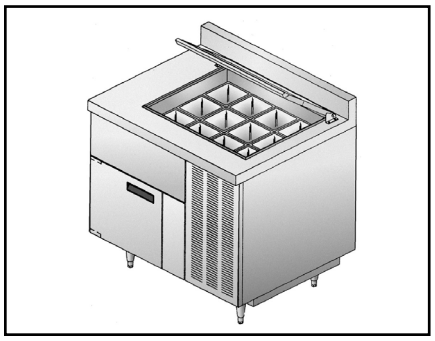
DELFIELD®

F18 Series
Work Tables

Original Instructions
Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.








Part Number: 9291454 08/17

WELBILT®

Safety Notices

⚠Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

⚠ DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

⚠ DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

⚠ DANGER

Use appropriate safety equipment during installation and servicing.

⚠Warning

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

⚠Warning

Authorized service representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

⚠Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

⚠Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

⚠Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠Warning

Use caution when handling metal surface edges of all equipment.

⚠Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

⚠Caution

Use caution handling, moving and use of the R290 refrigerators to avoid either damaging the refrigerant tubing or increasing the risk of a leak. Components shall be replaced with like components. Servicing shall be done by a factory authorized service personnel to minimize the risk of possible ignition due to incorrect parts or improper service.

Notice

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.mtwkitchencare.com for manual updates, translations, or contact information for service agents in your area.

Notice

All models intended for sale and use in Australia and New Zealand use only R-404A as a refrigerant. No flammable refrigerants are used.

Notice

All models intended for sale and use in Australia and New Zealand are of climatic class 4 (30°C, 55%RH).

Notice

All models intended for sale and use in Australia and New Zealand use ecomate® as the insulation blowing gas which is nonflammable.

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Section 1
General Information

Model Numbers

This manual covers the following self contained work tables:

Refrigerated Quick Glance Rail	
F18DC47P	F18DC91P
F18DC60P	F18DC99P
F18DC68P	F18DC114P
F18DC72P	
Freezer Base	
F18FC43V	F18FC88V
F18FC62V	
Refrigerated Mega Top Tables	
F18MC39AV	F18MC60AV
F18MC39DV	F18MC60DV
F18MC52AV	F18MC60EV
F18MC52DV	F18MC60FV
F18MC52EV	
Refrigerated Dual Rails	
F18PD48V	F18PD72V
Refrigerated Reduced Height Rail	
F18RC47P	F18RC91P
F18RC60P	F18RC99P
F18RC68P	F18RC114P
F18RC72P	
Refrigerated Salad Top Tables	
F18SC39AV	F18SC60AV
F18SC39BV	F18SC60BV
F18SC52AV	F18SC60CV
F18SC52BV	F18SC60DV
F18SC52CV	
F18SC52DV	
Refrigerated Work Tables	
F18WC44P	F18WC68P
F18WC48P	F18WC87P
F18WC60P	F18WC95P

Export Options

Export Refrigerated Quick Glance Rail	
F18DC47-E	F18DC91-E
F18DC60-E	F18DC99-E
F18DC68-E	F18DC114-E
F18DC72-E	
Export Freezer Base	
F18FC43-E	
Export Refrigerated Mega Top Salad Tables	
F18MC39A-E	F18MC60A-E
F18MC39D-E	F18MC60D-E
F18MC52A-E	F18MC60E-E
F18MC52D-E	F18MC60F-E
F18MC52E-E	
Export Refrigerated Reduced Height Rail	
F18RC47-E	F18RC91-E
F18RC60-E	F18RC99-E
F18RC68-E	F18RC114-E
F18RC72-E	
Export Refrigerated Salad Top Tables	
F18SC39A-E	F18SC60A-E
F18SC39B-E	F18SC60B-E
F18SC52A-E	F18SC60C-E
F18SC52B-E	F18SC60D-E
F18SC52C-E	
F18SC52D-E	
Export Refrigerated Work Tables	
F18WC44-E	F18WC68-E
F18WC48-E	F18WC87-E
F18WC60-E	F18WC95-E

Serial Number Information

The serial number is on the identification plate that also includes the model number.

- The id plate on all refrigerated work tables and freezer bases is located inside the compressor section.

Always have the serial number of your unit available when calling for parts or service.

Warranty Information

Visit www.delfield.com/warranty to:

- Register your product for warranty.
- Verify warranty information.
- View and download a copy of your warranty.

Regulatory Certifications

STANDARD MODELS

115Volt, 60Hertz, 1Phase models are certified by:

- National Sanitation Foundation (NSF)
- Underwriters Laboratories (UL)
- Underwriters Laboratories of Canada (cUL)

EXPORT OPTIONS

230-240Volt, 50Hertz, 1Phase models are certified by:

- National Sanitation Foundation (NSF)
- Technical Inspection Association
- European Conformity

Section 2
Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ Caution

When adding any item verify the location of the refrigeration lines on wrapped rail units. A refrigeration leak in a rail may be irreparable or extremely difficult and costly to repair.

Location

⚠ Warning

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

⚠ Warning

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit or gas lines.

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- The location MUST be level, stable and capable of supporting the weight of the equipment.
- The location MUST be free from and clear of combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Front casters MUST be locked once positioned.
- Recommended air temperature is 50° - 100°F (10° - 38°C).
- Proper air supply for ventilation is REQUIRED AND CRITICAL for safe and efficient operation.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Clearance Requirements

⚠ DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

⚠ DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

Back / Sides	1.00” (25mm)

- Keep the vents clean and free of obstruction.
- Casters or legs must be used and not removed.

