

INSTALLATION & OPERATION MANUAL

MCDONALD'S HIGH CAPACITY PREP (TABLE) REFRIGERATOR

Important READ FIRST

General:

1. This Installation & Operating Manual contains important instructions and safety information on the High Capacity Prep (Table) Refrigerator (HCPR). Read and understand the contents of this manual **before** attempting to: Uncrate, Install, Operate, Clean or perform Routine Maintenance.
2. The HCPR is designed for the temporary refrigerated storage and easy access to prepackaged refrigerated foods at commercial restaurants only. Franke authorizes no other use.
3. The HCPR may NOT be used for long term storage, only temporary storage of refrigerated product prior to day-of-use preparation.
4. The HCPR is designed for installation and operation indoors, in a restaurant kitchen area protected from weather, excessive heat, excessive humidity and corrosive salt air.
5. Only persons over 15 years old may operate this equipment, following all safety and operating instructions.
6. The A-rated equivalent continuous sound [pressure] level at the workstation for operating personnel is below 70 decibels.

Read, understand and obey all **WARNINGS, CAUTIONS** and **NOTES**:

During Installation -

This equipment must be installed by qualified personnel, in compliance with all installation instructions and local building, food safety and electric codes.

CAUTION! The shipping carton and pallet have banding under tension, nails or staples and possibly wood splinters. When uncrating, wear gloves and eye protection to reduce the risk of injury.

CAUTION! The HCPR weighs 232 lbs. or 105 kg. Do not attempt to remove this unit from the shipping carton or pallet without the help of others.

When Loading Product –

Always use disposable gloves when removing product from the refrigerator, to avoid potential cross contamination.

Important Product Loading Tips:

1. **DO NOT** over-load the High Capacity Prep Refrigerator. This refrigerator requires good air circulation to maintain safe, uniform refrigerated temperatures.
2. **DO NOT** let box flaps or inner plastic bags block or obstruct the openings or vents in the top of the storage compartment. Blocking those openings may raise compartment temperature and require the compressor to work harder

CAUTION! Do not allow refrigerator doors to remain open for any longer than the time required to remove the product required. Keeping the door open will raise compartment

temperature, require the compressor to work harder and potentially result in a FOOD SAFETY problem.

During Store Closing Procedure –

1. Before closing, all remaining product must be returned to long-term refrigerator storage.
2. This equipment must not be cleaned with a high-pressure water jet or steam cleaner.
3. Use only Cleaning and Sanitizing Agents approved by McDonald's and specified for this application in their restaurants.

NOTE: The HCPR is programmed to defrost every three hour of compressor run time. That defrost time interval will vary with product load and how often the door is opened.

During Preventative Maintenance –

WARNING! Verify the refrigerator is disconnected from the power source before attempting any preventive maintenance. Failure to disconnect the electric power could result in electric shock, burns, other injuries or death.

CAUTION! The fins on a condenser coil are very sharp, and some refrigeration lines can be very hot, resulting in possible cuts and/or burns. Avoid physical contact with the fins on the condenser coil or any related refrigeration lines. Gloves are recommended when cleaning the condenser coil.

Basic Troubleshooting:

1. Store Personnel authorized "troubleshooting" on the HCPR is limited to the steps and procedures outlined in Section 5 of this manual.
2. For any other service or performance problem not covered or corrected by Basic Troubleshooting procedures, **call: Franke Technical Support at (800) 537-2653** (press 2) in North America.
3. All service or repair work must be done by a licensed professional trained and authorized to perform service on Franke products.
4. Only factory authorized repair parts may be used when servicing this unit.

