

OPERATION & INSTALLATION MANUAL

HIGH CAPACITY MEAT FREEZER

MODEL:	HCMF-30P	HCMF-18P
PART NUMBER:	18014427	18014424



High Capacity Meat Freezer (*HCMF-30P* shown)

MAKE IT WONDERFUL



IMPORTANT SAFETY INFORMATION

EXPLANATION OF SAFETY AND NOTICE SYMBOLS

 DANGER	DANGER indicates a hazardous situation which, if not avoided, WILL result in death or serious injury.
 WARNING	WARNING indicates a hazardous situation which, if not avoided, COULD 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

IMPORTANT SAFETY INFORMATION

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 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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Overview

The High Capacity Meat Freezer (HCMF-P) is designed for use at the kitchen grill station. The freezer provides quick and easily access storage to frozen proteins. The HCMF-P features stainless steel surface, three shelves for boxed product, a digital temperature controller for monitoring the current temperature of

the unit, and removable panels to allow access to internal refrigeration components for maintenance.

The HCMF-P is available in both 18" and 30" models. For instructions in this manual that apply to both models, the 30" model will be shown.

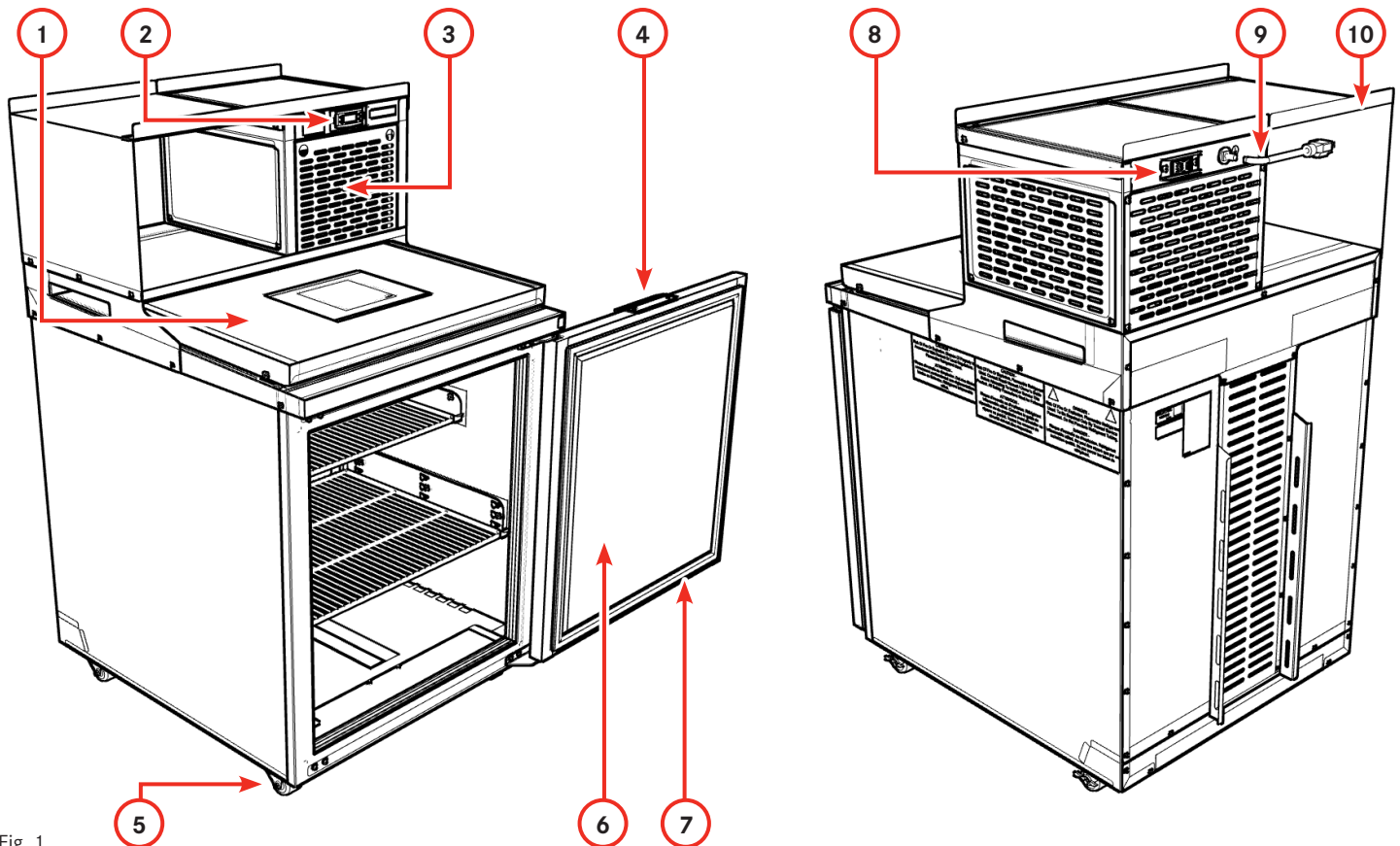


Fig. 1

ITEM	PART NAME	QTY
1	Roll-Back Lid	1
2	Digital Temperature Controller	1
3	Front Louvered Access Panel	1
4	Bracket for Disposable Gloves	1
5	Locking Casters	4
6	Front Loading Door (shown hinged right)	1
7	Front Loading Door Gasket	1
8	Power ON/OFF Switch	1
9	Power Cord	1
10	Grill Tool Shelf	1

Table 1

INSTALLATION

Installing the HCMF-P

⚠ CAUTION

LIFTING HAZARD

Use appropriate help, tools, and techniques when lifting or moving heavy objects.

NOTICE

IMPORTANT INSTALLATION INFORMATION

Remove all tape, protective film, and foam blocking from the unit before installation. Wash, rinse, and sanitize wire shelves before use. Fully wash, rinse, sanitize, and dry all exterior and interior surfaces of the unit before first use.

STEP 1

Remove glove bracket (Fig. 2) from packaging. Set aside for later installation.