Weight Of Equipment

Model	Weight
Refrigerated Quick Glance Rail	
F18DC47P	520lbs (236kg)
F18DC60P	560lbs (254kg)
F18DC68P	650lbs (295kg)
F18DC72P	650lbs (295kg)
F18DC91P	750lbs (340kg)
F18DC99P	775lbs (352kg)
F18DC114P	775lbs (352kg)
Freezer Base	
F18FC43V	425lbs (193kg)
F18FC62V	495lbs (225kg)
F18FC88V	715lbs (324kg)
Refrigerated Mega Top Tables	
F18MC39AV	410lbs (186kg)
F18MC39DV	400lbs (181kg)
F18MC52AV	470lbs (213kg)
F18MC52DV	460lbs (208kg)
F18MC52EV	450lbs (204kg)
F18MC60AV	510lbs (231kg)
F18MC60DV	500lbs (227kg)
F18MC60EV	490lbs (222kg)
F18MC60FV	480lbs (217kg)
Refrigerated Dual Rails	
F18PD48V	691lbs (313kg)
F18PD72V	873lbs (396kg)
Refrigerated Reduced Height Rail	
F18RC47P	520lbs (236kg)
F18RC60P	560lbs (254kg)
F18RC68P	650lbs (295kg)
F18RC72P	650lbs (295kg)
F18RC91P	750lbs (340kg)
F18RC99P	775lbs (352kg)
F18RC114P	775lbs (352kg)
Refrigerated Salad Top Tables	
F18SC39AV	400lbs (181kg)
F18SC39BV	390lbs (177kg)
F18SC52AV	460lbs (208kg)
F18SC52BV	450lbs (204kg)
F18SC52CV	440lbs (199kg)
F18SC52DV	480lbs (195kg)
F18SC60AV	500lbs (227kg)
F18SC60BV	490lbs (222kg)
F18SC60CV	480lbs (217kg)
F18SC60DV	470lbs (213kg)
Refrigerated Work Tables	
F18WC44P	365lbs (166kg)
F18WC48P	390lbs (177kg)
F18WC60P	435lbs (197kg)
F18WC68P	495lbs (225kg)
F18WC87P	535lbs (243kg)
F18WC95P	615lbs (279kg)

Model	Weight
Export Refrigerated Quick Glance Rail	
F18DC47-E	520lbs (236kg)
F18DC60-E	560lbs (254kg)
F18DC68-E	650lbs (295kg)
F18DC72-E	650lbs (295kg)
F18DC91-E	750lbs (340kg)
F18DC99-E	775lbs (352kg)
F18DC114-E	775lbs (352kg)
Export Freezer Base	
F18FC43-E	425lbs (193kg)
Export Refrigerated Mega Top Salad Tables	
F18MC39A-E	410lbs (186kg)
F18MC39D-E	400lbs (181kg)
F18MC52A-E	470lbs (213kg)
F18MC52D-E	460lbs (208kg)
F18MC52E-E	450lbs (204kg)
F18MC60A-E	510lbs (231kg)
F18MC60D-E	500lbs (227kg)
F18MC60E-E	490lbs (222kg)
F18MC60F-E	480lbs (217kg)
Export Refrigerated Reduced Height Rail	
F18RC47-E	520lbs (236kg)
F18RC60-E	560lbs (254kg)
F18RC68-E	650lbs (295kg)
F18RC72-E	650lbs (295kg)
F18RC91-E	750lbs (340kg)
F18RC99-E	775lbs (352kg)
F18RC114-E	775lbs (352kg)
Export Refrigerated Salad Top Tables	
F18SC39A-E	400lbs (181kg)
F18SC39B-E	390lbs (177kg)
F18SC52A-E	460lbs (208kg)
F18SC52B-E	450lbs (204kg)
F18SC52C-E	440lbs (199kg)
F18SC52D-E	480lbs (195kg)
F18SC60A-E	500lbs (227kg)
F18SC60B-E	490lbs (222kg)
F18SC60C-E	480lbs (217kg)
F18SC60D-E	470lbs (213kg)
Export Refrigerated Work Tables	
F18WC44-E	365lbs (166kg)
F18WC48-E	390lbs (177kg)
F18WC60-E	435lbs (197kg)
F18WC68-E	495lbs (225kg)
F18WC87-E	535lbs (243kg)
F18WC95-E	615lbs (279kg)

Dimensions

Model	Length	Depth	Height
Refrigerated Quick Glance Rail			
F18DC47P	47” (119cm)	31.50” (80cm)	43.75” (111cm)
F18DC60P	60” (152cm)		
F18DC68P	68” (173cm)		
F18DC72P	72” (183cm)		
F18DC91P	91” (231cm)		
F18DC99P	99” (251cm)		
F18DC114P	114” (290cm)		
Freezer Base			
F18FC43V	43” (110cm)	31.50” (80cm)	40” (102cm)
F18FC62V	62” (157cm)		
F18FC88V	88” (224cm)		
Refrigerated Mega Top Tables			
F18MC39AV	39” (99cm)	31.50” (80cm)	40” (102cm)
F18MC39DV			
F18MC52AV	52” (132cm)		
F18MC52DV			
F18MC52EV			
F18MC60AV	60” (152cm)		
F18MC60DV			
F18MC60EV			
F18MC60FV			
Refrigerated Dual Rails			
F18PD48V	48” (122cm)	31.50” (80cm)	55.75” (142cm)
F18PD72V	72” (183cm)		
Refrigerated Reduced Height Rail			
F18RC47P	47” (119cm)	31.50” (80cm)	42” (107cm)
F18RC60P	60” (152cm)		
F18RC68P	68” (173cm)		
F18RC72P	72” (183cm)		
F18RC91P	91” (231cm)		
F18RC99P	99” (251cm)		
F18RC114P	114” (290cm)		
Refrigerated Salad Top Tables			
F18SC39AV	39” (99cm)	31.50” (80cm)	40” (102cm)
F18SC39BV			
F18SC52AV	52” (132cm)		
F18SC52BV			
F18SC52CV			
F18SC52DV			
F18SC60AV	60” (152cm)		
F18SC60BV			
F18SC60CV			
F18SC60DV			
Refrigerated Work Tables			
F18WC44P	44” (112cm)	31.50” (80cm)	40” (102cm)
F18WC48P	48” (122cm)		
F18WC60P	60” (152cm)		
F18WC68P	68” (173cm)		
F18WC87P	87” (221cm)		
F18WC95P	95” (241cm)		