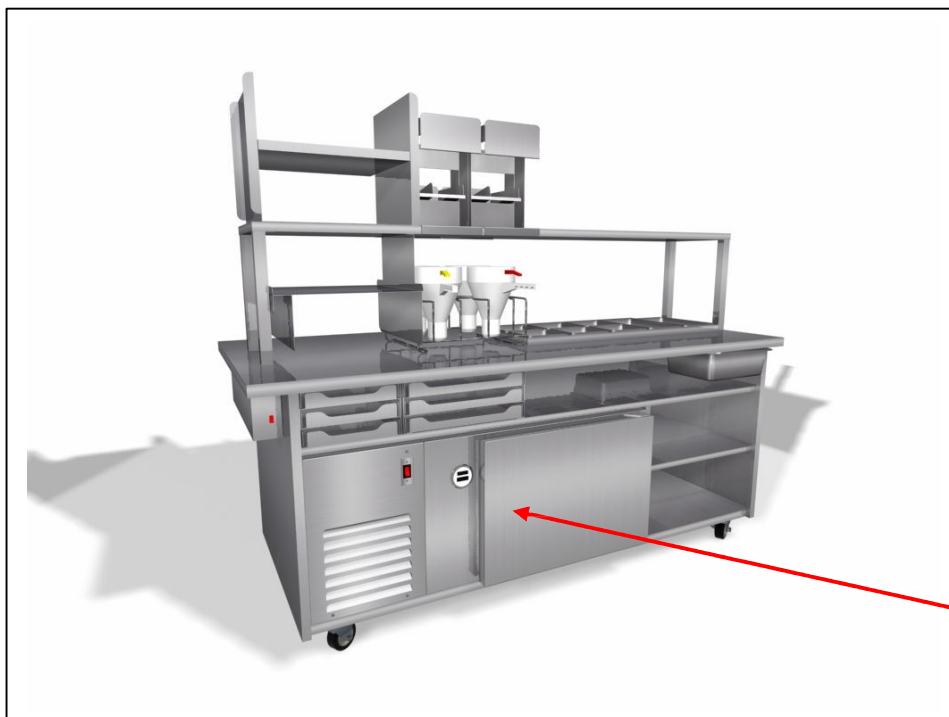
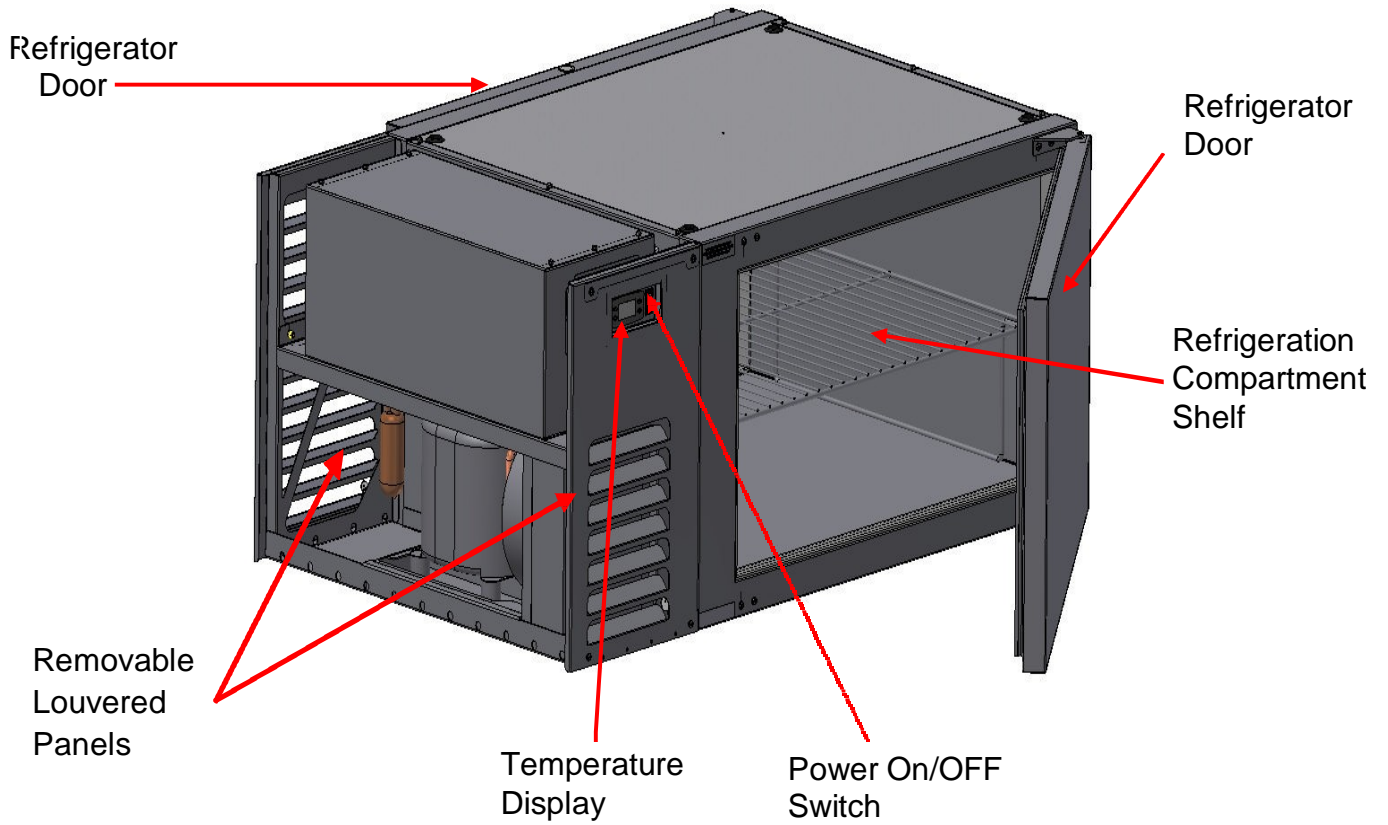
NOTE: There are no internal components that are serviceable by the operator or unit manager. All component adjustments, replacement and inspection must be done by Franke authorized and trained service technicians. Contact Franke Technical Support at:
1-800-537-2653 and option 2