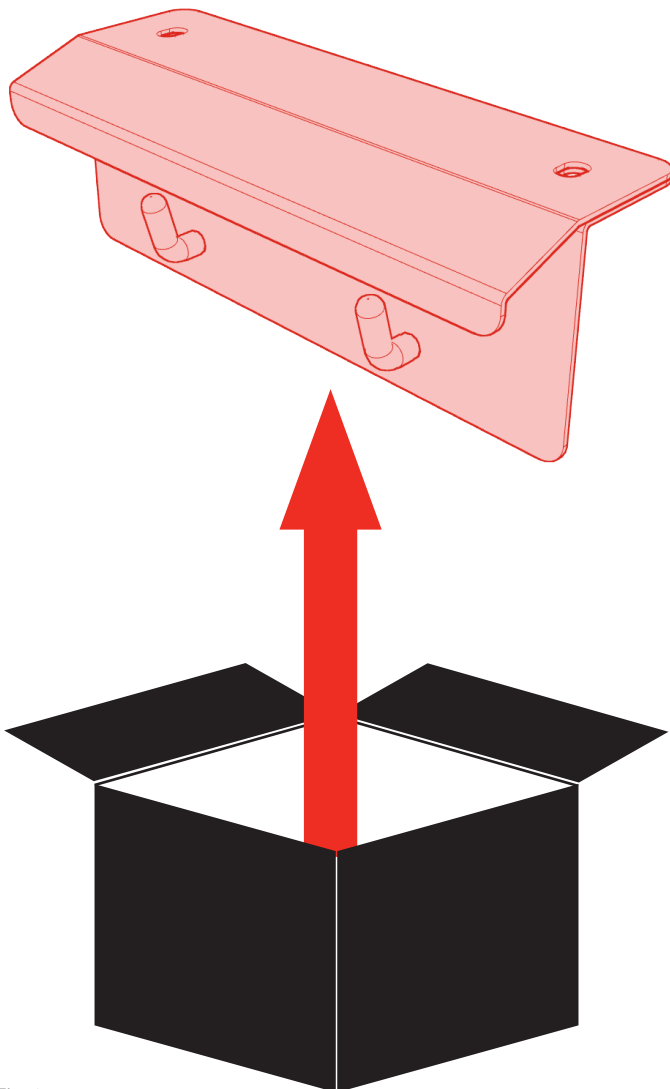


Fig. 2

STEP 2

Position HCMF-P on correct side of grill station: to right of grill for right-handed models, and to left of grill for left-handed models. Ensure a minimum of 2" clearance to either side, as well as behind, unit (Fig. 3).

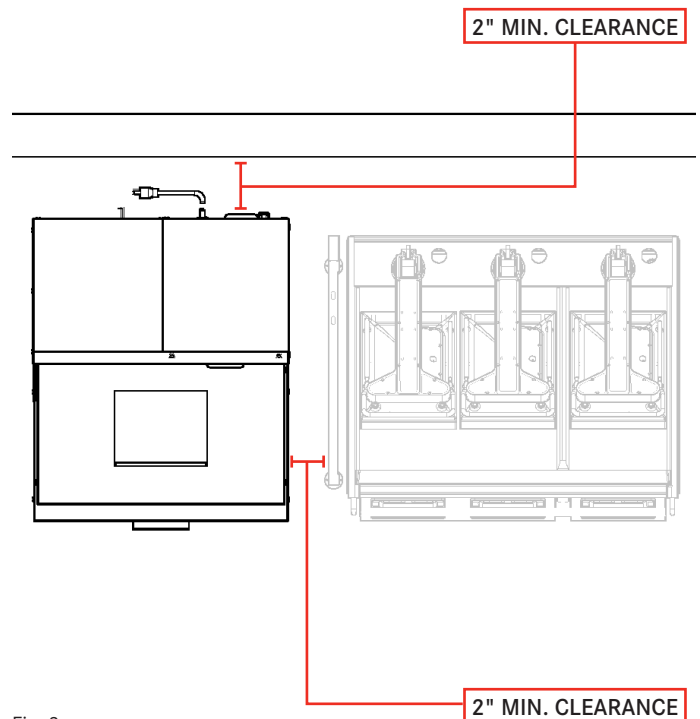


Fig. 3

NOTICE

IMPORTANT INSTALLATION INFORMATION

Front of HCMF-P should be even with front of grill. Lock all four (4) casters when unit is positioned correctly.

STEP 3

If needed, remove, rotate, and reinstall front loading door (refer to *Reversing the Front Loading Door*, page 8). Door should open towards grill station.

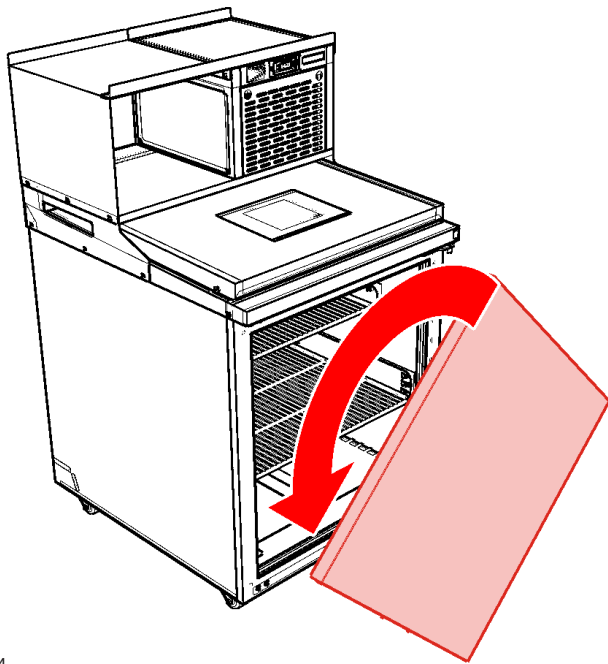


Fig. 4

STEP 4

Position glove holder bracket over mounting holes on top of front loading door. Fasten bracket to door with two (2) of the supplied screws (Fig. 5).