Model	Length	Depth	Height
Export Refrigerated Quick Glance Rail			
F18DC47-E	47” (119cm)	31.50” (80cm)	43.75” (111cm)
F18DC60-E	60” (152cm)		
F18DC68-E	68” (173cm)		
F18DC72-E	72” (183cm)		
F18DC91-E	91” (231cm)		
F18DC99-E	99” (251cm)		
F18DC114-E	114” (290cm)		
Export Freezer Base			
F18FC43-E	43” (110cm)	31.50” (80cm)	40” (102cm)
Export Refrigerated Mega Top Salad Tables			
F18MC39A-E	39” (99cm)	31.50” (80cm)	40” (102cm)
F18MC39D-E			
F18MC52A-E	52” (132cm)		
F18MC52D-E			
F18MC52E-E			
F18MC60A-E	60” (152cm)		
F18MC60D-E			
F18MC60E-E			
F18MC60F-E			
Export Refrigerated Reduced Height Rail			
F18RC47-E	47” (119cm)	31.50” (80cm)	42” (107cm)
F18RC60-E	60” (152cm)		
F18RC68-E	68” (173cm)		
F18RC72-E	72” (183cm)		
F18RC91-E	91” (231cm)		
F18RC99-E	99” (251cm)		
F18RC114-E	114” (290cm)		
Export Refrigerated Salad Top Tables			
F18SC39A-E	39” (99cm)	31.50” (80cm)	40” (102cm)
F18SC39B-E			
F18SC52A-E	52” (132cm)		
F18SC52B-E			
F18SC52C-E			
F18SC52D-E			
F18SC60A-E	60” (152cm)		
F18SC60B-E			
F18SC60C-E			
F18SC60D-E			
Export Refrigerated Work Tables			
F18WC44-E	44” (112cm)	31.50” (80cm)	40” (102cm)
F18WC48-E	48” (122cm)		
F18WC60-E	60” (152cm)		
F18WC68-E	68” (173cm)		
F18WC87-E	87” (221cm)		
F18WC95-E	95” (241cm)		

Capacity

	Door Size			
	19” (48cm)	24” (61cm)	27” (69cm)	32” (81cm)
Shelf Max Load	70lbs (32kg)	99lbs (45kg)	124lbs (56kg)	140lbs (64kg)

Model	# Of Doors			Base Volume FT³	Shelf Area FT²	# of 1/6 Size Pans
	19” (48cm)	27” (69cm)	32” (81cm)			
Refrigerated Quick Glance Rail						
F18DC47P		1		9.36	3.95	12
F18DC60P	1	1		13.81	6.51	14
F18DC68P		2		16.52	7.9	18
F18DC72P		2		16.52	7.9	16
F18DC91P	1	2		22.35	10.29	22
F18DC99P		3		25.07	11.85	24
F18DC114P			3	30.16	14.46	28
Freezer Base						
F18FC43V	1			8.32	2.56	NA
F18FC62V	2			13.86	5.12	
F18FC88V			2	23.46	9.64	
Refrigerated Mega Top Tables						
F18MC39AV	1			4.30	NA	6
F18MC39DV	1			4.30	NA	12
F18MC52AV	2			7.28	NA	6
F18MC52DV	2			7.28	NA	12
F18MC52EV	2			7.28	NA	18
F18MC60AV	1	1		9.10	NA	6
F18MC60DV	1	1		9.10	NA	12
F18MC60EV	1	1		9.10	NA	18
F18MC60FV	1	1		9.10	NA	24
Refrigerated Dual Rails						
F18PD48V		1		8.41	3.95	24
F18PD72V		2		15.42	7.9	36
Refrigerated Reduced Height Rail						
F18RC47P		1		9.36	3.95	12
F18RC60P	1	1		13.81	6.51	14
F18RC68P		2		16.52	7.9	16
F18RC72P		2		16.52	7.9	16
F18RC91P	1	2		22.35	10.29	22
F18RC99P		3		25.07	11.85	24
F18RC114P			3	30.16	14.46	28
Refrigerated Salad Top Tables						
F18SC39AV	1			4.30	NA	6
F18SC39BV	1			4.30	NA	8
F18SC52AV	2			7.28	NA	6
F18SC52BV	2			7.28	NA	8
F18SC52CV	2			7.28	NA	10
F18SC52DV	2			7.28	NA	12
F18SC60AV	1	1		9.10	NA	6
F18SC60BV	1	1		9.10	NA	8
F18SC60CV	1	1		9.10	NA	10
F18SC60DV	1	1		9.10	NA	12
Refrigerated Work Tables						
F18WC44P	(1) 24”			9.15	3.4	NA
F18WC48P		1		10.25	3.95	
F18WC60P	1	1		15.09	6.51	
F18WC68P		2		18.04	7.90	
F18WC87P	1	2		24.44	10.29	
F18WC95P		3		27.39	11.85	

Model	# Of Doors			Base Volume FT³	Shelf Area FT²	# of 1/6 Size Pans
	19” (48cm)	27” (69cm)	32” (81cm)			
Export Refrigerated Quick Glance Rail						
F18DC47-E		1		9.36	3.95	12
F18DC60-E	1	1		13.81	6.51	14
F18DC68-E		2		16.52	7.9	18
F18DC72-E		2		16.52	7.9	16
F18DC91-E	1	2		22.35	10.29	22
F18DC99-E		3		25.07	11.85	24
F18DC114-E			3	30.16	14.46	28
Export Freezer Base						
F18FC43-E	1			8.32	2.56	NA
Export Refrigerated Mega Top Salad Tables						
F18MC39A-E	1			4.30	NA	6
F18MC39D-E	1			4.30	NA	12
F18MC52A-E	2			7.28	NA	6
F18MC52D-E	2			7.28	NA	12
F18MC52E-E	2			7.28	NA	18
F18MC60A-E	1	1		9.10	NA	6
F18MC60D-E	1	1		9.10	NA	12
F18MC60E-E	1	1		9.10	NA	18
F18MC60F-E	1	1		9.10	NA	24
Export Refrigerated Reduced Height Rail						
F18RC47-E		1		9.36	3.95	12
F18RC60-E	1	1		13.81	6.51	14
F18RC68-E		2		16.52	7.9	16
F18RC72-E		2		16.52	7.9	16
F18RC91-E	1	2		22.35	10.29	22
F18RC99-E		3		25.07	11.85	24
F18RC114-E			3	30.16	14.46	28
Export Refrigerated Salad Top Tables						
F18SC39A-E	1			4.30	NA	6
F18SC39B-E	1			4.30	NA	8
F18SC52A-E	2			7.28	NA	6
F18SC52B-E	2			7.28	NA	8
F18SC52C-E	2			7.28	NA	10
F18SC52D-E	2			7.28	NA	12
F18SC60A-E	1	1		9.10	NA	6
F18SC60B-E	1	1		9.10	NA	8
F18SC60C-E	1	1		9.10	NA	10
F18SC60D-E	1	1		9.10	NA	12
Export Refrigerated Work Tables						
F18WC44-E	(1) 24”			9.15	3.4	NA
F18WC48-E		1		10.25	3.95	
F18WC60-E	1	1		15.09	6.51	
F18WC68-E		2		18.04	7.90	
F18WC87-E	1	2		24.44	10.29	
F18WC95-E		3		27.39	11.85	