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High Capacity Prep Refrigerator - Key Components

[Part Number: 18006403 & 18006555]



High Capacity Refrigerator module installed in Franke Prep Table

1 Installation Instructions

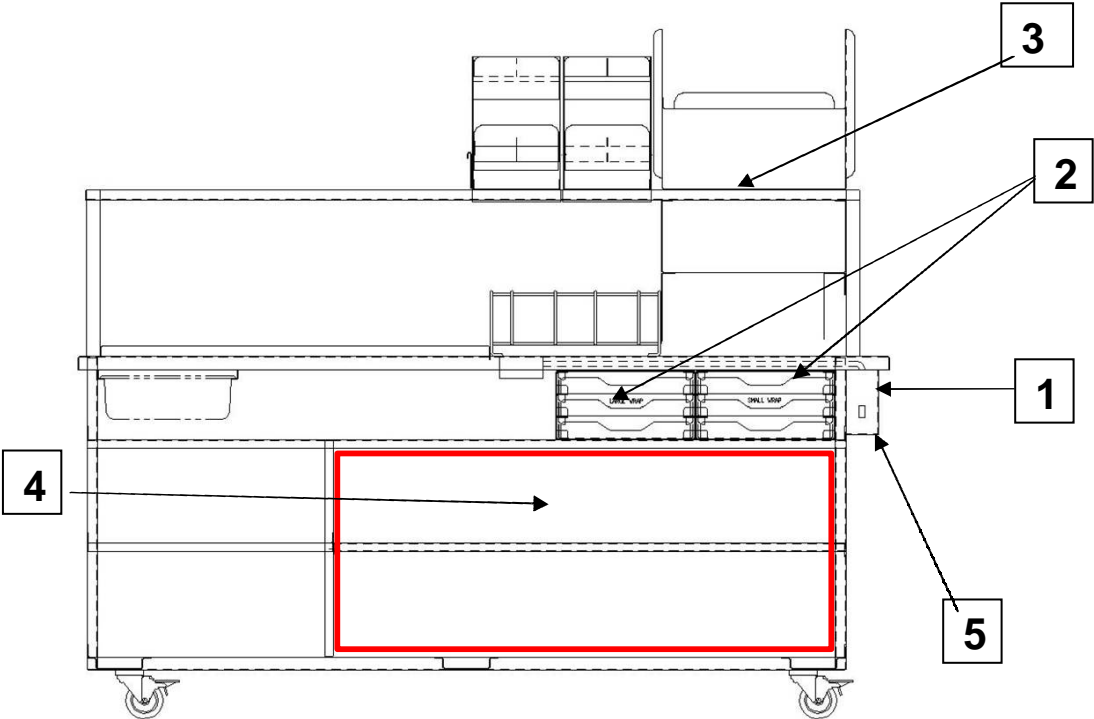
(McDonald’s modular High Capacity Prep [Table] Refrigerator)

1 Verify Prep Table Compatibility

The Franke High Capacity Prep Refrigerator (HCPR) is designed and sized to install in Franke manufactured prep tables only. It will not fit other prep tables that may be in use. To verify that your prep table is a Franke model, check the list of features and the diagram that follows:

Key	Design Detail	FRANKE Prep Table Characteristics
1	UL Listing label	Label has “Franke” printed on it
2	Wrap Drawers	Separate large & small drawers
3	Overshelf	Runs full length of the table
4	Refrigerator Location	Adjacent to toaster table, at the rear
5	Convenience Receptacles	Adjacent to toaster table and in the middle of the prep table

If your Prep table does not match these characteristics, contact your Franke Representative.



