

OPERATION & INSTALLATION MANUAL

30" COMBO FREEZER COOLER

MODEL:	2DCF-30
PART NUMBER:	18012935



30" Combo Freezer Cooler

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.

IMPORTANT SAFETY INFORMATION

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

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 Combo Freezer/Cooler provides temporary, point-of-use access to fresh proteins at the grill station. Two drawers - an upper, freezer drawer and a lower, refrigerated drawer - can hold specially designed organizers (not included) for holding prod-

uct. The drawers and optional organizers can be easily removed for cleaning. Two digital temperature controllers allow for monitoring and adjusting the current temperature of each of the drawers.

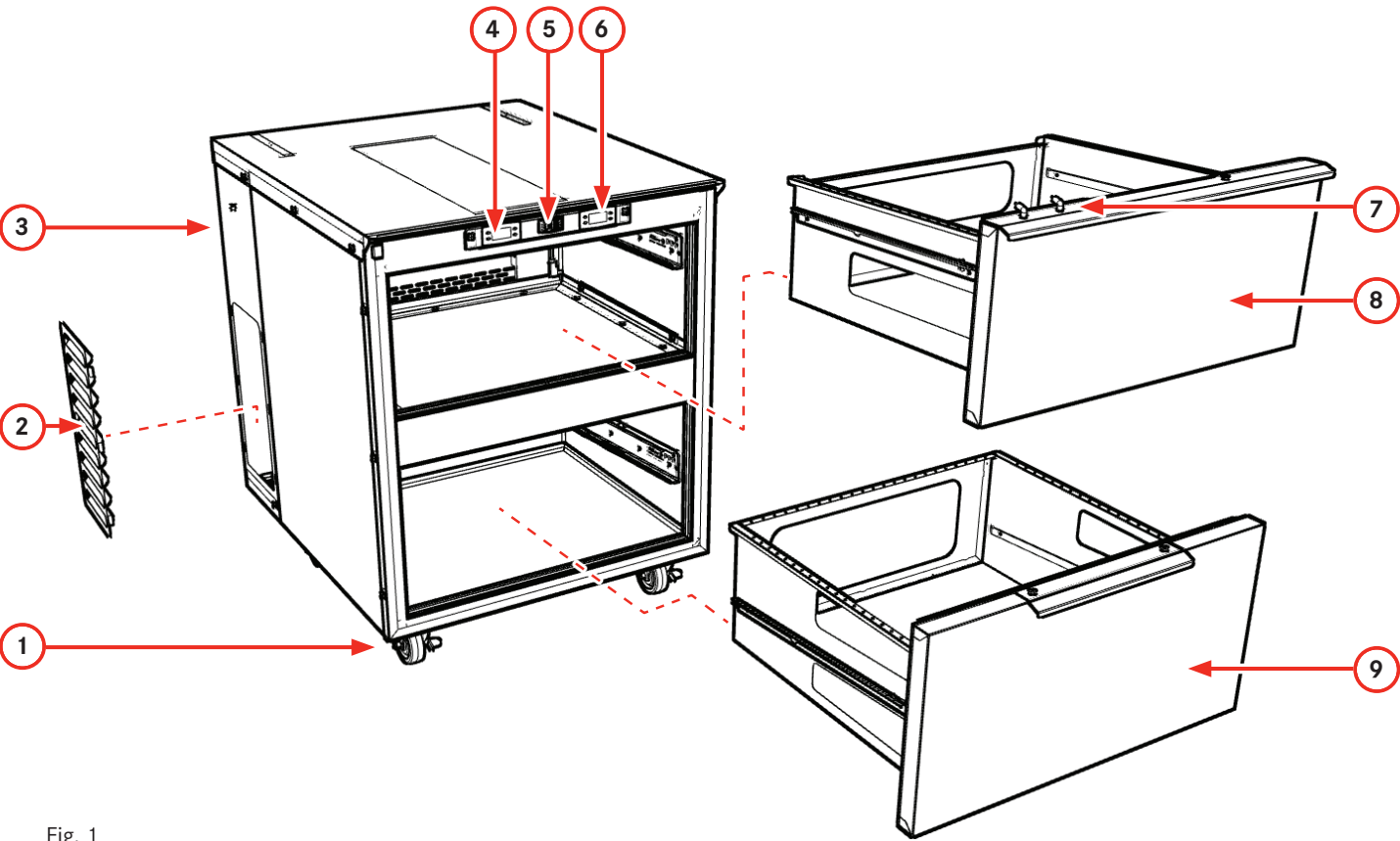


Fig. 1

ITEM	PART NAME	QTY
1	Locking Casters	4
2	Condenser Access Panel	1
3	30" Combo Freezer/Cooler	1
4	Temperature Controller, Freezer	1
5	Power ON/OFF Switch	1
6	Temperature Controller, Refrigerator	1
7	Glove Holder	1
8	Upper Freezer Drawer	1
9	Lower Refrigerator Drawer	1