Electrical Service

⚠ DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

⚠ Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

- Plug units with R290 refrigerant into a receptacle that is a minimum of 14” (36cm) above the floor.
- All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.
- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- If optional electrical receptacles are mounted in the unit’s backsplash, they must be wired independently from the existing unit wiring.
- The maximum allowable voltage variation is ±10% of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

Ground Fault Circuit Interrupter

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Welbilt does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

Model	Amps	H.P.	NEMA Plug	Voltage, Hertz, Phase
Refrigerated Quick Glance Rail				
F18DC47P	4.7	0.25	5-15P	115, 60, 1
F18DC60P				
F18DC68P				
F18DC72P	6.5	(2) .20		
F18DC91P				
F18DC99P				
F18DC114P				
Freezer Base				
F18FC43V	10.0	1/3	5-15P	115, 60, 1
F18FC62V	12.0	1/2	5-15P	
F18FC88V	16.0	3/4	5-20P	
Refrigerated Mega Top Tables				
F18MC39AV	7.0	1/4	5-15P	115, 60, 1
F18MC39DV				
F18MC52AV				
F18MC52DV				
F18MC52EV				
F18MC60AV				
F18MC60DV				
F18MC60EV				
F18MC60FV				
Refrigerated Dual Rails				
F18PD48V	10.1	1/5. 1/3	5-20P	115, 60, 1
F18PD72V	12.7	1/5, 1/2		
Refrigerated Reduced Height Rail				
F18RC47P	4.7	0.25	5-15P	115, 60, 1
F18RC60P				
F18RC68P				
F18RC72P	6.5	(2) .20		
F18RC91P				
F18RC99P				
F18RC114P				
Refrigerated Salad Top Tables				
F18SC39AV	7.0	1/4	5-15P	115, 60, 1
F18SC39BV				
F18SC52AV				
F18SC52BV				
F18SC52CV				
F18SC52DV				
F18SC60AV				
F18SC60BV				
F18SC60CV				
F18SC60DV				
Refrigerated Work Tables				
F18WC44P	2.9	0.20	5-15P	115, 60, 1
F18WC48P				
F18WC60P				
F18WC68P				
F18WC87P	4.8	0.25		
F18WC95P				

- Export models are temperature class N.
- Export plugs vary per destination.

Model	Amps	H.P.	Volts, Hertz, Phase
Export Refrigerated Quick Glance Rail			
F18DC47-E	2.5	1/4	230-240, 50, 1
F18DC60-E	2.8	1/3	
F18DC68-E	2.8	1/3	
F18DC72-E	5.3	1/2	
F18DC91-E	5.3	1/2	
F18DC99-E	5.3	1/2	
F18DC114-E	5.0	3/4	
Export Freezer Base			
F18FC43-E	2.0	1/3	230-240, 50, 1
Export Refrigerated Mega Top Salad Tables			
F18MC39A-E	2.5	1/4	230-240, 50, 1
F18MC39D-E			
F18MC52A-E			
F18MC52D-E			
F18MC52E-E			
F18MC60A-E			
F18MC60D-E			
F18MC60E-E			
F18MC60F-E			
Export Refrigerated Reduced Height Rail			
F18RC47-E	2.5	1/4	230-240, 50, 1
F18RC60-E	2.8	1/3	
F18RC68-E	2.8	1/3	
F18RC72-E	5.3	1/2	
F18RC91-E	5.3	1/2	
F18RC99-E	5.3	1/2	
F18RC114-E	5.0	3/4	
Export Refrigerated Salad Top Tables			
F18SC39A-E	2.5	1/4	230-240, 50, 1
F18SC39B-E			
F18SC52A-E			
F18SC52B-E			
F18SC52C-E			
F18SC52D-E			
F18SC60A-E			
F18SC60B-E			
F18SC60C-E			
F18SC60D-E			
Export Refrigerated Work Tables			
F18WC44-E	1.5	1/5	230-240, 50, 1
F18WC48-E	1.5	1/5	
F18WC60-E	1.5	1/5	
F18WC68-E	2.5	1/4	
F18WC87-E	2.5	1/4	
F18WC95-E	2.5	1/4	

Drain Connections

Self-contained work tables come standard with a condensate evaporator. If the condensate evaporator fails, the unit's drain must have an outlet to an appropriate drainage area or container.

A refrigerated rail will have a 1" (25mm) drain which will need to be run to an appropriate floor drain or container. The drain will be stubbed to the bottom of the machine compartment. Either run drain to a floor drain or add a valve to the base of the machine compartment and drain the rail to a container when convenient.

⚠Warning

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

Leg & Caster Installation

⚠ DANGER

Legs or casters must be installed and the legs or casters must be screwed in completely to prevent bending. When casters are installed the mass of this unit will allow it to move uncontrolled on an inclined surface. These units must be tethered/secured to comply with all applicable codes.

⚠Warning

The unit must be installed in a stable condition with the front wheels locked. Locking the front casters after installation is the owner's and operator's responsibility.