2 Uncrate the Unit

CAUTION! The HCPR shipping container may have staples and banding under tension, which can cause injuries during uncrating. Use caution and wear gloves and eye protection to reduce the risk of injury.

- Cut the banding used to close the carton.
- Open carton top flaps and remove any loose cardboard or Styrofoam packaging used to protect unit during shipping.
- Cut sides of carton and fold down all sides to completely expose refrigeration unit.

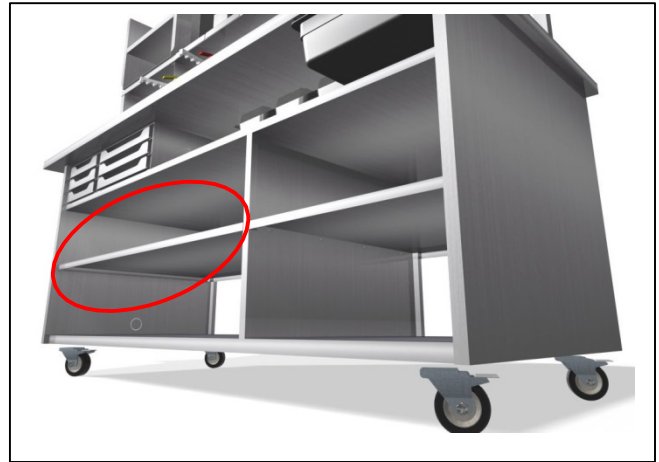
3 Installation into Franke Prep Table

CAUTION! This unit weighs 232 lbs. or 105 kg. Ask for help when lifting and positioning refrigeration module.

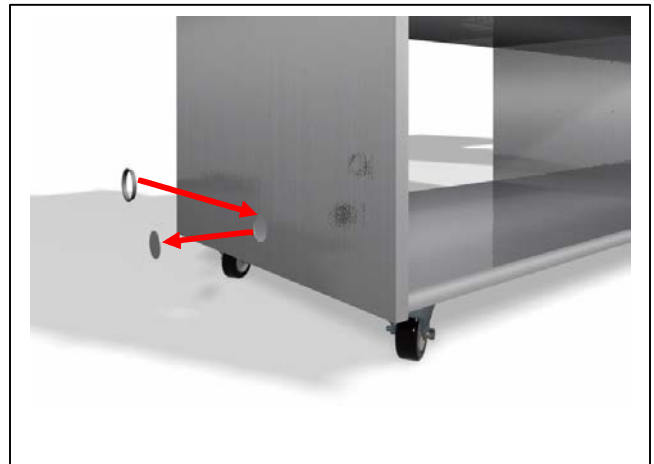
1. The Franke High Capacity Prep Refrigeration Module is designed to be installed in the below-counter shelving area used for general storage on the Franke Prep Table. Locate and unload the undershelf area and surrounding work surfaces. Clean and sanitize all surfaces.



2. Locate and remove the four screws that mount the middle shelf to the off- center shelf support. **NOTE:** Newer model Prep Tables are assembled without screws. Just lift the center shelf off the support tabs and pull out that shelf.