Table 1

Installing the Freezer/Cooler

1. Remove any packaging from the outside and inside of the unit.
2. Remove any protective film covering the stainless steel surfaces and loose parts.
3. Remove drawers (Fig. 2) (refer to *Drawer Removal*, Page 8) and inspect unit to ensure fans and air return holes are clear (Fig. 3).

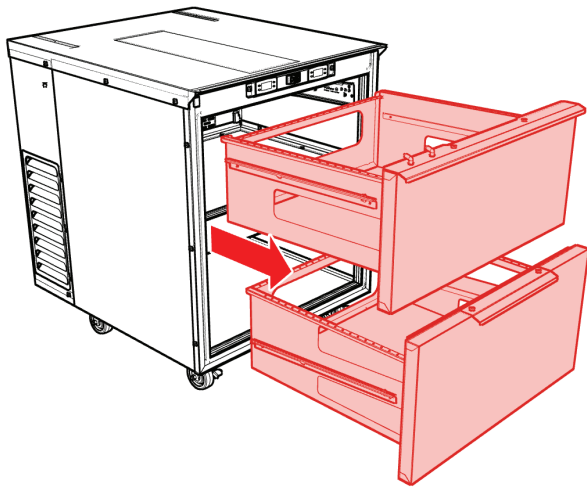


Fig. 2

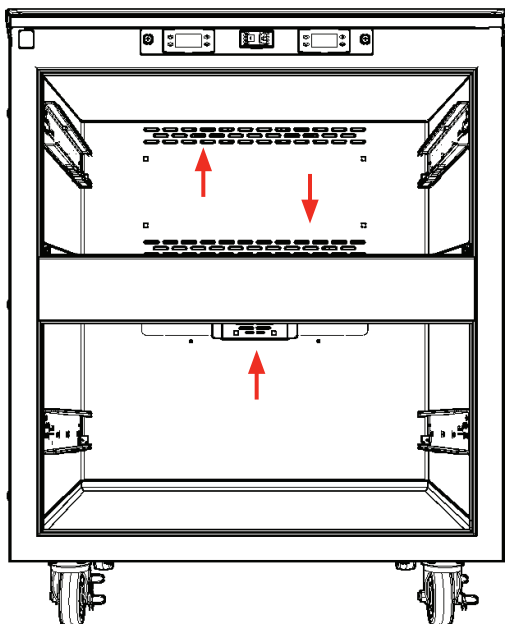


Fig. 3

4. Wipe down all interior surfaces of the unit and drawers with a store-approved sanitizer before loading.
5. Reinstall both drawers (Fig. 4) (refer to *Drawer Installation*, Page 9).

