean surface, such as a cart.



Fig. 15

OPERATION

5. Pull the drawer sliders out as far as they will go (Fig. 16).

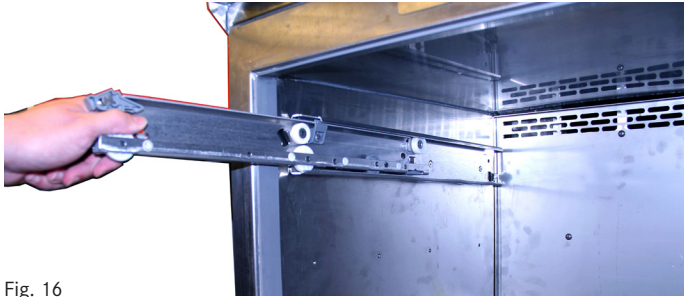


Fig. 16

6. Push back on the slider lock to release the lock (Fig. 17).

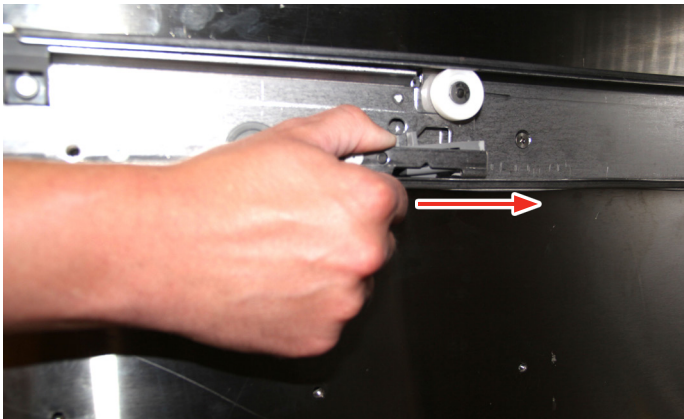


Fig. 17

7. Lift the front end of each drawer slider, and slide free from the rails in the interior of the refrigerated cabinet (Fig. 18).



Fig. 18

Drawer Installation

To reinstall the drawers:

1. Push each drawer slider completely back into their rails inside of the refrigerator cabinet. Pull the

slider lock forward to re-engage the lock (Fig. 19).

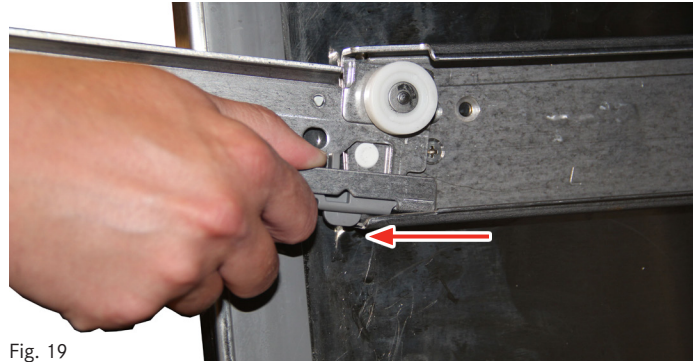


Fig. 19

2. Gently set the drawer rails back onto the rollers on the end of the drawer sliders, and push the drawer in until completely closed (Fig. 20).

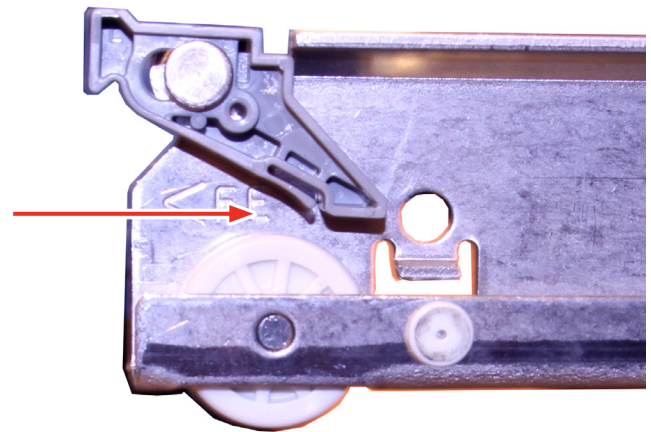


Fig. 20

3. Reopen the drawer and pull outward until it stops. Push the drawer lock upward while simultaneously towards the back of drawer to lock the drawer in place (Fig. 21).