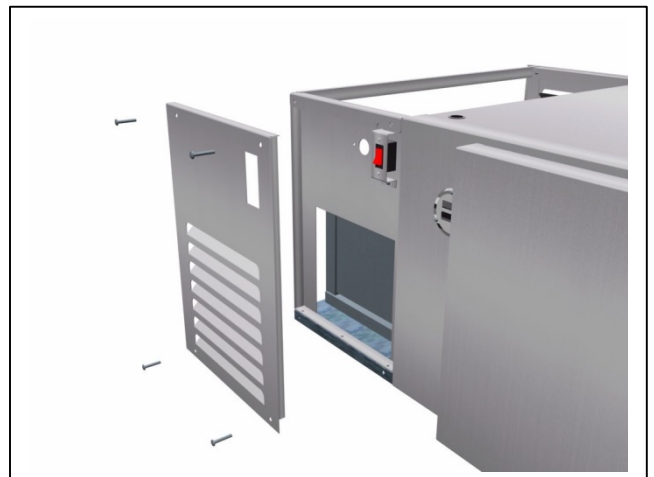
3. Locate and carefully remove the electrical knockout on the left side (facing front) of prep table. Take the 2-inch diameter plastic, snap-in grommet from small parts bag and insert it into that hole.



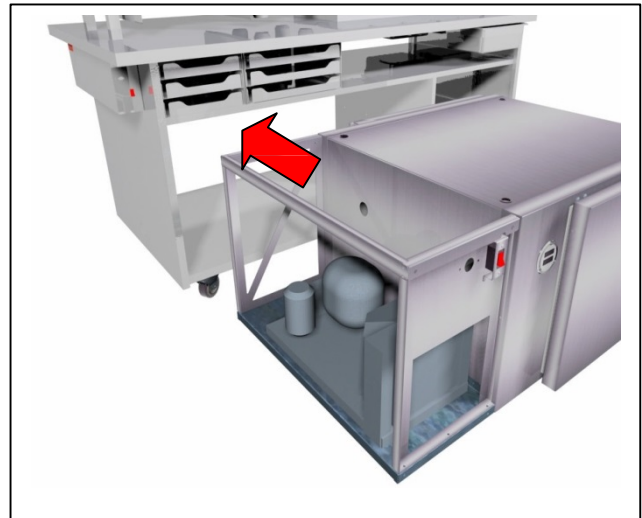
CAUTION

Electrical knockout blank and hole may have sharp edges or burrs. Use caution when removing blank and inserting the plastic grommet.

4. Remove the front and back louvered access panels on the HCPR module. Each panel has four screws, one at each corner. Save all eight screws for Step 7.



- Using two people, carefully lift refrigeration module off carton base and slide the rear edge (opposite the control side) on to the bottom shelf of the prep table. Slide unit into place until front frame is flush with the prep table front.



CAUTION

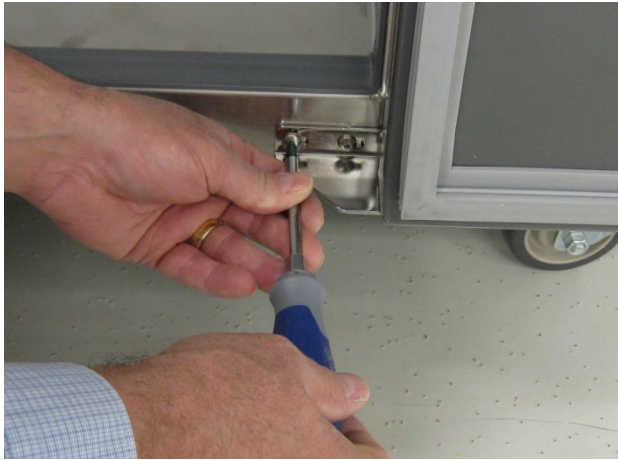
Use caution when lifting and moving refrigeration package. Make sure at least two people are used and that they are capable of safely lifting and moving this 218 pound [99 kg] unit.

- Locate 8-foot power cord inside compressor area of refrigeration module. Remove plastic or twist tie. Feed electric power cord and plug through protective grommet on left side panel of prep table.
- Replace both front and back louvered compressor access panels using the eight screws previously removed. (Front panel has a rectangular cutout for controls.)
- Use plastic strip gasket material provided to fill any gaps along top and sides of the refrigeration module. **IMPORTANT:** This gasket keeps water and soils from getting between the panels.



4 Change Door Swing (IF REQUIRED) – Reverse Door Hinges (Medium Phillips Screwdriver Required)

The HCPR ships from the factory with both doors hinged-right, so they open and swing to the right. Given kitchen layout, if one or both doors would function better opening left, the door swing can be changed as follows:



1. Remove the two screws from lower hinge, while supporting door. Remove the door.



2. Remove two screws from the upper hinge.



3. Reverse (former) upper hinge and mount it in the lower-left hinge position.



4. Rotate door, position on bottom hinge. Insert upper hinge in door top bushing & mount to case with two screws.

IMPORTANT: Use the extra screws to fill unused right hinge holes. Test door for a good seal, smooth swing and square fit.

