Delfield

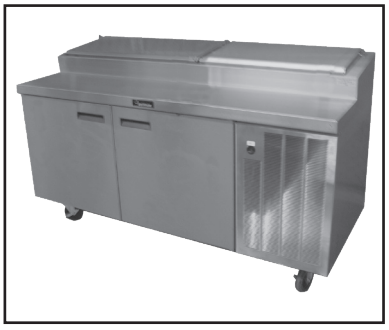
# 18600 Series and CTP-NB

## Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment! **Notify carrier of damage!** Inspect all components immediately.



**18600PTL**
Pizza Tables with LiquiTec® Rail



**18600PTBM**
Pizza Tables with Raised Rail



**18600BUCM**
Work Tables



**18600PDL**
Dual LiquiTec® Rail Prep Table



**18600BSTM**
Work Table with Backsplash



**CTP-NB**
Countertop Condiment Rail

CAUTION

**Important Information**
**Read Before Use**
**Please Save These Instructions!**

May 2013

Manitowoc

# Important Warning And Safety Information



WARNING Read This Manual Thoroughly Before Operating, Installing, Or Performing Maintenance On The Equipment.



WARNING Failure To Follow Instructions In This Manual Can Cause Property Damage, Injury Or Death.



WARNING Do Not Store Or Use Gasoline Or Other Flammable Vapors Or Liquids In The Vicinity Of This Or Any Other Appliance.



WARNING Unless All Cover And Access Panels Are In Place And Properly Secured, Do Not Operate This Equipment.



WARNING This Appliance Is Not Intended For Use By Persons Who Lack Experience Or Knowledge, Unless They Have Been Given Supervision Or Instruction Concerning Use Of The Appliance By A Person Responsible For Their Safety.



WARNING This Appliance Is Not To Be Played With.



WARNING Do Not Clean With Water Jet.



WARNING Do Not Use Electrical Appliances Inside The Food Storage Compartment Of This Appliance.



CAUTION Observe the following:

- Minimum clearances must be maintained from all walls and combustible materials.
- Keep the equipment area free and clear of combustible material.
- Allow adequate clearance for air openings.
- Operate equipment only on the type of electricity indicated on the specification plate.
- Unplug the unit before making any repairs.
- Retain this manual for future reference.

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# Receiving And Inspecting The Equipment

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Check the lower portion of the unit to be sure legs or casters are not bent.
6. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating material until an inspection has been made or waived.

**Uncrating the Equipment**

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required. If the unit is on legs remove the top of the crate and lift the unit off the skid. If the unit is on casters it can be "rolled" off the skid.

# Serial Number Information

The serial number on 18600 Series units is located on the electrical specifications tag affixed inside the compressor section next to the pressure control.
The serial number on CTP-NB Series units is located on the front of the unit.
Always have the serial number of your unit available when calling for parts or service.




**Warranty may be deemed invalid if other than authorized OEM (original equipment manufacture) replacement parts are used in Delfield equipment.**

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# Warranty Information

Visit *http://www.delfield.com/minisite/service/warranty_info* to:

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

# Regulatory Certifications

Models are certified by:

**National Sanitation Foundation (NSF)**

**Underwriters Laboratories (UL)**
**Underwriters Laboratories of Canada (ULC)**

# Specifications

**18600PTBM Pizza tables with raised rail**

| Model | 1/3 Pan Size Capacity | # Of Doors | # Of Shelves | Shelf Max Load (LBS) | Shelf Area $FT^2$ | Volume $FT^3$ | BTU Load Base/Rail | BTU Sys. Cap. Base/Rail | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **18648PTBM** | 6 | (1) 27" | 1 | 124 | 3.95 | 10.23 | 470/441 | 2001/952 | 1/4 | 115/60/1 | 10.0 | 5-15P | 520/236 |
| **18660PTBM** | 7 | 19" & 27" | 2 | 70/124 | 6.51 | 15.12 | 694/617 | 2409/1208 | 1/3 | 115/60/1 | 12.0 | 5-15P | 575/260 |
| **18672PTBM** | 9 | (2) 27" | 2 | 124 | 7.9 | 18.10 | 776/794 | 2967/1587 | 1/2 | 115/60/1 | 14.0 | 5-20P | 635/288 |
| **18691PTBM** | 11 | (2)27" & (1) 19" | 3 | 124/70 | 10.29 | 24.48 | 1062/1058 | 3537/1865 | 1/2 | 115/60/1 | 14.0 | 5-20P | 770/350 |
| **18699PTBM** | 12 | (3) 27" | 3 | 124 | 11.85 | 27.46 | 1144/1147 | 3537/1945 | 1/2 | 115/60/1 | 14.0 | 5-20P | 805/365 |
| **186114PTBM** | 14 | (3) 32" | 3 | 140 | 14.46 | 33.05 | 1297/1323 | 5169/2433 | 3/4 | 115/60/1 | 16.0 | 5-20P | 927/420 |

**18600BUCM Work tables**

| Model | # Of Doors | # Of Shelves | Shelf Max Load (LBS) | Shelf Area $FT^2$ | Volume $FT^3$ | BTU Load Base/Rail | BTU Sys. Cap. Base/Rail | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **18648BUCM** | (1) 27" | 1 | 124 | 3.95 | 10.23 | 475/NA | 1462/NA | 1/5 | 115/60/1 | 8.0 | 5-15P | 390/177 |
| **18660BUCM** | 19" & 27" | 2 | 70/124 | 6.51 | 15.12 | 686/NA | 1462/NA | 1/5 | 115/60/1 | 8.0 | 5-15P | 435/197 |
| **18672BUCM** | (2) 27" | 2 | 124 | 7.90 | 18.10 | 856/NA | 2263/NA | 1/4 | 115/60/1 | 10.0 | 5-15P | 495/225 |
| **18691BUCM** | (2)27" & (1) 19" | 3 | 124/70 | 10.29 | 24.48 | 1169/NA | 2263/NA | 1/4 | 115/60/1 | 10.0 | 5-15P | 535/243 |
| **18699BUCM** | (3) 27" | 3 | 124 | 11.85 | 27.46 | 1220/NA | 2263/NA | 1/4 | 115/60/1 | 10.0 | 5-15P | 594/269 |
| **186114BUCM** | (3) 32" | 3 | 106 | 14.46 | 37.24 | 1373/NA | 2813/NA | 1/3 | 115/60/1 | 12.0 | 5-15P | 685/310 |

**18600BSTM Work table with backsplash**

| Model | # Of Doors | # Of Shelves | Shelf Max Load (LBS) | Shelf Area $FT^2$ | Volume $FT^3$ | BTU Load Base/Rail | BTU Sys. Cap. Base/Rail | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **18648BSTM** | (1) 27" | 1 | 124 | 3.95 | 10.23 | 475/NA | 1462/NA | 1/5 | 115/60/1 | 8.0 | 5-15P | 390/177 |
| **18660BSTM** | 19" & 27" | 2 | 70/124 | 6.51 | 15.12 | 686/NA | 1462/NA | 1/5 | 115/60/1 | 8.0 | 5-15P | 435/197 |
| **18672BSTM** | (2) 27" | 2 | 124 | 7.90 | 18.10 | 856/NA | 2261/NA | 1/4 | 115/60/1 | 10.0 | 5-15P | 495/225 |
| **18691BSTM** | (2)27" & (1) 19" | 3 | 124/70 | 10.29 | 24.48 | 1169/NA | 2261/NA | 1/4 | 115/60/1 | 10.0 | 5-15P | 535/243 |
| **18699BSTM** | (3) 27" | 3 | 124 | 11.85 | 27.46 | 1220/NA | 2591/NA | 1/3 | 115/60/1 | 12.0 | 5-15P | 594/269 |
| **186114BSTM** | (3) 32" | 3 | 106 | 14.46 | 37.24 | 1373/NA | 2591/NA | 1/3 | 115/60/1 | 12.0 | 5-15P | 685/310 |