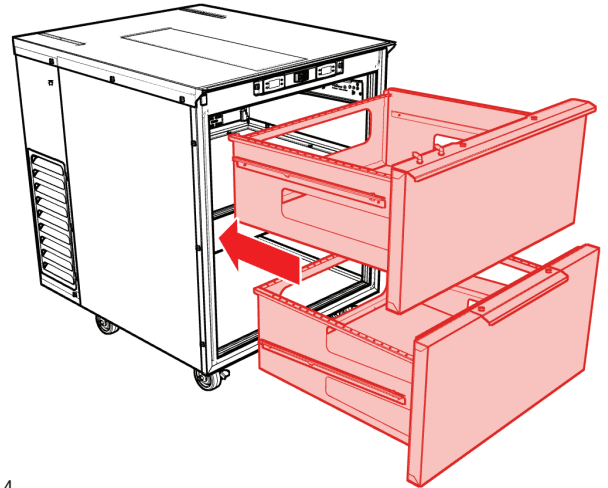


Fig. 4

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

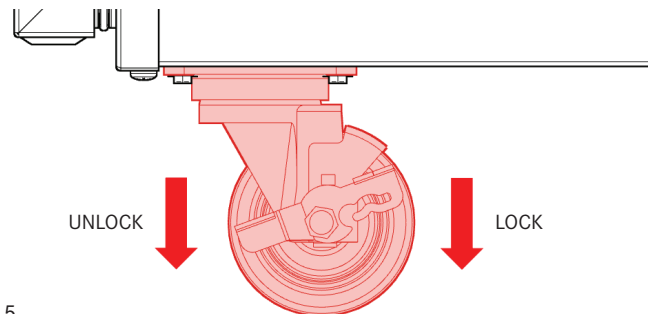


Fig. 5

9. Toggle the power switch ON to start the unit (Fig. 6).

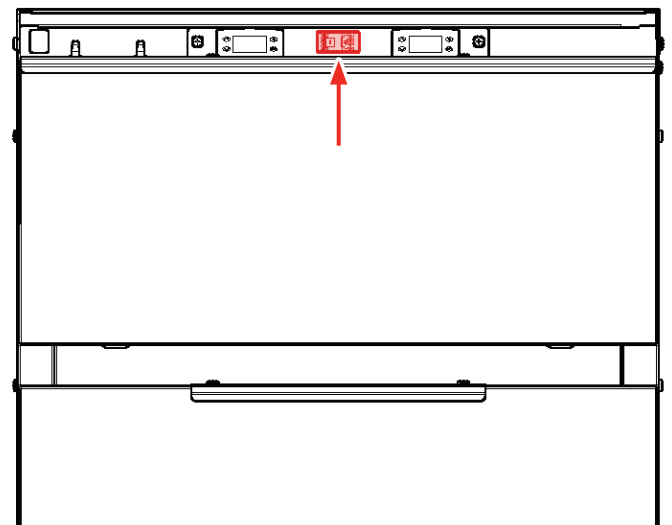


Fig. 6

CONTROLS & SETTINGS

Power On/Off Switch

NOTICE

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

The 2-Drawer Combo Freezer/Cooler is provided with a main power ON/OFF switch, mounted to the front of the unit, above the two refrigerated drawers (Fig. 7).

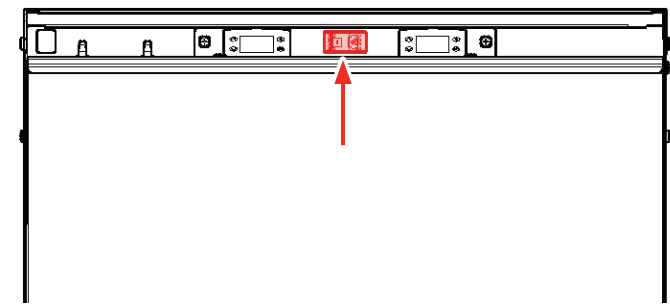


Fig. 7

Factory Preset Temperature and Adjustable Range

The temperatures for the 2-Drawer Combo Freezer/Cooler 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).

MODULE	FACTORY PRESET TEMPERATURE/ CONTROL SETTING	ADJUSTABLE TEMPERATURE RANGE
Upper (Freezer) Drawer	-5° F (-20.5° C)	0° to -10° F (-18° to -23° C)
Lower (Refrigerator) Drawer	37.5° F (3° C)	34° to 40° F (1° to 4° C)

Table 2

Freezer/Cooler Temperature Adjustment

To adjust the temperatures of the unit:

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

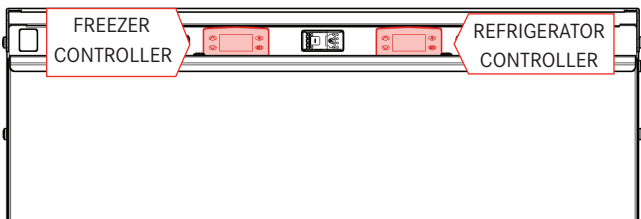


Fig. 8

1. Press SET (Fig. 9).



Fig. 9

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



Fig. 10

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



Fig. 11

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

Manual Defrost

NOTICE

The 2-Drawer Combo Freezer/Cooler is equipped with a heater and controls for automatic evaporator coil defrosting. Under normal operating conditions, NO MANUAL DEFROSTING is required by the operator.

A manual defrost can only be initiated from the freezer (left-hand) controller.

Use the following steps to initiate a defrost:

1. Press and hold the DOWN arrow button for 5 to 7 seconds (Fig. 12).



Fig. 12

2. The display will read “dEF” (Fig. 13). The compressor will shut off and the heater will begin to melt excess ice buildup. The controller will display the current temperature once defrosting is complete.