2 Initial Cleaning & Start-Up

1. Wipe down, sanitize and dry the unit interior. Wipe down and sanitize the exterior of the unit, to include both louvered access panels and both doors. Use a damp cloth to clean around controls.



2. Plug refrigerator power cord into the 120-volt outlet on the side mounted power box on the prep table.
3. Turn-ON power switch located on the front of the refrigeration module. Switch-light will come on and you will hear compressor start.
4. Depending on room temperature, it will take 30-45 minutes for the refrigerator to reach the **normal operating temperature range of 34-40° F** or 1-4° C.

3 Operating Controls

1 Power-ON/OFF Switch

The HCPR is provided with a main Power-ON/OFF switch mounted just right of the temperature display/controller. The switch will light up when the power is ON.



IMPORTANT: Never turn OFF the Power Switch when the refrigerator is in use.

2 Temperature Display/Controller

The digital temperature display shows the actual unit operating temperature at all times. If adjustment becomes necessary, the four buttons on the digital temperature display are used to change the target set temperature.



The HCPR internal thermostat maintains the recommended refrigerated storage temperature range of 34-40° F or 1-4° C. This thermostat is calibrated, set and tested at the factory, prior to shipment from Franke.

Bring Refrigerator Down to Holding Temperature:

When the Power ON/OFF Switch is turned ON, the compressor will start and the unit will begin to chill. Keep both doors closed. Do not load any product until the temperature display reaches 34-40° F or 1-4° C. This initial cool-down may take 30-45 minutes.

NOTE: Once the refrigerator is down to operating temperature, the compressor will shut off. While the compressor is off, the fan will cycle on and off to save energy, when the refrigerator isn't being used.

Adjusting Refrigerator Target Operating Temperature

Adjusting target temperature may be necessary to compensate for higher or lower temperature or humidity in the kitchen, or the close proximity of heat producing equipment.

NOTE: The "set point" is the mid-point in the compressor-on / compressor-off operating cycle, which is factory set at plus or minus (+/-) 2° F.

To Change Temperature Set Point:

1. Push 'Set' button which will display: **SEt**, then press it again to display the set point temperature, which is factory-set at 34-40° F.

2. Push the up-arrow button (upper- left) to raise target temperature or the down-arrow button (lower-left) to lower set point.
3. The current compartment temperature will automatically reappear. (If the target temperature was reduced, the compressor should come on to lower the compartment temperature.)



To Initiate Manual Evaporator Coil Defrost (If So Directed*):

NOTE: The HCPR is provided with a heater and controls for automatic evaporator coil defrosting. **Under normal operating conditions, NO MANUAL DEFROSTING is required by the operator.**

*However, if the compartment temperature remains above set point and ice is visible on the evaporator coil, Franke Technical Services may advise starting a manual defrost cycle.

1. To initiate a manual defrost cycle, push and hold the down-arrow button on the display for 5 seconds, until the digital display reads: **dEF**.
2. The compressor will shut off to melt any excess ice buildup. At the end of the manual defrost cycle, the compressor will start and the display will return to the actual compartment temperature.



4 Daily Store-Closing Procedures

The Franke High Capacity Prep Refrigerator should not require any defrosting. It can be cleaned as part of regular prep table cleaning, or as needed.

The outside of the HCPR should be cleaned **every day**. Wipe off and clean the HCPR exterior, using approved McDonald's cleaning chemicals, according to instructions provided.

Be sure to clean the unit's sides, access panels and both doors.



IMPORTANT: Do not spray cleaners directly on or expose the small control panel to excessive moisture during cleaning.

5 Preventive Maintenance

DANGER! Verify the refrigerator is disconnected from the power source before attempting any preventive maintenance.

CAUTION! The fins on a condenser coil are very sharp and some refrigeration lines can be very hot. Avoid physical contact with the fins on the condenser coil or any related refrigeration lines. Gloves are recommended when accessing the internal components of any refrigerated equipment.