Leveling

After the cabinet has been placed in the desired location, cabinets with legs must be leveled. Level units from front to back and from side to side. Leveling will insure proper door operation and removal of condensate. Cabinets with casters must have the caster brake set so the cabinet cannot move.

Stabilizing

It is very important that all legs are properly adjusted to keep the cabinet level, evenly distribute the weight and to make sure the unit will not rock, lean or be unstable.

Refrigeration

Model	BTU System Capacity		Heat of Rejection		Charge
	Base	Rail	Base	Rail	
Refrigerated Quick Glance Rail					**R290**
F18DC47P	2128	1037	356	354	150g
F18DC60P	2128	1230	421	496	150g
F18DC68P	1648	1158	367	567	150g
F18DC72P	2203	1368	460	567	150g
F18DC91P	1705	1199	531	851	(2) 150g
F18DC99P	1922	1336	561	922	(2) 150g
F18DC114P	1922	1405	616	1063	(2) 150g
Freezer Base					**R404A**
F18FC43V	1270	NA	476	NA	24oz
F18FC62V	1537		772		40oz
F18FC88V	2091		1070		56oz
Refrigerated Mega Top Tables					**R404A**
F18MC39AV	2149	662	241	152	16oz
F18MC39DV	2149	813	241	203	16oz
F18MC52AV	2149	793	309	152	16oz
F18MC52DV	2149	813	309	304	16oz
F18MC52EV	2149	931	309	456	16oz
F18MC60AV	2149	662	241	152	16oz
F18MC60DV	2149	813	241	304	16oz
F18MC60EV	2149	931	241	456	16oz
F18MC60FV	2149	1026	241	608	16oz
Refrigerated Dual Rails					**R404A**
F18PD48V	1453	1778	272	1058	16oz & 24oz
F18PD72V	1453	2876	359	1587	16oz & 32oz
Refrigerated Reduced Height Rail					**R290**
F18RC47P	2128	1037	356	253	150g
F18RC60P	2128	1230	421	354	150g
F18RC68P	1648	1158	367	476	150g
F18RC72P	2203	1368	460	405	150g
F18RC91P	1705	1199	531	608	(2) 150g
F18RC99P	1922	1336	561	658	(2) 150g
F18RC114P	1922	1405	616	750	(2) 150g
Refrigerated Salad Top Tables					**R404A**
F18SC39AV	2149	793	241	152	16oz
F18SC39BV	2149	914	241	203	16oz
F18SC52AV	2149	793	309	152	16oz
F18SC52BV	2149	914	309	203	16oz
F18SC52CV	2149	1023	309	253	16oz
F18SC52DV	2149	1123	309	304	16oz
F18SC60AV	2149	793	241	152	16oz
F18SC60BV	2149	914	241	203	16oz
F18SC60CV	2149	1023	241	253	16oz
F18SC60DV	2149	1123	241	304	16oz
Refrigerated Work Tables					**R290**
F18WC44P	1550	NA	367	NA	150g
F18WC48P	1550		384		150g
F18WC60P	1550		456		150g
F18WC68P	1550		501		150g
F18WC87P	2440		726		150g
F18WC95P	2440		771		150g

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Section 3
Operation

⚠ DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

⚠ DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

⚠ DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

⚠ DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord in water. DO NOT let power cord hang over edge of table or counter.

⚠Warning

Do not contact moving parts.

⚠Warning

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

⚠Warning

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

⚠Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

⚠Warning

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

⚠Warning

Damp or wet hands may stick to cold surfaces.

⚠Caution

Overloading the storage area, restricting the air flow, and continuous opening and closing of the doors and drawers will hamper the units ability to maintain operational temperature.

⚠Caution

Do not throw items into the display case or storage area. Failure to heed this recommendation could result in damage to the interior of the cabinet or to the blower coil.

Freezer Work Tables

Delfield freezer bases are designed to maintain an operational temperature of 0°F (-18°C). Self-contained units with a cord and plug have an ON/OFF switch located directly behind the louvered panel covering the compressor section. Simply turn the switch to ON to begin operation.

Freezers use hot gas to defrost the evaporator coils.

Refrigerated Work Tables

Delfield refrigerated bases are designed to maintain an operational temperature of 36°F to 40°F (2°C to 4°C). Self-contained units with a cord and plug have an ON/OFF switch located directly behind the louvered panel covering the compressor section. Simply turn the switch to ON to begin operation.

REFRIGERATED RAIL, MEGA & SALAD TOPS

Temperature in the open top and refrigerated rail is designed to maintain 33°F to 41°F (0°C to 5°C) with pans recessed 2” (5cm) at 86°F (30°C) ambient room temperature.

Product in the rail, mega or salad top should be moved to the refrigerated base at the end of the day. This allows you to turn the rail/top off at night to save energy and time to defrost as needed. It also helps maintain product quality. An ON/OFF switch is also provided for the rail/top and is required to be shut off at night. The rail/top switch shuts off the rail/top only.

These units are not designed to cool warm food products. Items should be placed in the unit cooled at least to the desired holding temperature, if not slightly colder. Fill pan to 2.0” (5cm) below top of cold pan. In some applications,

a gradual warming of product may occur, particularly at the exposed top of the products. Stirring or rotation of the product is necessary to maintain overall temperature.

Warming of food product can occur very quickly outside of the unit. When loading or rotating the product, avoid leaving food items in a non-refrigerated location for any length of time to prevent warming or spoilage. To ensure product quality product must be rotated every four hours. Always place covers on pans when not serving to maintain temperatures.

Air from air vents can affect the temperature in the cold pans. Add deflectors to vents to redirect airflow.

Evaporator Fan Operation

REFRIGERATOR EVAPORATOR FAN

When the refrigerator is initially powered up or immediately following a power outage the unit will begin cooling after a 3-6 minute delay. During normal operation the evaporator fan pulses independently of the compressor as dictated by the controller as follows:

1. During the cooling mode, compressor and evaporator fan run simultaneously.
2. During the compressor off mode, evaporator fan pulses three minutes on and three minutes off.
3. During an actual defrost event other than the off-cycle defrost, compressor stays off but the evaporator fan runs continuously.