**18600PTL Pizza table with LiquiTec® rail**

| Model | 1/3 Pan Size Capacity | # Of Doors | # Of Shelves | Shelf Max Load (LBS) | Shelf Area $FT^2$ | Volume $FT^3$ | BTU Load Base/Rail | BTU Sys. Cap. Base/Rail | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **18648PTL** | 6 | (1) 27" | 1 | 124 | 3.95 | 10.23 | 470/441 | 2001/952 | 1/4 | 115/60/1 | 10.0 | 5-15P | 520/236 |
| **18672PTL** | 9 | (2) 27" | 2 | 124 | 7.90 | 18.10 | 776/794 | 2967/1587 | 1/2 | 115/60/1 | 14.0 | 5-20P | 635/288 |
| **18699PTL** | 12 | (3) 27" | 3 | 124 | 11.85 | 27.46 | 1144/1147 | 3537/1945 | 1/2 | 115/60/1 | 14.0 | 5-20P | 805/365 |

**18600PDL Pizza table with Dual LiquiTec® rails**

| Model | 1/3 Pan Size Capacity | # Of Doors | # Of Shelves | Shelf Max Load (LBS) | Shelf Area $FT^2$ | Volume $FT^3$ | BTU Load Base/Rail | BTU Sys. Cap. Base/Rail | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **18648PDL** | 6 | (1) 27" | 1 | 124 | 3.95 | 10.23 | 424/1058 | 2001/1865 | 1/5, 1/3 | 115/60/1 | 10.1 | 5-20P | 691/313 |
| **18672PDL** | 9 | (2) 27" | 2 | 124 | 7.90 | 18.10 | 703/1588 | 2001/3174 | 1/5, 1/2 | 115/60/1 | 12.7 | 5-20P | 873/396 |

**CTP-NB Counter top containment rail**

| Model | 1/3 Pan Size Capacity | # Of Adapter Bars | BTU Load | BTU System Capacity | H.P. | Voltz/Hertz/ Phase | Amps | NEMA Plug | Ship Weight LBS/KG |
|---|---|---|---|---|---|---|---|---|---|
| **CTP8146-NB** | 4 | 5 | 305 | 523 | 1/5 | 115/60/1 | 4.0 | 5-15P | 121/54.9 |
| **CTP8160-NB** | 6 | 7 | 462 | 653 | 1/5 | 115/60/1 | 4.0 | 5-15P | 158/71.7 |

# Refrigerant Charges

404A
REFRIGERANT

## Refrigerant Charges For 18600 Series Units:

| | |
|---|---|
| 18648-PTBM & PTL . . . . . .16 oz. (454g) | 18660-BUCM & BSTM . . . . . .16 oz. (454g) |
| 18660-PTBM. . . . . .24 oz. (680g) | 18672-BUCM & BSTM . . . . . .16 oz. (454g) |
| 18672-PTBM & PTL . . . . . .32 oz. (907g) | 18691-BUCM & BSTM . . . . . .16 oz. (454g) |
| 18691-PTBM. . . . . .32 oz. (907g) | 18699-BUCM & BSTM . . . . . .24 oz. (680g) |
| 18699-PTBM & PTL . . . . . .32 oz. (907g) | 186114-BUCM & BSTM . . . . . .24 oz. (680g) |
| 186114-PTBM. . . . . .48 oz. (1361g) | 18648PDL. . . . . .40 oz. (1134g) |
| 18648-BUCM & BSTM . . . . . .16 oz. (454g) | 18672PDL. . . . . .56 oz. (1588g) |

134a
REFRIGERANT

## Refrigerant Charges For CTP-NB Series Units:

CTP8146-NB . . . . . .8 oz. (227g)
CTP8160-NB . . . . . .8 oz. (227g)
CTP8175-NB . . . . . .16 oz. (454g)

# Installation

### Location

These units are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded 72" long model may weigh as much as 1200 pounds. Reinforce the floor as necessary to provide for maximum loading.