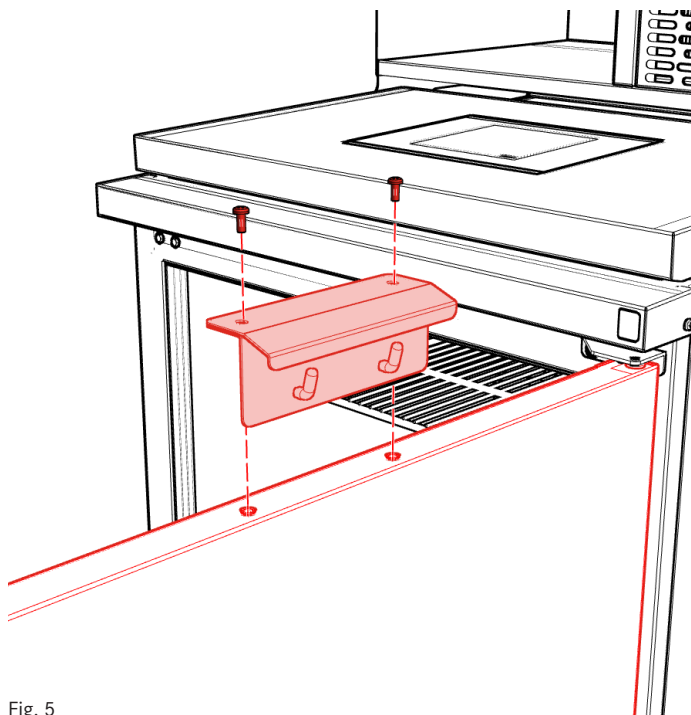


Fig. 5

STEP 5

Load glove holder bracket with disposable gloves by positioning attachment holes on disposable glove pack over pins on front of bracket (Fig. 6).

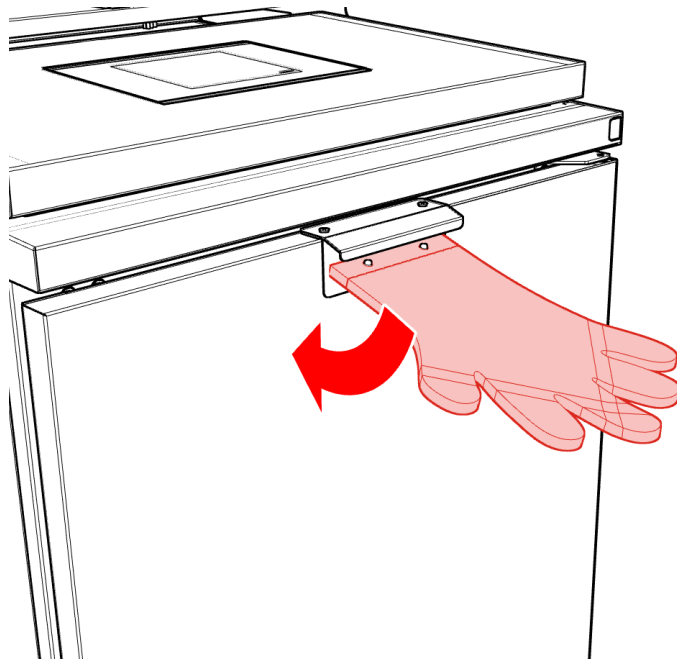


Fig. 6

STEP 6

Plug unit into appropriately-rated electrical receptacle, per specifications noted on unit data label (Fig. 7). Restrain excess cord length using plastic wire ties.

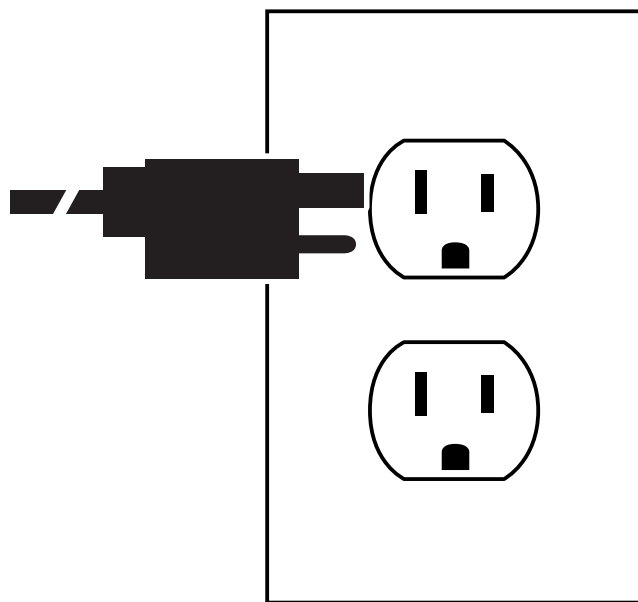


Fig. 7

INSTALLATION

Reversing the Front Loading Door

⚠ CAUTION

RISK OF PERSONAL INJURY

Use caution when removing door to avoid dropping heavy components onto feet.

The HCMF-P front loading door is field-reversible and designed for right- or left-handed swing. Use the following procedure to reverse the door if required due to installation location.

STEP 1

Remove two (2) screws fastening glove bracket to top of door. Set bracket aside, and reinstall screws into open holes in door (Fig. 8).

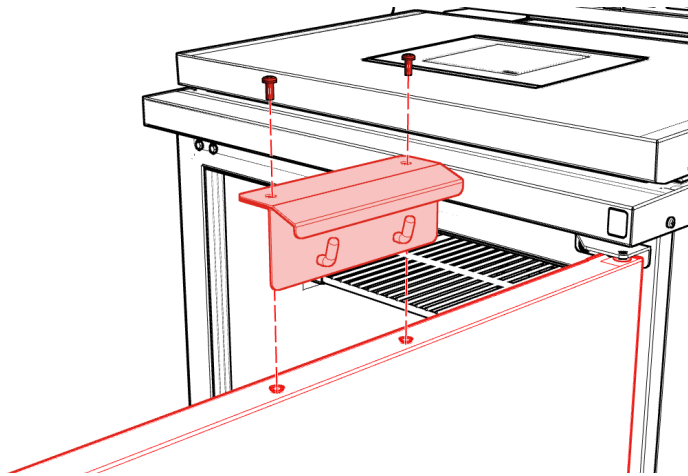


Fig. 8

STEP 2

Hold front-loading door open. Remove two (2) screws fastening bottom-right hinge to front of unit (Fig. 9). Reinstall screws into empty holes.