Cooling Cycle		Defrost Cycle
Compressor On	**Compressor Off**	**Compressor Off**
Evaporator Fan On	Evap Fan Cycles On 3-Min, Off 3-Min	Evaporator Fan On

FREEZER EVAPORATOR FAN

The evaporator fan(s) and condenser fan will cycle off and on with the compressor to conserve energy. The temperature control will cycle the compressor and condenser fan motor and evaporator fan motor to maintain box temperature at the control setting.

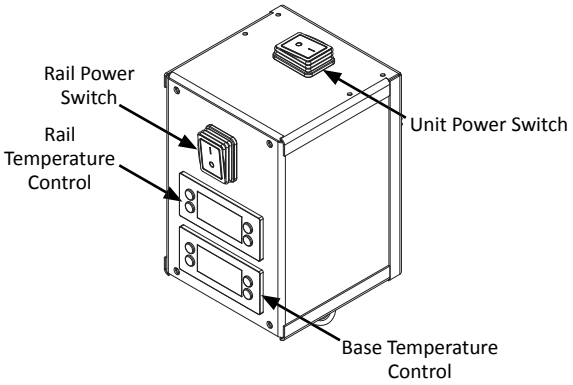
Cooling Cycle		Defrost Cycle
Compressor On	**Compressor Off**	**Compressor On**
Evaporator Fan On	Evaporator Fan Off	Evaporator Fan Off

115Volt Control Assemblies

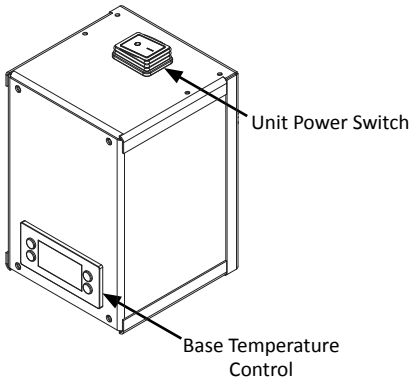
- Controls are located in the mechanical section behind a louvered panel.
- The unit ON/OFF switch is located on the top of the assembly box (except on the dual rail it is located on the front of the assembly box).
- The rail, mega or salad top ON/OFF switch is located on the front on the assembly box. It is accessible through a hole in the louver.
- The base temperature 112ERC control display is located on the front of the assembly box.
- The rail temperature 112ERC control display is located on the front of the assembly.
- The mega and salad pop temperature is controlled by a pressure control behind the assembly box.

Notice

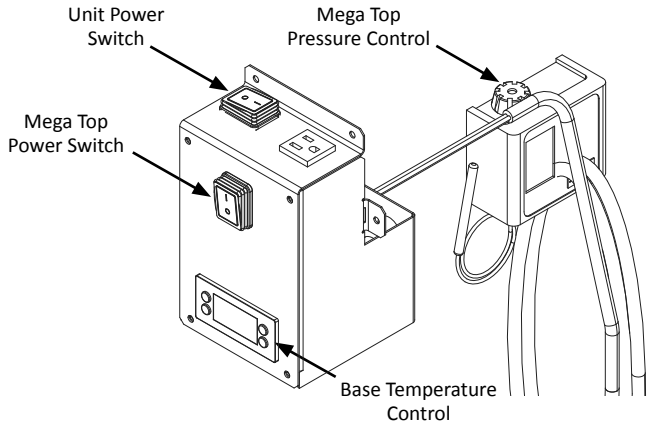
Rail, mega and salad top temperature displayed is for refrigeration set point purposes only. Display does not reflect air or product temps in unit.



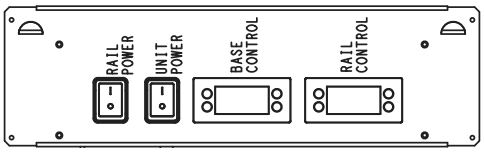
Refrigerated Base & Rail Control Assembly F18DC-P Series & F18RC-P Series



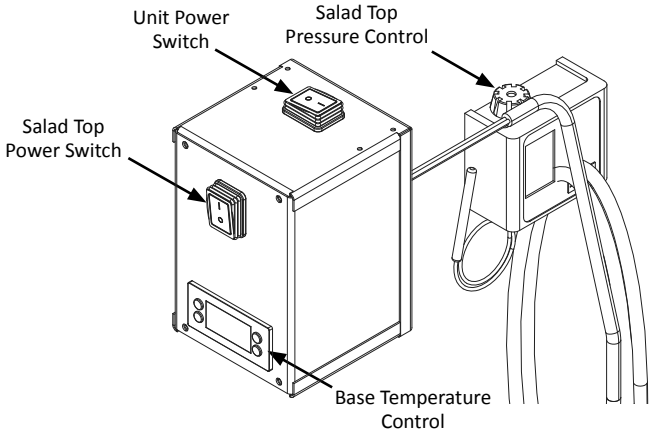
Freezer Base & Refrigerated Base Control Assembly F18FC-V & F18WC-P Series



Refrigerated Base & Mega Top Control Assembly
F18MC-V Series



Refrigerated Dual Rails
F18PD-V Series



Refrigerated Base & Salad Top Control Assembly
F18SC-V Series

AT START UP

1. At initial start-up or anytime power is disconnected, then reconnected to the unit, the control will go into defrost mode.
2. The control will enter a DEFROST mode and the display will read dEF. The compressor and condenser fan as well as the evaporator fan will remain off until this initial defrost is complete. This initial defrost cycle may take up to 35 minutes to complete.
3. The display will continue to read dEF for an additional 30 minutes while the cooling cycle cools the box to the set temperature.
4. Then the digital thermostat will display box temperature.
5. The temperature control will cycle the compressor, evaporator fan motor and condenser fan motor to maintain box temperature at the control setting. For more information see Evaporator Fan Operation on page 16.