For the most efficient refrigeration, be sure to provide good air circulation inside and out.

**Inside cabinet**: Do not pack refrigerator so full that air cannot circulate.
**Outside cabinet:** Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens.
It is recommended that the unit be installed no closer than 1" from any wall. PDL models also require 14" (36cm) clearance at the top and 6" (15cm) clearance at the bottom (casters).

### Leveling

A level cabinet looks better and will perform better because the drain pan will drain properly, the doors will line up with the frames properly, and the cabinet will not be subject to undue strain.
Some models have casters for your convenience, for ease of cleaning underneath and for mobility. It is important that the unit be installed in a stable condition with the front casters locked before operating.

### Plumbing

Self-contained models are standard with a condensate evaporator. If, for some reason, a unit does not have a condensate evaporator, or the evaporator fails, the unit's drain must have an outlet to an appropriate drainage area or container.


CAUTION

**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.**

### Electrical connection

Refer to the amperage data, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord, or permanent connection to the unit.


DANGER

**The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service or maintenance functions.**
**Never operate the unit without the louvered panel in place!**

# Operation: 18600PTBM & PTL Series




**Product should be loaded into the unit with care. Failure to heed these recommendations could result in damage to the interior of the cabinet or the blower coil.**

This unit is equipped with two ON/OFF switches located behind the louvered machine compartment panel. The unit's compressor and all evaporator fans will begin operating when the main power switch is turned to the **ON** position. Temperature ranges for the base are 36°F to 40°F.

The switch labeled rail is for the raised rail. The rail switch is accessible through a 1.5" diameter hole in the louvered panel. Turning this switch to the **ON** position will activate the refrigeration for the rail. Temperature ranges for the raised rail are 33°F to 41°F.




**Product located in the rail must be removed at the end of day. This allows you to turn the rail off at night to save energy and the rail will have time to defrost as needed.**

A minimum of one hour of off time per day with the pans removed from the rail is required to properly defrost the rail.




**The power must be turned to OFF and the unit disconnected from the power source whenever performing service or maintenance functions.**
**Never operate the unit without the louvered panel in place!**

All R404A models 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.

**Refrigerator Evaporator Fan Operation**

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 | |
| Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off |
| X | | Cycles On 3-Min, Off 3-Min | | X | |

# Operation: 18600BUCM & BSTM Series

After turning the **ON/OFF** switch to **ON**, the units compressor will begin operating. Delfield refrigerated bases are designed to maintain an operational temperature of 36°F to 40°F.




**Product should be loaded into the unit with care. Failure to heed these recommendations could result in damage to the interior of the cabinet or the blower coil.**

**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**.

**Refrigerator Evaporator Fan Operation**

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 | |
| Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off |
| X | | Cycles On 3-Min, Off 3-Min | | X | |

# Operation: 18600PDL Series




**Product should be loaded into the unit with care. Failure to heed these recommendations could result in damage to the interior of the cabinet or the blower coil.**

This unit is equipped with two ON/OFF switches located behind the louvered machine compartment panel. The unit's compressor and all evaporator fans will begin operating when the main power switch is turned to the **ON** position. Temperature ranges for the base are 36°F to 40°F (2°C to 4°C).

The switch labeled rail is for the raised rails. The rail switch is accessible through a 1.5" (3.8cm) diameter hole in the louvered panel. Turning this switch to the **ON** position will activate the refrigeration for the rails. Temperature ranges for the raised rails are 33°F to 41°F (0.5°C to 5°C).




**Product located in the rails must be removed at the end of day. This allows you to turn the rails off at night to save energy and the rails will have time to defrost as needed.** A minimum of one hour of off time per day with the pans removed from the rails is required to properly defrost the rails.




**The power must be turned to OFF and the unit disconnected from the power source whenever performing service or maintenance functions.**
**Never operate the unit without the louvered panel in place!**

All R404A models 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.