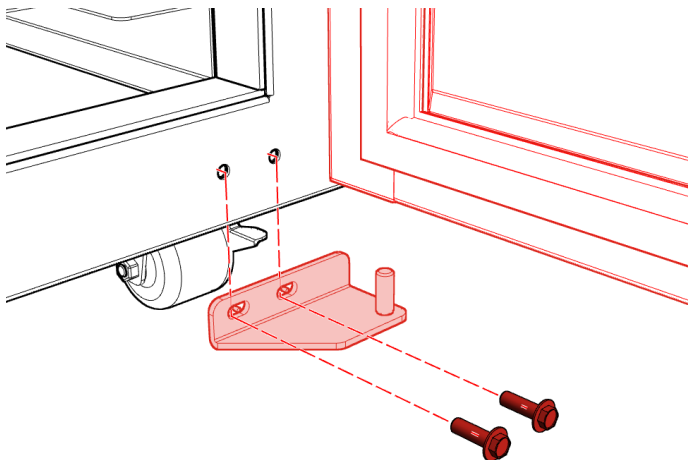


Fig. 9

STEP 3

Remove front-loading door from top-right hinge (Fig. 10). Set door aside for later re-installation.

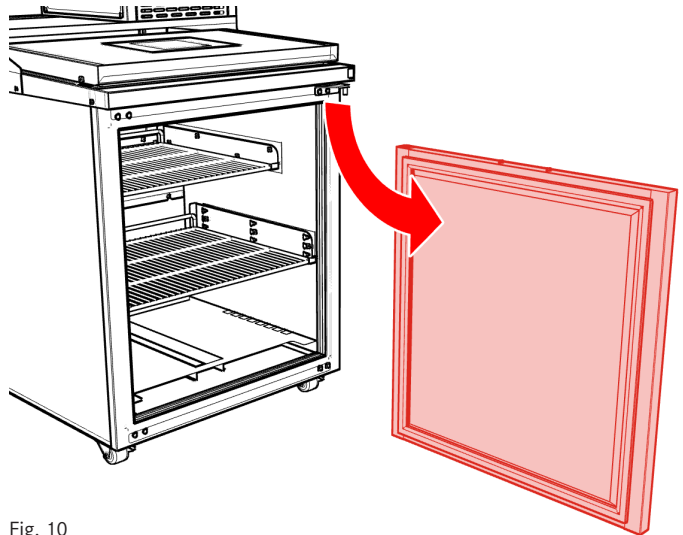


Fig. 10

STEP 4

Remove two (2) screws fastening top-right hinge to front of unit (Fig. 11). Reinstall screws into empty holes.

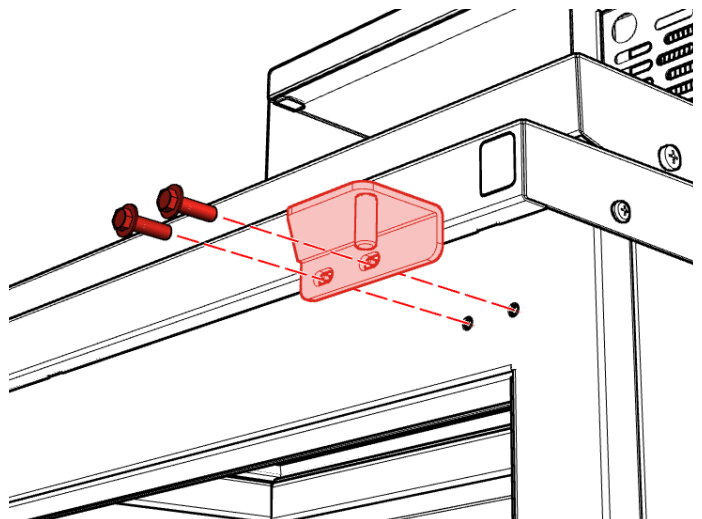


Fig. 11

STEP 5

Turn top-right hinge upside-down and install to bottom-left position using pre-installed screws (Fig. 12).

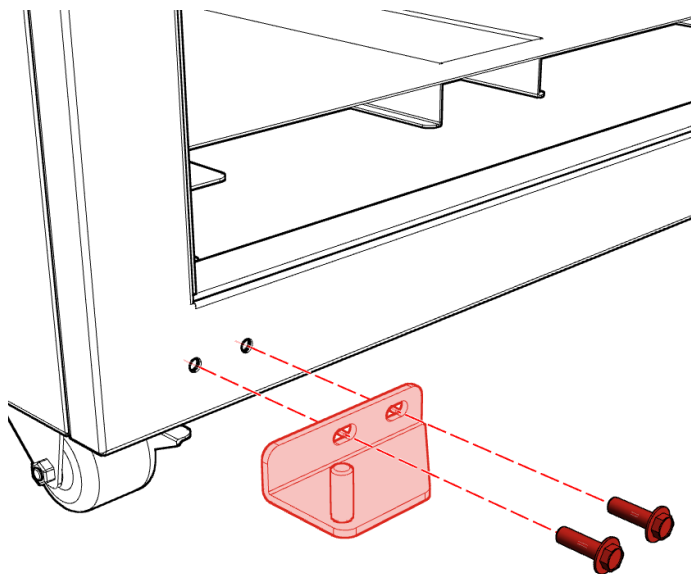


Fig. 12

STEP 6

Turn front-loading door upside-down. Place door onto bottom-left hinge (Fig. 13).

