



Countertop Refrigerated Prep Rails

Models:

#360CPT28HC #360CPT15HC

Note:

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



Refrigerated Countertop Prep Rails

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Warnings

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

PELIGRO – RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGENE.

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.

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LE MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENTANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCION – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.



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Installation

This unit is intended for use in a temperature-controlled environment less than 75°F and 60% relative humidity.

IMPORTANT – Please Read Before Installation:

- If the unit has recently been transported on its side, please let the unit stand upright for a minimum of 24 hours before plugging it in.
- Make sure that the unit has reached the desired temperature before loading the unit with products. This unit is meant for keeping cold products cold, not chilling warm products.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e., shelves, shelf clips, casters) before plugging the unit in.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing/repair.
- Do not store flammable, explosive, or corrosive liquids or gas in or near the unit.
- Please read through the manual in its entirety.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing/repair.

Cabinet Location Guidelines

- Install the unit on a strong and leveled surfaces.
 - 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, please maintain clearance of 4" on the back of the unit.
 - Do not use outdoors. For indoor use only.
 - Avoid direct sunlight.
- Avoid installation in a high humidity and/or dusty area.
 - Humidity above 55% can cause the unit to rust, collect condensation, and may decrease efficiency.
 - Dust collected on the condenser coil will cause the unit to malfunction.
 - Malfunction due to temperatures above 75°F, humidity above 55%, or improperly maintained condenser coil will void the warranty.
- Select a location away from heat and moisture-generating equipment.
 - Ambient temperatures above 75°F may cause the compressor to malfunction.
 - For optimal performance, the unit should not be used in environments with ambient temperatures exceeding 75°F.
 - The unit should not be placed in areas with an ambient temperature over 90°F.
 - Equipment malfunctions due to ambient temperatures above 90°F could void the warranty.
 - Do not install this unit inside a closet or alcove.



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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 projection. NEVER USE AN ADAPTER PLUG! Please refer to the electrical requirements on the unit's nameplate.
- This 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, unplug 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.

Loading Food Pans

• Countertop units are designed to function with all pans in place, even if some pans are to be left empty. For maximum food freshness, fill the pans only with an amount that can be used in a specific usage period. During non-use, remove all food or cover the food with pan lids.

Adjusting the Temperature

The temperature in the cabinet can be adjusted with a screwdriver.

Turning the screw clockwise decreases the temperature and turning the screw counterclockwise increases the temperature.

Defrost System:

To defrost, turn the temperature control knob to the lowest setting (the lowest number on numbered controllers) for 5 - 6 hours before defrosting. Power the unit off and take all food out. After defrosting, clean the wall with a dry cloth and then turn the power back on.



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Safety / Warning

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

PROPER GROUNDING REQUIRED

• To minimize shock and fire hazards, make sure that the unit is properly grounded.

WARNING

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.



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Operation / Maintenance

WARNING: DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

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

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 the 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.

Cleaning the Exterior of the Unit

- A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt.
 A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.
- Only use soft cloths, microfiber sponges, or plastic scouring pads.
 - Avoid anything that might scratch the surface.
- Clean with the polish lines by wiping parallel to the grain lines.
- Use cleaning chemicals such as alkaline, alkaline chlorinated, and non-chloride chemicals. Chlorine-free cleaning options include acetone, methyl alcohol, and mineral spirits.
 - Noble Chemical offers Excel, a water-based aerosol cleaner and polish.
 - If you are looking to sanitize your stainless steel, Noble's QuikSan is a ready-to-use sanitizer that won't damage stainless steel.

What	Why	
Chloride-Based Cleaners	Using chlorine / bleach could result in pin holes	
Sharp Objects	Sharp edges can puncture the surface	
Onion / Olive Juice	A galvanic chemical reaction transfers to the metal and causes pin holes	
Scouring Pads	These will scratch the surface	
Hard Water	This may leave hard water spots and deposits that break down the stainless steel	

Never use the following products to clean stainless steel:



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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.

Condenser Coil Cleaning Instructions:

A dusty condenser may lead to high energy consumption, less cooling effectiveness, and compressor damage.

The condenser coil is located at the bottom behind the panel.

- Disconnect the electrical power from the unit.
- Remove the front cover and base cover with a screwdriver.
- Using a soft brush and/or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
- Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Ex. Noble Chemical Tech Line
- After cleaning, straighten any bent condenser fins with a fin comb.
- When finished, be sure to reinstall the front cover and base cover.
- Reconnect the electrical power to the unit.

Problem	Possible Cause	Possible Solution
Compressor 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 set too warm.	Set thermostat to lower temperature.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Low refrigerant levels.	Contact a service technician to check refrigerant levels.

Troubleshooting