### Refrigerator Evaporator Fan Operation

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 | |
| Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off | Evap Fan On | Evap Fan Off |
| X | | Cycles On 3-Min, Off 3-Min | | X | |

# Operation: CTP-NB Series

The unit is equipped with one ON/OFF switch located on the right end of the unit. The unit's compressor will begin operating when this switch is turned to the **ON** position. Temperature ranges for the rail are 33°F to 41°F.




**Product located in the rail must be removed at the end of day. This allows you to turn the rail OFF at night to save energy and the rail will have time to defrost as needed.**

A minimum of one hour of off time per day with the pans removed from the rail is required to properly defrost the rail.



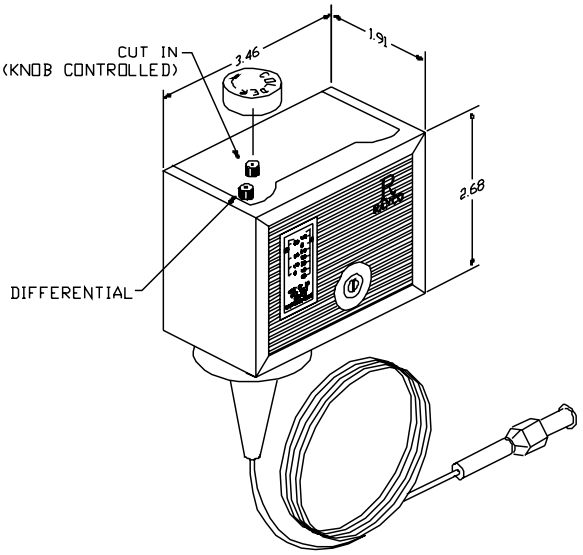

**The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service or maintenance functions.**
**Never operate the unit without the louvered panel in place!**

# Pressure Control Settings

**The factory recommended low-pressure control settings for 18600PTBM's are:** 55psi cut-in and 30psi cut-out to maintain proper temperature for product in the rail. The interior temperature is controlled by the thermostat mounted in the mechanical compartment.

**The factory recommended low-pressure control settings for 18600PTL's are:** 20psi (1.38bar) cut-in and 10psi (0.70bar) cut-out. The base and rail temperatures are controlled by the thermostats mounted in the machine compartment.

A pressure control is located in the machine compartment. An adjustable control has the word COLDER on the knob, with an arrow to indicate the adjustment direction. These controls are field adjustable and do not require a service agent.




NOTE

**In attempting to adjust the pressure control, you can do damage to your unit by accidentally adjusting the differential. Please make small incremental adjustments if a temperature adjustment is necessary. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.**

**Please contact the service department at Delfield (800) 733-8829 or your local service agent. Delfield is not responsible for charges incurred while having the pressure control adjusted.**

# Temperature Control Settings

A thermostat controls temperature in the 18600PTBM base, 18600PTL base, 18600PTL rail, BUCM, BSTM, 18600PDL base and 18600PDL rail.

Thermostats are located in the machine compartment. They are field adjustable and do not require a service agent. The factory setting is 2.5. Set toward 1 for higher temperatures and toward 7 for lower temperatures.

NOTE

**Please make small incremental adjustments if a temperature adjustment is necessary. It may take an hour or longer to realize the temperature change depending on the application and location of the unit.**

**Contact the service department at Delfield +1 (989) 773-7981 or your local service agent for additional assistance. Delfield is not responsible for charges incurred while adjusting the thermostat.**

# Care & Cleaning

## Door Gasket Maintenance

Door gaskets require regular cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. 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 and new gaskets can be "pressed" back into place.

## Drain Maintenance - Base

Each unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation on the inside of the unit be sure the drain tube is connected to the evaporator drain pan. If water is collecting underneath the unit make sure the end of the drain tube is in the condensate evaporator in the machine compartment. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.

## Drawer Maintenance

Drawer Assembly Cleaning

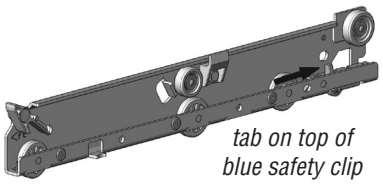
The drawer assembly is designed to be cleaned easily. Both drawer and tracks are removable without tools. The drawer tracks are dishwasher safe or can be cleaned in a sink with detergents and a soft bristle brush. Drawers and tracks should be cleaned on a weekly basis.