5.1 Weekly – Inspect & Clean Refrigerator Interior

1 Remove Unused Product

Remove any unused product from the HCPR and return to walk-in refrigerated storage or dispose of per store procedures.

2 Turn OFF & Unplug HCPR

- Turn OFF power switch.
- Unplug HCPR from Prep Table electric power outlet.
- Open both refrigerator doors to allow interior to warm up.

3 Remove Shelf for Cleaning

While storage compartment is warming up, remove the wire shelf. It can be washed and sanitized in the main sink.

4 Refrigerator Compartment Cleaning

- Wipe out any accumulated water, paper or food waste on the compartment bottom.
- Wipe down all interior surfaces with approved McDonald's cleaner and sanitizer.
- Leave the doors open to allow the compartment to air dry, before plugging it in.



5 Returning Refrigerator to Service

- Return and position the storage shelf. Close both compartment doors.
- Plug the power cord into the Prep Table-mounted electric outlet and turn on power-ON/OFF switch.



- The unit compressor will start and begin chilling the refrigerated compartment to the target refrigerated product storage temperature. Do not load any product until the temperature display reaches 34° to 40° F [1° to 4° C]. This cool-down may take 30-45 minutes.

5.2 Quarterly/Every Three Months - Clean Condenser Coil & Inspect Door Gasket

NOTE: A Phillips Screwdriver is required to remove the condenser coil access panel.

IMPORTANT: If coil cleaning and gasket inspection can be completed in less than 10 minutes, food can remain inside the refrigerator. If more time is required, remove all food to another refrigerator.

1 Turn OFF & Unplug HCPR

- Turn OFF power switch.
- Unplug HCPR from Prep Table electric power outlet.

2 Clean Condenser Coil

- Remove the controls-side access panel to inspect and access the condenser coil. Remove the four mounting screws with a Phillips screwdriver. Set aside and save those screws.
- Check back of louvered panel for any debris or blockage.



- Use a soft-bristle cleaning brush to gently remove dust and debris in and around the coil. **IMPORTANT:** Carefully brush with-the-fins, up- and-down. They are fragile and easily bent.
- Replace the vented front access panel and secure with the four Phillips screws removed earlier.



3 Inspect Door Gaskets

- Inspect the entire perimeter of both magnetic door gaskets for tears, cracks or other damage.
- If damage is found it will need to be replaced. **Contact Franke at 800 537-2653** and press 2 for Technical Services.



6 Basic Troubleshooting: HCPR Refrigerator

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Refrigerator won't run when unit's Power Switch is turned ON.	Unit is not plugged in	Verify unit is plugged in to outlet.
	Prep Table outlet isn't working	Plug unit into another nearby outlet. If individual outlet is not working, use alternate and contact licensed electrician to repair or replace outlet.
	Circuit breaker has been tripped	Check circuit breaker to see if it has tripped. Reset if necessary. If these steps do not fix problem, call Franke at 800 537-2653 and press 2 for Technical Services.
Refrigerator is running but it won't reach target operating temperature of 34° to 40° F (1° to 4° C).	Ice buildup on internal Evaporator Coils	Check for ice buildup on the evaporator coils (remove one access panel). If significant ice is found, initiate a Manual Defrost Cycle per instructions in Operation Controls Section 1.3.
	Condenser Coil is dirty or clogged with debris	Use a soft bristle brush to clean coils, per Preventive Maintenance instructions in Section 5. If these steps do not fix problem, call Franke at 800 537-2653 and press 2 for Technical Services.
	A door gasket is damaged	Inspect both door gaskets for cracks or damage. Gaskets should provide a tight seal on all sides of the door. If damage is found, call Franke at 800 537-2653 and press 2 for Technical Services.