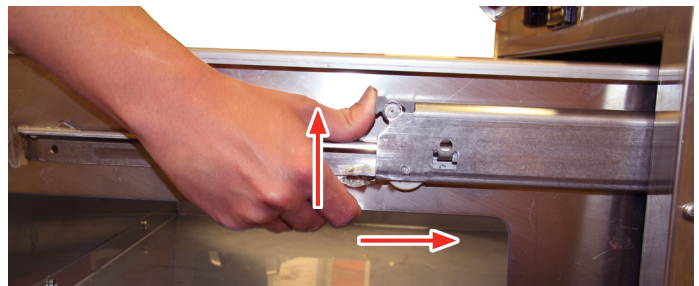


Fig. 21

4. Inspect to ensure both locks are firmly secured. Close both drawers.
5. Turn the power switch back ON. Allow the refrigerated drawers to reach operating temperature before reloading with wares and product.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	REMEDY
Unit does not run.	Rocker switch is in the OFF position.	Toggle the rocker switch to the ON position.
	Electronic controller has been turned off.	Push and hold power button (located in the top-right corner of controller) for 5-7 seconds.
	Circuit breaker has been tripped.	Check circuit breaker to see if it has tripped. Reset if necessary.
Unit is running, but does not reach target operating temperatures.	Store's ambient temperature is too high.	Decrease set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , Page 5).
	Condenser coil is dirty or clogged with debris.	Use a soft bristle brush to clean coils (refer to the store's <i>Planned Maintenance Manual</i>).
Product in drawers is above the target temperature.	Store's ambient temperature is too high.	Decrease set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , Page 5).
	Food has not been pre-chilled before placement in the drawers.	Place product into cold storage until product temperature has been brought down to within food safety limits.
Frost building up on openings around drawers.	Door gaskets are damaged or not installed correctly.	Verify that the drawer gaskets are installed correctly and are not cracked or damaged.
Product in drawers freezes.	Set point temperature of controller is too low.	Increase set point temperature of controller (refer to <i>Unit Temperature Adjustment</i> , Page 5).

If following these steps does not fix the problem,
contact *Franke* at (800) 537-2653 and press 2 for Technical Support.

WARRANTY

Franke Foodservice Solutions (“Franke”) warrants new equipment manufactured in Franke’s own facilities to be free of defects due to poor materials or workmanship for the period of time listed below (following the date of original installation):

Franke-Manufactured Equipment

- All Components (including compressor) - 2 Year Parts and Labor (years 1-2)
- Compressor - 5 Years (parts only years 3-5)

Exclusions: Certain Franke parts that are expendable by nature and need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, maintenance or cleaning, attempted repairs or installation by unauthorized persons, alterations, water quality, abuse, fire, flood or acts of God.

Additionally, this warranty may be voided in the case of:

- Failure to follow Franke instructions for use, care or maintenance.
- Removal, alteration or defacing of the Franke-affixed serial number labels.
- Service by a non-authorized service company.
- Use of non-OEM (Original Equipment Manufacturer) parts.

This warranty is conditional upon Franke receiving notice of any defect subject to this warranty within thirty (30) days of its original discovery by the Buyer.

Other Equipment (Not Manufactured by Franke)

- Equipment not manufactured by Franke (commonly known as “buyouts” or purchased goods) and manufactured by other entities is covered by the warranties, if any, of such third-party manufacturers. Where such third party manufacturers provide warranties on any or all portions of said “buyouts,” Franke agrees to transfer all such warranties to the Buyer.

For Support, Please Call:
Tel +1-800-537-2653, Option 2
(1-800-5-FRANKE, Option 2)

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