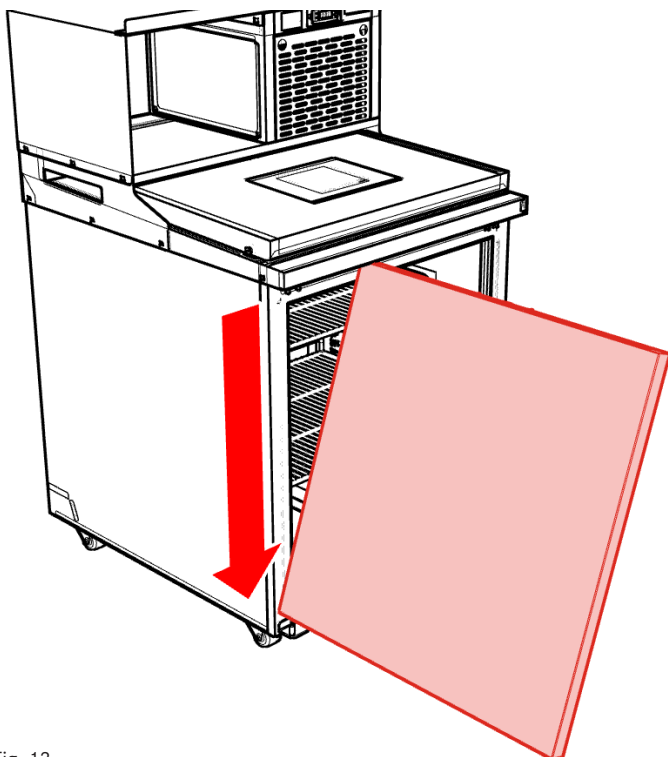


Fig. 13

STEP 7

Continue to support door. Turn bottom-right hinge upside-down and install to top-left position using pre-installed screws (Fig. 14). Confirm that door opens smoothly and that door gasket seals fully against freezer compartment.

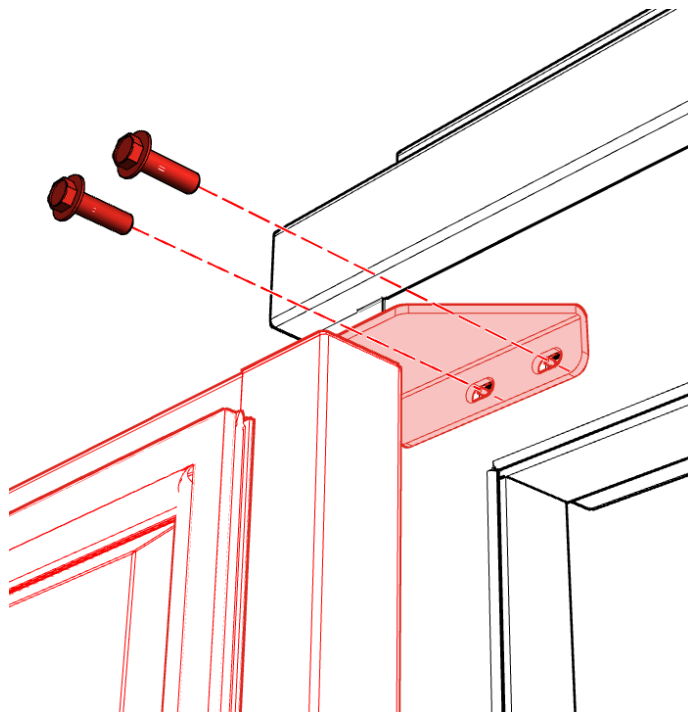


Fig. 14

STEP 8

Reinstall glove bracket, reversing steps outlined in Step 1 (Fig. 15).

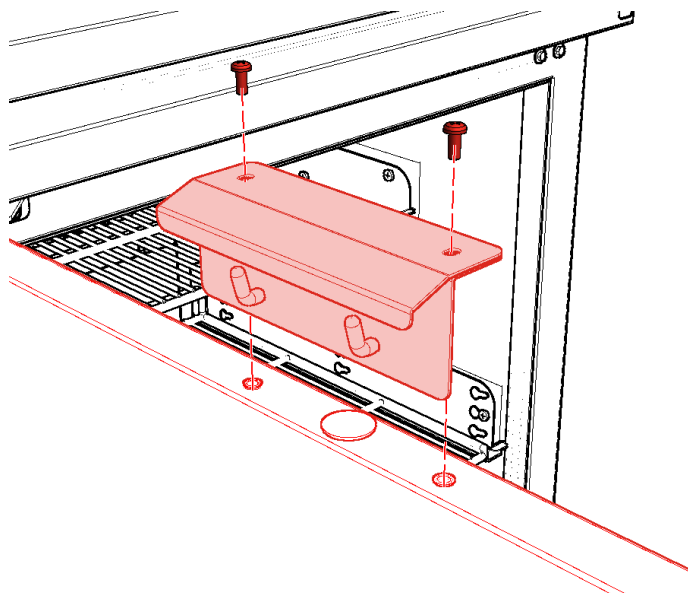


Fig. 15

CONTROLS & SETTINGS

Power ON/OFF Switch

The High Capacity Meat Freezer (HCMF-P) is provided with a main power ON/OFF switch, located above the louvered access panel at the back of the unit (Fig. 16). The switch illuminates when power is turned ON.

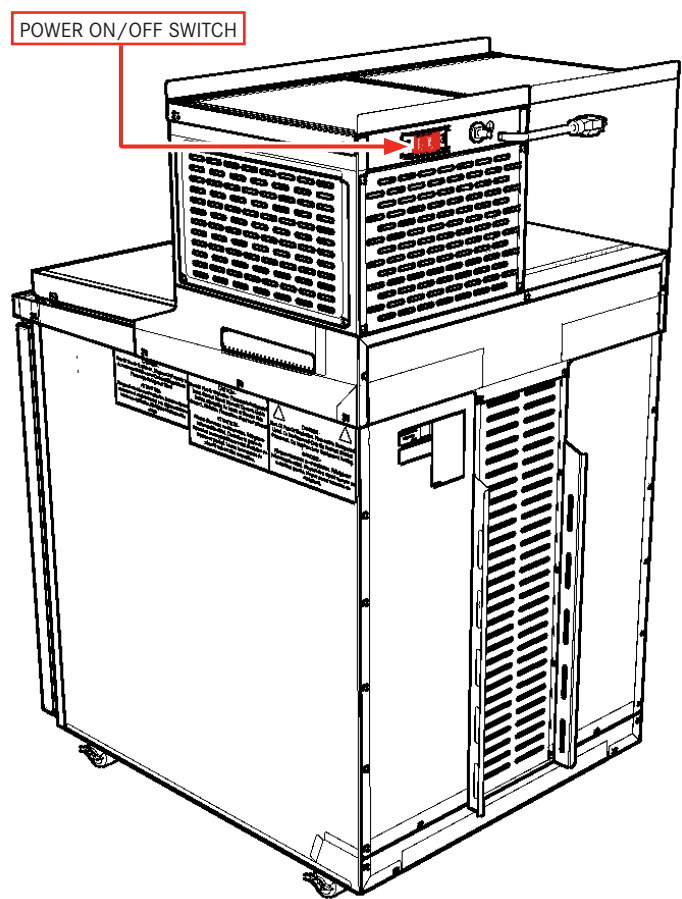


Fig. 16

Factory Preset Temperature & Adjustable Range

The temperature for the HCMF-P is preset at the factory. The preset temperature is recommended for normal operation. If needed, the temperatures can be adjusted. The factory preset and adjustable range is shown in the following table (Table 2).