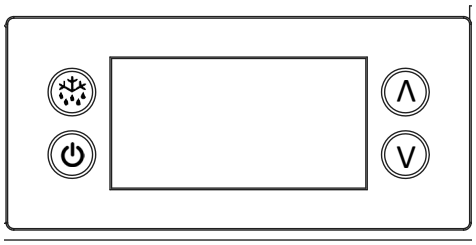
Defrost

The temperature control also monitors the evaporator temperature and will turn off the compressor and condenser fan motor when needed to allow accumulated frost on the evaporator to clear. During this defrost cycle, the digital temperature display will read dEF. After the defrost cycle is complete, the temperature control will return to a normal cooling cycle, but the display will continue to read dEF until the evaporator returns to normal cooling temperatures (up to 30 minutes).

The electronic temperature controller monitors evaporator temperature and compressor run time to determine the proper time for a positive defrost cycle. A defrost cycle can occur as often as every 60 minutes under extremely heavy usage. It can last a minimum of 2 minutes. When the controller enters the defrost mode the compressor is shut off and will remain off until the evaporator coil temperature exceeds:

- 41°F (5°C) or the controller reaches a time limit of 75 minutes on a refrigerated unit.
- 55°F (13°C) or the controller reaches a time limit of 35 minutes on a freezer.

ERC112 TEMPERATURE CONTROL



Status	Displayed	🔊	Comments
Normal (°C)	Temp. [°C]		Unit depends on setting (parameters in control)
Normal (°F)	Temp. [°F]		
Show set-point	Temp.		
Set to Defrost	dEF / Temp		Depends on setting (parameters in control or as chosen by upper left button)
Sensor 1 defect	E01	X	Air sensor
Sensor 2 defect	E02	X	Coil sensor
Sensor 3 defect	E03	X	Open
Sensor 4 defect	E04	X	Open
High temperature alarm	Hi	X	Automatically switching at 2 sec rate
Low temperature alarm	Lo	X	
Line voltage too high	uHi	X	
Line voltage too low	uLi	X	
Control calls for cooling for more than 24 hours straight	LEA	X	Time includes defrost. Error will go away if the control cycles off the compressor or if the power is shut off. If error is on a cold pan it could be related to a high ambient temperature or not shutting the rail off nightly.

Press upper or lower right button.

- Display show actual set-point (blinking).
    - If buttons untouched for 3 seconds returns to normal.
- Increase set-point by pressing upper button. Max value depends on parameters in control.
- Decrease set-point by pressing lower button. Min value depends on parameters in control.
    - If buttons untouched for 3 seconds returns to normal and stores new set-point.

Press upper left button for 5 seconds.

- Start defrost.

Press lower left button for 5 seconds.

- Unit goes into stand-by mode.
    - The display will read Off, then a period.
- Press the lower left button again for 5 seconds.
    - The display will read On.
    - The unit will then start up in the defrost mode, and display will read dEF.

Temperature Alarm

The alarm will sound and flash HI or LO 90 minutes after the unit has reached its alarm temperature point or after any power interruption if the temperature is above or below the alarm set points.

- The high refrigerator temperature point is 50°F (10°C).
- The low refrigerator temperature point is 25°F (-4°C).
- The high freezer temperature point is 20°F (-7°C).
- The low freezer temperature point is -25°F (-32°C).

115 VOLT PRESSURE CONTROL

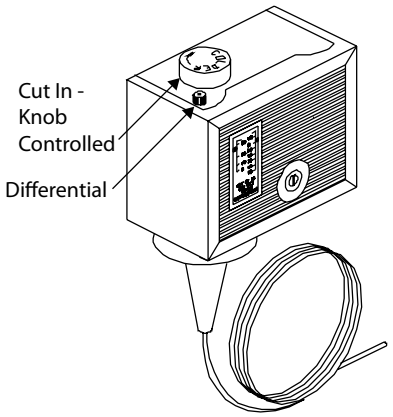
Temperature in the mega or salad top is controlled by an adjustable pressure control located in the machine compartment and adjustable control has the word COLDER near the knob, with an arrow to indicate the adjustment direction. This control is field adjustable and does not require a service agent. If you have any questions, call an authorized service agent.

In attempting to adjust the pressure control, you can do damage to the unit by accidentally adjusting the differential.

NOTE: Delfield is not responsible for charges incurred while adjusting the pressure control.

Factory settings are:

- 25 psi (207 kPa) differential
- 55 psi (552 kPa) cut-in
- 30 psi (345 kPa) cut-out



CHANGING DISPLAY FROM FAHRENHEIT TO CELSIUS ON ERC112 CONTROL

1. Simultaneously hold the up and down arrows for 5 seconds to access menu for password protected parameters.



2. Screen should temporarily flash ***PAS*** and then move to a numeric screen.



3. Scroll to ***187*** using the up/down arrows and push the stand-by button (lower left button) to enter.



4. Scroll to ***dis*** using the up/down arrows and push the stand-by button (lower left button) to enter into the display menu.



5. Scroll to ***CFu*** using the up/down arrows and push the stand-by button (lower left button) to enter the display unit menu.



6. ***-F*** should be displayed indicating Fahrenheit. Use the down arrow to change it to ***-C*** for Celsius and hit the stand-by button (lower left button) to enter the change.





7. Push the defrost button (upper left button) to move out of the display unit menu.



8. Push the defrost button (upper left button) to move out of the display menu and back to the normal display.

NOTE: For steps 7 and 8, display will return back to normal display after 30 seconds of inactivity.

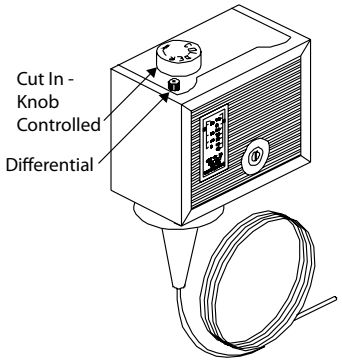


F18FC88V Pressure Control

88” Freezer bases have a high pressure limiting device. Under severe overloading conditions, or in the event of a condenser fan failure or a plugged or blocked condenser, this device may shut down the refrigeration system. This device will automatically reset, but determining the cause of the high pressure condition should be investigated by a qualified refrigeration technician.