7 Unit Specifications

Model HCPR Series – High Capacity Prep Refrigerator

The HCPR is a compact, modular under-counter refrigerator designed for easy installation in new or existing Franke Prep Tables. This refrigerator is designed with two compartment doors for easy access from both sides of the prep table; and provided with a pull-out refrigeration package to simplify and speed service access. Unit is programmed for automatic defrost cycles and provided with a combination temperature display and controller. HCPR Models have the following specifications and utility requirements:

Key Performance Specifications		
Product Model:	HCPR	
Part Number:	18006403 (120V)	18006555 (230V)
Capacity - Cubic Feet:		
Refrigeration System:	Forced air cooling system	
Refrigeration Type:	R-404A Refrigerant	
Compressor Horsepower:	1/5 HP	1/5 HP
Doors:	Two, hinged right, reversible	
Agency Listings:	cULus, NSF, Energy Star	
Key Dimensions & Weights		
Unit Width:	46.14"	1172 mm
Unit Depth [front-to-back]:	33.23"	844 mm
Unit Height	18.83"	478 mm
Minimum Door Swing	+25" both sides	+635 mm both sides
Approx. Shipping Weight	320 lbs.	145 kg
Unit Operating Weight	232 lbs.	105 kg
Electrical/Utility Requirements		
Voltage	120 VAC	230 VAC
Phase	1-phase	1-phase
Cycles	60 Hz	50-60 Hz
Amperage	3 AMPs	3 AMPs
Watts		
Power Cord Provided	8'	2.5 m
Plug Provided	NEMA 5-15P	16A pin & sleeve
Installation/Operating Conditions/Requirements		
Max. Room Temp.	82°F	28.8°C
Max. Room Humidity	60%	60%
Min. Side Clearance	None required*	None required*
Min. End Clearance	None required*	None required*

* For refrigerator operation. Aisle clearance per store requirements.

8 Franke New Equipment Limited Warranty

Franke Foodservice Systems (“Franke”) warrants new equipment manufactured in Franke’s own facilities and installed in the United States and Canada 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

- Stainless Steel Surfaces – Life of the equipment
- Compressor -- 5 Year Extended Warranty, as detailed below
- All Other Components – 2 Years Parts and Labor

5-Year Extended Compressor Warranty

- One Year from Date of Installation – Parts & Labor
- 2nd through 5th Year from Date of Installation – Parts only

In accordance with the compressor manufacturer’s policy, the serial number plate affixed to the compressor must be returned with the service invoice before reimbursement will be made.

Exclusions: Certain Franke parts that are expendable by nature and that need to be replaced frequently may not be covered. Franke is not liable under these warranties for repairs or damages due to improper operation, 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
- Service by a non-authorized service company

This warranty is conditioned 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.

9 Franke Service Commitment

Franke Foodservice Systems' Technical Support Department and its third-party Service Network is committed to meeting the unique service needs of restaurant operators. We strive to provide the following response times to service requests for Franke-manufactured equipment:

1. Provide contact with the customer...
 - Within 30 minutes of request for service during normal business hours
 - Within 90 minutes after normal business hours (including weekends)
2. Perform service visit
 - The same day for emergency service*
 - Within 24 hours for standard service
3. Target a 90% "first call" fix rate
4. Provide 90-day warranty on service performed

**For the purposes of this warranty, "emergency" is defined as an equipment operating condition that poses an immediate risk to the safety of restaurant workers or customers.*

This response time breakdown applies throughout the week and weekend. Due to varying customer locations, and varying service agent locations and schedules, response rates may occasionally be extended. In these situations, Franke Technical Support will work directly with the customer to find mutually suitable options. Franke reserves the right to use service agents outside of the stated Service Network.

Service Network - United States and Canada

Franke provides 24-hour, 7-day (24/7) response to customer service requests through its own Call Center.

Whenever possible, Franke selects service agents who belong to the Commercial Food Equipment Service Association (CFESA). This trade association currently has more than 450 members representing the U.S., Canada, Mexico and Puerto Rico.

When Franke cannot select a CFESA member, it nonetheless adheres to the CFESA standard for qualified service agents in North America. Among them are:

- 24 Hour emergency service
- Factory authorized warranty service
- Factory trained and certified technicians
- OEM parts availability
- System for communication with field technicians

Performance of service agents, including their parts stocking abilities, call response time, service rates and customer satisfaction are monitored by the Franke Field Service Department via online, written and phone surveys. This Service Network list is updated annually by Franke Technical Support.

Contact Information:

Franke Technical Services
1-800-5FRANKE (1-800-537-2653); select option 2
fa-ts.us@Franke.com

Franke Foodservice Systems Inc.
800 Aviation Parkway
Smyrna, TN 37167
USA
www.frankefs.com

For Warranty or Customer Service:
Toll Free: +1.800.537.2653, option 2

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