FACTORY PRESET TEMPERATURE/CONTROL SETTING	ADJUSTABLE TEMPERATURE RANGE
-5.0° F (-20.5° C)	-10.0° to 0.0° F (-23.0° to -18.0° C)

Table 2

Unit Temperature Adjustment

To adjust the temperature of the unit:

1. Locate temperature controller, above front louvered access panel (Fig. 17).

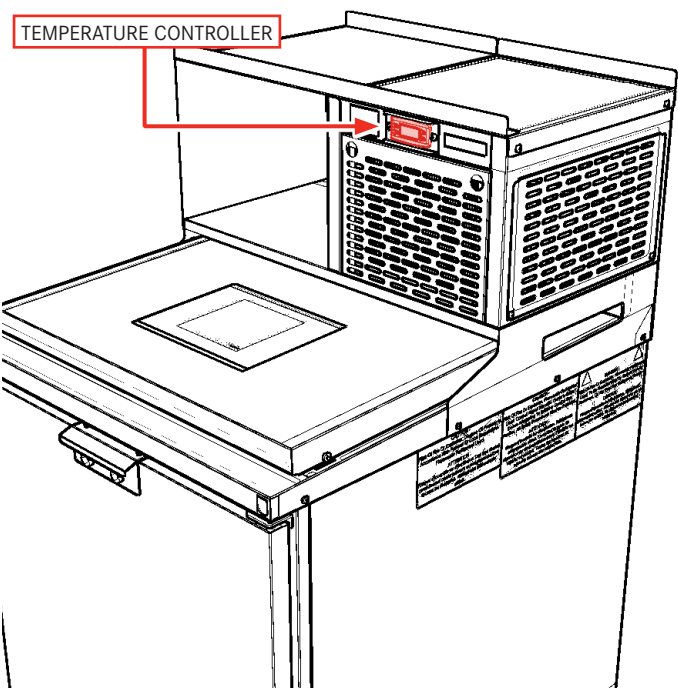


Fig. 17

1. Press SET (Fig. 18).



Fig. 18

2. Press SET again. The current setpoint is displayed. Press the UP and DOWN arrow buttons to adjust the temperature setting (Fig. 19).



Fig. 19

3. Press the POWER button twice to save the new setting. The current temperature will be displayed (Fig. 20).



Fig. 20

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

Manual Defrost

NOTICE

IMPORTANT OPERATION INFORMATION

The High Capacity Meat Freezer (HCMF-P) is designed for automatic evaporator coil defrosting. Under normal operating conditions, NO MANUAL DEFROSTING is required by the operator.

To initiate a manual defrost:

1. Press and hold down arrow button on display for five (5) seconds (Fig. 21).



Fig. 21

2. Display will read “dEF” (Fig. 22), compressor will shut off, and heater will begin melting excess ice buildup from refrigeration circuit. At end of manual defrost cycle, compressor will restart and display will show the current freezer compartment temperature.



Fig. 22

OPERATION

Adjusting the Wire Shelving

The High Capacity Meat Freezer (HCMF-P) is designed with three interior shelves for boxed product, including:

- A fixed position wire top shelf, typically used to store open boxes of frozen product to be accessed through the roll-back, quick-access door on top of the freezer compartment
- A middle wire shelf with three (3) adjustable height positions for different box and case sizes
- A raised, stainless steel bottom shelf designed to ensure correct air flow in the freezer compartment.

As noted, the middle shelf can be adjusted to accommodate a variety of box sizes. Use the following procedure to adjust the height of the middle shelf.

1. Empty all product from middle shelf. Remove shelf from support rails (Fig. 23). Wash, rinse, and sanitize shelf, then allow to fully air dry.

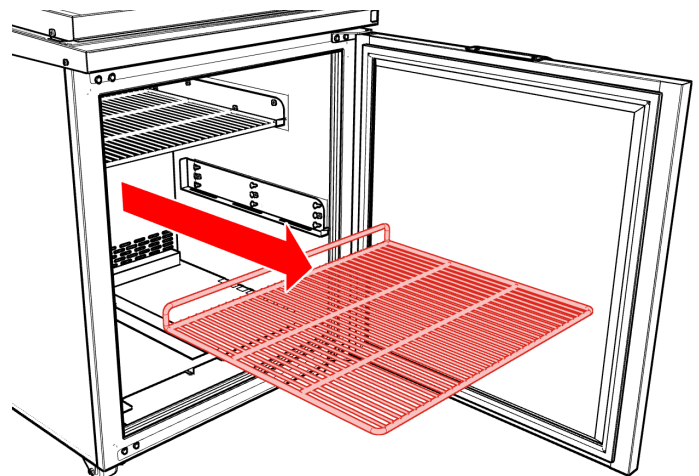


Fig. 23

OPERATION

2. Loosen three (3) screws fastening each middle shelf rail to interior freezer wall. Slide rail forward (Fig. 24) and then away from wall to release from screws (Fig. 25).