> **⚠ Caution**
>
> In attempting to adjust the pressure control, you can do damage to your unit. Please contact KitchenCare +1 (844) 724-2273 or your local service agent. Delfield is not responsible for charges incurred while having the pressure control adjusted.

Factory Recommended Settings	
Cut-in	300#
Cut-out	450#
Differential	150#

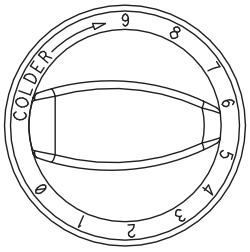


F18FC88V Pressure Control

Export 230-240Volt Temperature Control

Base temperature in self contained refrigerators and freezers is controlled by a thermostat. They are located in the machine compartment inside a splash resistant enclosure. Slide the enclosure cover back to access the thermostat.

- The thermostat is set at the factory to provide proper operation; refrigerators at 2.5, freezers at 4.5.
- To adjust the temperature, turn the knob clockwise as indicated on the control. Settings are from 1 through 9 (9 being the coldest).
- Adjustments should be made gradually.
- Several small adjustments will be more effective than one large adjustment.
- It may take an hour or longer to realize the temperature change depending on the application and location of the unit.



Thermostat Dial

Export 230-240 Volt Pressure Control

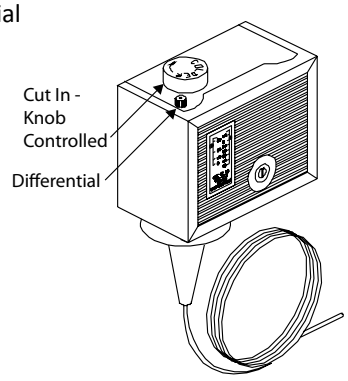
Temperature in the rail, mega or salad top is controlled by an adjustable pressure control located in the machine compartment and adjustable control has the word COLDER near the knob, with an arrow to indicate the adjustment direction. This control is field adjustable and does not require a service agent. If you have any questions, call an authorized service agent.

In attempting to adjust the pressure control, you can do damage to the unit by accidentally adjusting the differential.

NOTE: Delfield is not responsible for charges incurred while adjusting the pressure control.

Factory settings are:

- 25 psi (207 kPa) differential
- 55 psi (552 kPa) cut-in
- 30 psi (345 kPa) cut-out



Section 4
Maintenance

⚠ DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

⚠ DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

⚠ DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

⚠ Warning

When cleaning interior and exterior of unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

⚠ Warning

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

⚠ Caution

Over shelves and other items mounted to the top of the counters should never be installed in the field due to the potential damage to the refrigeration system.

⚠ Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

General Cleaning

⚠ Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

Notice

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Interior	X			X	X
Gasket	X			X	X
Exterior	X			X	X
Drain		X		X	X
Drawers/Door		X		X	X
Condenser Coil			X	X	X

Interior Cleaning

The interior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner.

GASKETS

Gaskets require regular cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Clean them with water and mild soap (not citrus based). Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket. Gaskets can be easily replaced and do not require the use of tools or an authorized service person. The gaskets are dart style and can be pulled out of the groove in the door. Place gasket in warm water to make the material more pliable for installation. Dry and press into place.

PREVENTING BLOWER COIL CORROSION

To help prevent corrosion of the blower coil, store all acidic items, such as pickles and tomatoes, in seal-able containers. Immediately wipe up all spills.

Exterior Cleaning

Notice

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the outside of the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel exterior panels have a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Wipe casters with a damp cloth to prevent corrosion.

DRAIN

Drains can become loose or disconnected during normal use. Be sure all drain lines are free of obstructions.

Drawer Assembly Cleaning

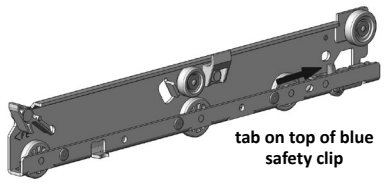
The drawer assembly is designed to be cleaned easily. Both drawer and tracks are removable without tools. The drawer tracks are dishwasher safe or can be cleaned in a sink with detergents and a soft bristle brush. Drawers and tracks should be cleaned on a weekly basis.

Remove Drawers

Pull the drawer box out until it stops. Lift up on the drawer front and pull the drawer box completely out. Using a soft bristle brush, clean the track on the bottom of the drawer box. When finished, it should be wiped clean of all food and debris.

Tracks

The drawer box assembly must be removed. Pull the drawer tracks out until they hit a stop. Locate blue safety clips towards the back of each drawer track. Blue safety clips have a tab on the top. Push the tab back until it clicks. Lift up and pull the drawer tracks all the way out of the drawer cage.



The drawer tracks are dishwasher safe or can be cleaned in a sink with detergents and a soft bristle brush. Drawers and tracks should be cleaned on a weekly basis. Using a soft bristle brush, wash the track making sure each roller is thoroughly cleaned. The drawer cage should be cleaned with a soft bristle brush, removing any food and debris gathered on the bottom ledge. Once it's cleaned thoroughly with a soft bristle brush, wipe remaining debris clean with a soft towel.

Reassembly

Push the drawer tracks into the drawer cage. The blue safety clip must remain pushed towards the back. Lift up and slide the drawer track all the way into the drawer cage. The blue safety clip will lock in place automatically. Once all tracks are replaced, insert the drawer box. Rest the drawer box bottom track on the front track roller. Then push the drawer back in place SLOWLY. When the drawer box is about half way in you will hit a STOP. You must lift the front of the drawer up approximately ½" (1.3cm) to continue inward. Clean tracks as often as possible. The cleaner the tracks are the better they will operate.

Doors

Over time and with heavy-use doors, the hinges may become loose. If this happens, tighten the screws that mount the hinge brackets to the frame of the unit. Loose or sagging doors can cause the hinges to pull out of the frame, which may damage both the doors and the hinges. In some cases this may require qualified service agents or maintenance personnel to perform repairs.

Cleaning The Condenser Coil

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done monthly. If conditions are such that the condenser is totally blocked in a month, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

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