

User Manual

Commercial Refrigerator & Freezer



Model: 177GDN5RBB, 177GDN5RBW

Before operating this unit, please read manual completely.

Warning



DANGER – Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.



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.



CAUTION – Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.



CAUTION – Risk of fire or explosion due to flammable refrigerant used. Follow handling instructions carefully in compliance with local government regulations.

Installation

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

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.
- After unboxing, the unit must be kept upright for a minimum of 24 hours in its final installation location before being plugged in. Failure to do so may cause damage to the compressor and will void the warranty.
- Make sure the unit has reached the desired temperature before loading the unit with products.
- Make sure all accessories are installed (shelves, shelf clips, etc.) before plugging in the unit.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing / repair.
- Do not hang on doors or stand inside the unit.
- Please read through this manual in its entirety.

Cabinet Location Guides

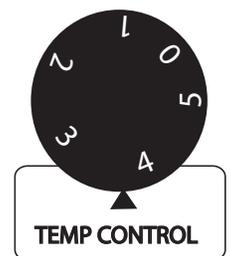
- Install the unit on a strong and leveled surface.
 - If the surface is uneven, the unit may be noisy.
 - The unit may malfunction if the surface is uneven.
- Install the unit in an indoor, well ventilated area.
 - For best performance, maintain 6" of clearance on both sides and the back of the unit at all times.
 - Outdoor use may cause decreased efficiency and damage to the unit.
 - Avoid direct sunlight.
- Avoid installation in a high humidity and / or dusty area.
 - High humidity can cause the unit to rust and may decrease efficiency.
 - Dust collected on the condenser coil may cause unit to malfunction.
 - Malfunction due to high ambient temperatures, humidity, or improperly maintained condenser coil will void the warranty.
- Select a location away from heat and moisture-generating equipment.
 - High ambient temperatures may cause the compressor to malfunction.
 - Malfunction due to high ambient temperatures and humidity will void the warranty.

Electrical

- Please ensure that the required voltage is being supplied at all times.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection. Please refer to the electrical requirements on the unit's nameplate.
- The unit should have its own dedicated outlet.
- Do not use extension cords.
- Ensure the unit is not resting on or against the electrical cord.
- If the unit is not in use for a long period of time, please unplug the unit from the outlet.
- To avoid shock and fire hazards, do not plug in or unplug the unit with wet hands.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.
- To change the colors of the LED lights, turn dial to desired color.

Adjusting the Temperature for Dial Controls

The temperature controls are factory-set to maintain an average temperature of 34° to 45°F in refrigerators and -13° to 5°F in freezers. In refrigerators, to maintain a different temperature, simply adjust the control knob located inside the unit. To decrease the temperature (colder), turn clockwise. To increase the temperature (warmer), turn counter-clockwise. In freezers, to maintain a different temperature, simply adjust using the electronic control arrows. To set the temperature press the set button, adjust the temperature accordingly by pressing the up or down arrows, and then press set. This will ensure your freezer is operating at a safe temperature for frozen foods.



Running a Manual Defrost Cycle

Units are 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. Only models with digital controls can run a manual defrost cycle. Units with mechanical controls cannot run a manual defrost cycle.

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

Freezers: Press the defrost button (“def” and down arrow) for approximately 5 seconds. Repeat to stop the defrost cycle.

Defrost System

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. Manual defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

Operation/Maintenance

NOTE: We strongly recommend that any servicing be performed by an authorized service technician.

Loading Product

- Do not block the air duct / fan at the top of the unit. Maintain a minimum of 4" of clearance between products and the fan at all times.
- Ensure all shelves are sitting level and properly secured before loading products.
- Do not store flammable and explosive gas or liquids inside the unit.

Cleaning the Condenser Coil

- For efficient operation, keep the condenser surface free of dust, dirt, and lint.
- We recommend cleaning the condenser coil at least once per month.
- Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer.

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 interior finish.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove the door gasket from the frame of the door, soak it in warm water and soap for thirty (30) minutes, then dry with soft cloth and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and shelf brackets from the unit, and clean them with a mild soap and warm water.

Trouble Shooting

Compressor is 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.

Cabinet Temperature is too Warm

Thermostat is set too high.	Set thermostat to lower temperature.
Airflow is blocked.	Re-arrange products to allow for proper air flow. Make sure there is at least four inches of clearance from the fan.
Low refrigerant levels.	Set thermostat to lower temperature.
Door is slightly ajar.	Wait for defrost cycle to finish.

Interior Light is Not Working

Poor switch connection.	Turn off light switch and turn it back on.
Bulb is not connected.	Make sure the bulb is correctly inserted in the socket.
Bulb has burned out.	Replace the bulb.

Condensation is Collecting on the Cabinet and/or Floor

Gasket is not sealing properly.	Clean, repair, or replace the gasket as necessary.
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Warranty Information

Valid only in the Continental United States | Rev. 1/2019

1 Year Limited Replacement Warranty

Unless otherwise stated, Galaxy Equipment warrants to the original purchaser of new, qualified Galaxy Equipment units (and all parts thereof), that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery. If a qualified product is found to be defective during this period, Galaxy Equipment will repair the defective unit, replace any defective parts, or replace the defective unit.

What This Warranty Does Not Cover:

Galaxy Equipment 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 Galaxy Equipment. 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.
- Products sold or used outside of the Continental 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.

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:

To obtain warranty service, contact the location where you purchased the product:

www.WebstaurantStore.com

Call 717-392-7472. You must have your order number ready when contacting.

The Restaurant Store

If you purchased this unit from your local store location, please contact your store directly.

www.TheRestaurantStore.com

If you purchased this unit online, call 717-392-7261. You must have your order number ready when contacting.

Failure to contact Galaxy Equipment prior to obtaining equipment service may void your warranty.