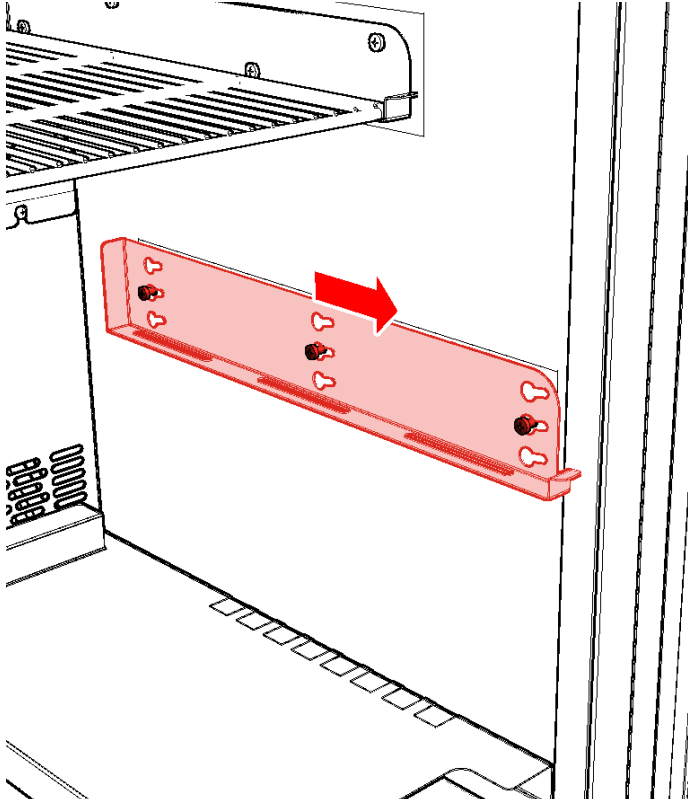


Fig. 24

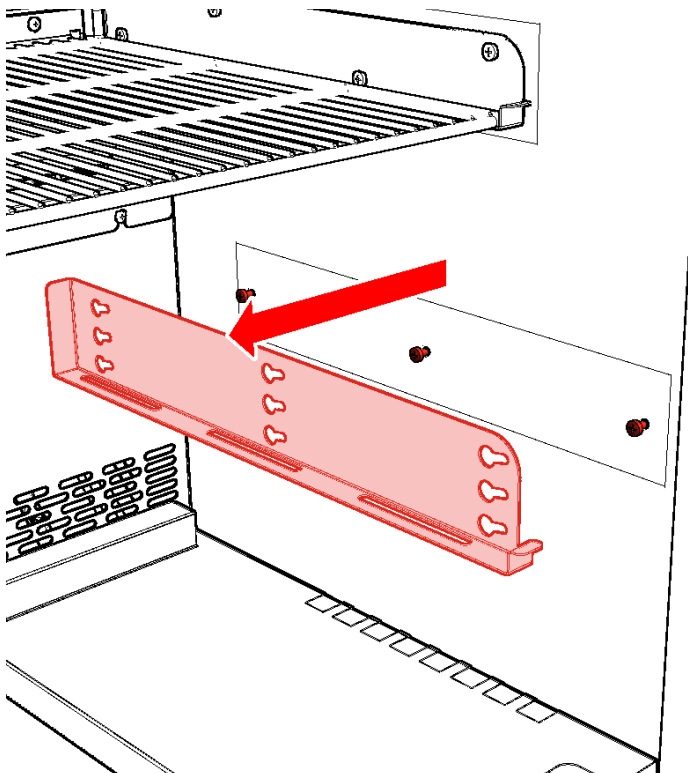


Fig. 25

3. Reinstall rails by placing keyholes at intended shelf height on screws in freezer wall (Fig. 26). Slide rails back, then tighten screws to fasten rail in place (Fig. 27).