Fig. 13

OPERATION

Store Opening

NOTICE

NEVER scrape stainless steel with metal objects. Allow refrigerated surfaces to defrost naturally. Scratches cause corrosion, making cleaning more difficult. To avoid damaging electrical components, be careful not to use excessive liquids during cleaning. Do NOT use a water jet or steam cleaner to clean the unit.

1. Turn the power switch ON (Fig. 14).
2. Allow the drawers to reach operating temperature before reloading with wares and product.

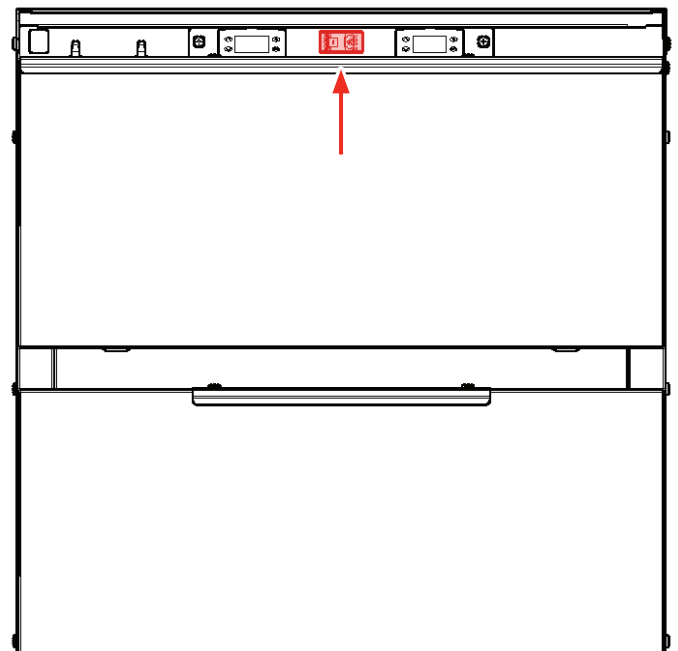


Fig. 14

OPERATION

Daily Cleaning/Store Closing

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 unit.

Drawer Removal

Using the following procedure to remove the 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. 15). Open the drawers fully. Allow 30 minutes for the drawers to reach room temperature.



Fig. 15

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. 16).

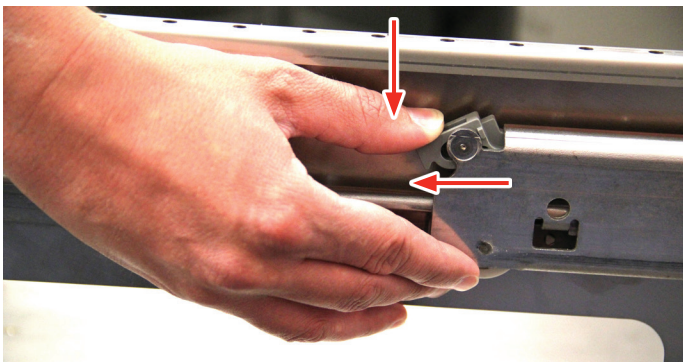


Fig. 16

4. Lift drawer front slightly, and pull forward to remove (Fig. 17). Set the drawers on a clean surface, such as a cart.



Fig. 17

5. Pull the drawer sliders out as far as they will go (Fig. 18).



Fig. 18

6. Push back on the slider lock to release the lock (Fig. 19).

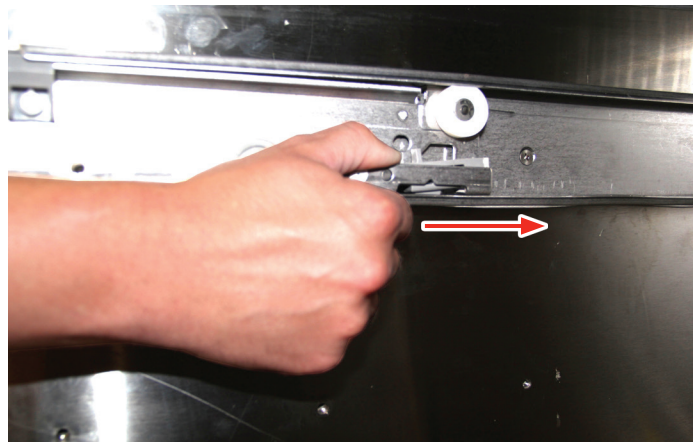


Fig. 19

7. Lift the front end of each drawer slider, and slide free from the rails in the interior of the refrigerated cabinet (Fig. 20).