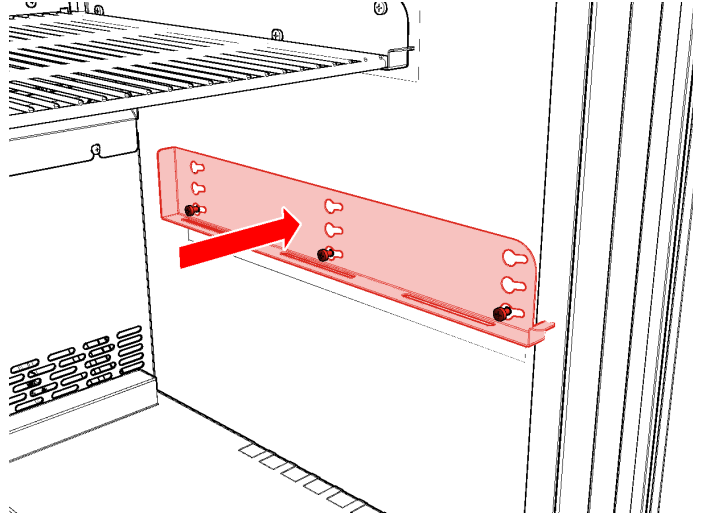


Fig. 26

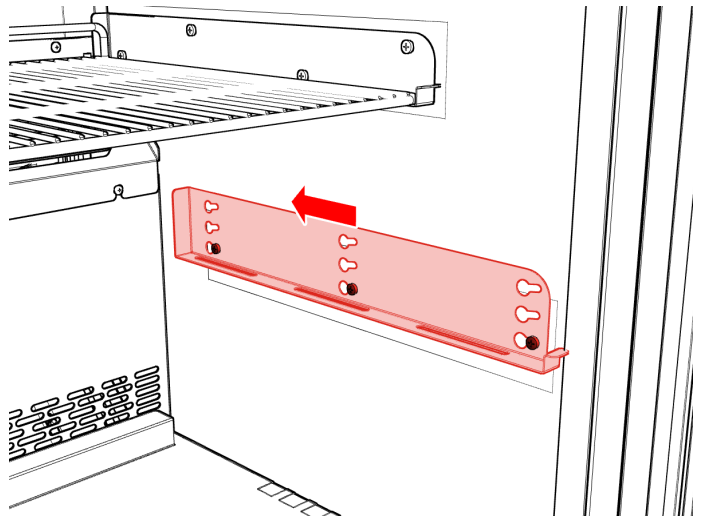


Fig. 27

4. Once wire shelf is dry, place back onto shelf rails (Fig. 28).

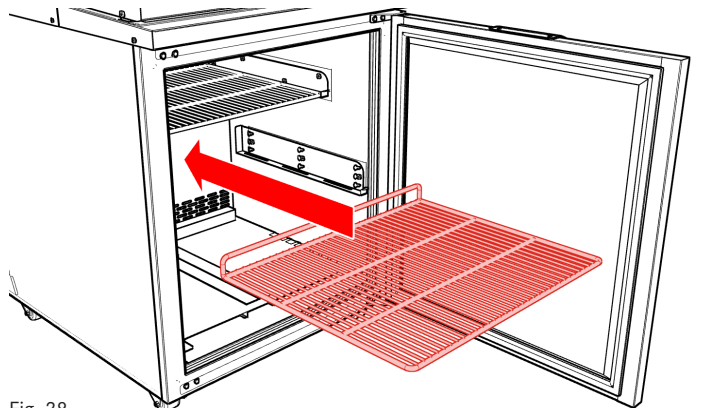


Fig. 28

Storing Frozen Product

NOTICE

IMPORTANT OPERATION INFORMATION

Do NOT overload HCMF-P, or allow cases or plastic bags to obstruct or block evaporator intake and outlet openings inside of freezer (Fig. 29).

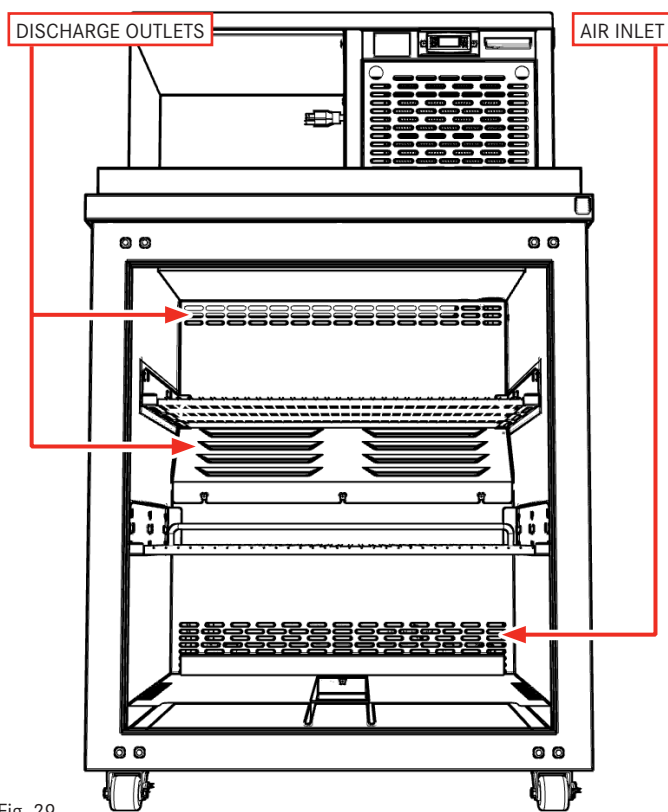


Fig. 29

The High Capacity Meat Freezer (HCMF-P) is designed to hold the following:

- HCMF-18P: Up to three (3) 10:1 or 4:1 cases
- HCMF-30P: Up to six (6) 10:1 or 4:1 cases

When loading cases, open top flaps and fold down side flaps. Open front door and place each carton onto a shelf. Keep inner, plastic bags closed until patties are needed. Ensure cartons are pushed back fully into freezer compartment and that front door closes and seals.

Open one to two (1 to 2) product cases as needed for immediate production and place onto top wire shelf. Top of cases should be accessible through roll-back top (Fig. 30).

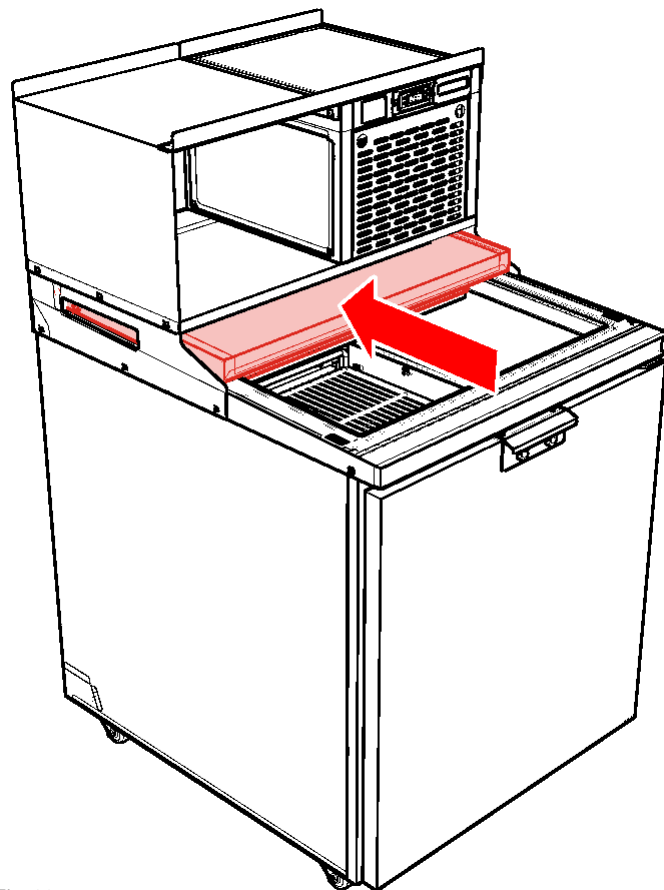


Fig. 30

Using one to two (1 to 2) plastic gloves, as directed in store food safety instructions, push back the roll-back lid to access patties for grilling. Door will automatically roll shut once released, maintaining safe product temperatures.

NOTICE

RISK OF FOOD LOSS & EQUIPMENT FAILURE

Do NOT allow freezer door to remain open for longer than required to remove frozen product for immediate use. Do NOT obstruct the roll-back lid's ability to automatically close.

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 10).
	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>).
	Ice buildup on evaporator coils.	Remove all product, defrost (refer to <i>Manual Defrost</i> , page 11), and allow sufficient time for unit to reach target operating temperature.
Product 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 10).
	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 door.	Door gasket are damaged or not installed correctly.	Verify that the door gasket is installed correctly and is not cracked or damaged.

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 (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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**RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY**