Fig. 20

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. 21).

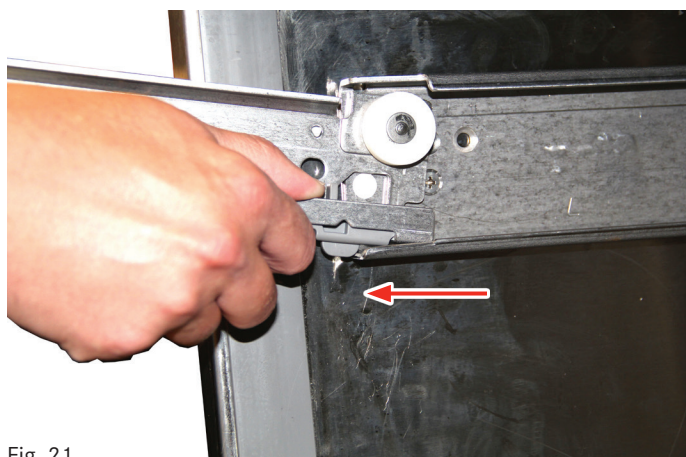


Fig. 21

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. 22).

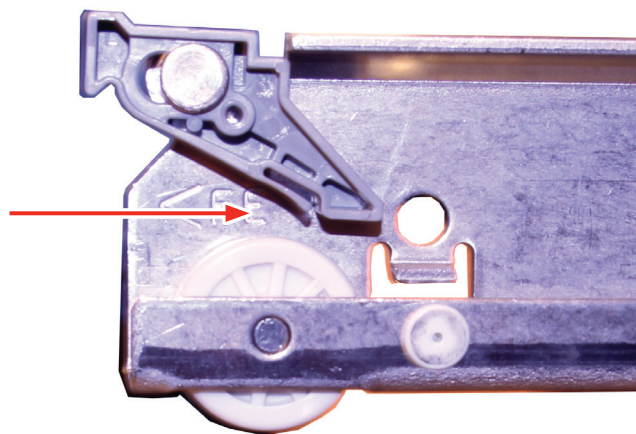


Fig. 22

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. 23).

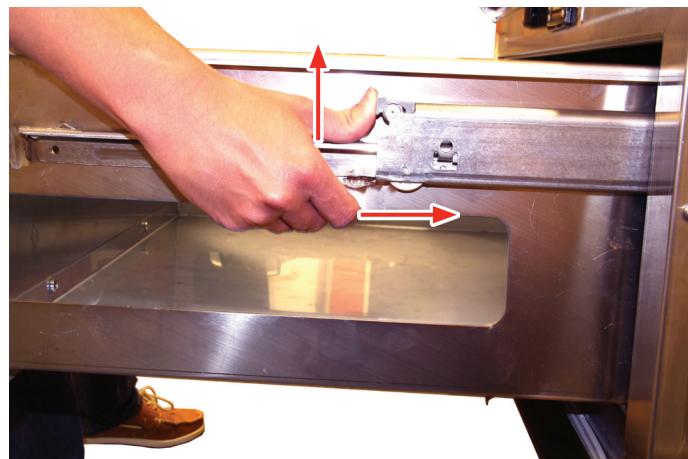


Fig. 23

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.	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>Freezer/Cooler Temperature Adjustment</i> , Page 6).
	Condenser coil is dirty or clogged with debris.	Use a soft bristle brush to clean coils (refer to the store's Planned Maintenance Manual).
	Ice buildup on evaporator coils.	Remove all product, defrost (refer to <i>Manual Defrost</i> , Page 7), and allow sufficient time for unit to reach target operating temperature.
Product in drawers is above the target temperature.	Store's ambient temperature is too high.	Decrease set point temperature of controller (refer to <i>Freezer/Cooler Temperature Adjustment</i> , Page 6).
	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 opening around freezer (top) drawer.	Door gasket is damage or not installed correctly.	Verify that the drawer gasket is installed correctly and is not cracked or damaged.
Product in refrigerator (bottom) drawer freezes.	Set point temperature of controller is too low.	Increase set point temperature of controller (refer to <i>Freezer/Cooler Temperature Adjustment</i> , Page 6).

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

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 (year 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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