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.



*tab on top of blue safety clip*

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.

## Caster Maintenance

Wipe casters with a damp cloth monthly to prevent corrosion.

NOTE

**The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.**

## Refrigerators and Freezers

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and can damage the breaker strips and gaskets.

## Stainless Steel Care and Cleaning

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70- 80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steels surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form discoloration of rust. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

**NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!**

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. Always rub with the grain of the steel. There are stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. 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 passivity of the steel.

CAUTION

**Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.**

## 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 at least every three months.

# Care & Cleaning, continued

If conditions are such that the condenser is totally blocked in three months, 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.




**Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.**

## Doors/Hinges

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.




**Do not place hot pans on/against the blue ABS liner. Do not throw items into the storage area. Failure to follow these recommendations could result in damage to the interior of the cabinet or to the blower coil. Overloading the storage area, restricting the airflow, and continuous opening and closing of the doors and drawers will hamper the units ability to maintain operational temperature.**

## Refrigerated rail units

Product in the rail should be removed to the refrigerated base at the end of the day. This allows you to turn the rail off at night to save energy and to defrost the rail. It also helps maintain product quality. The standard wrapped refrigerated rail units are controlled by a low-pressure control that is set to maintain the proper rail temperature. An on/off switch is also provided for the rail and is required to be shut off at night. With a LiquiTec rail a thermostat is provided to maintain rail temperature as well as the rail on/off switch. The LiquiTec rail is required to be shut off at night as well to allow for defrosting. To ensure product quality in the rail it is recommended that product be rotated every four hours.




**If adding any item to the unit, be sure to keep in mind the location of the refrigeration lines on wrapped rail units. A refrigeration leak in a rail is extremely difficult and costly to repair. In some cases it cannot be repaired at all.**

## Preventing blower coil corrosion

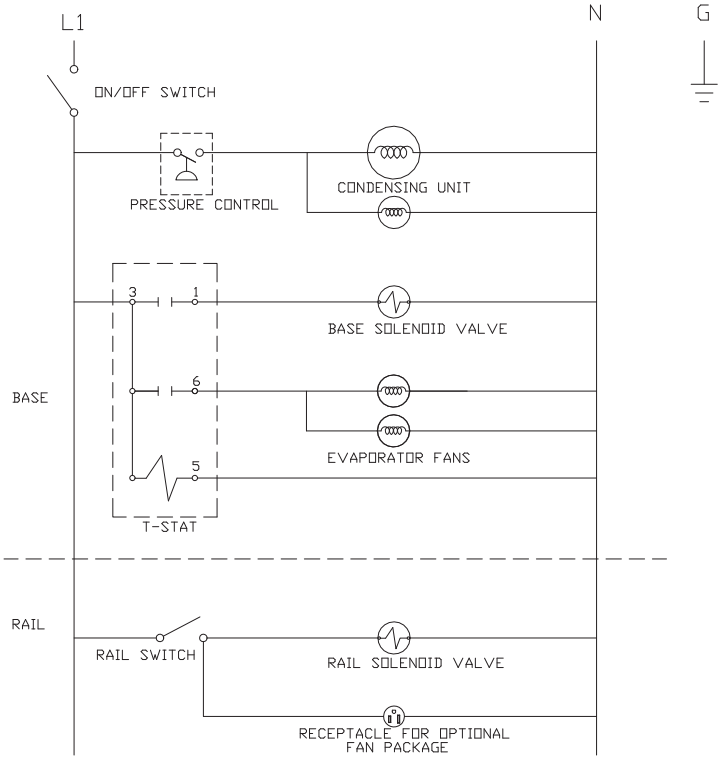
To help prevent corrosion of the blower coil, store all acidic items, such as pickles and tomatoes, in sealable containers. Immediately wipe up all spills.



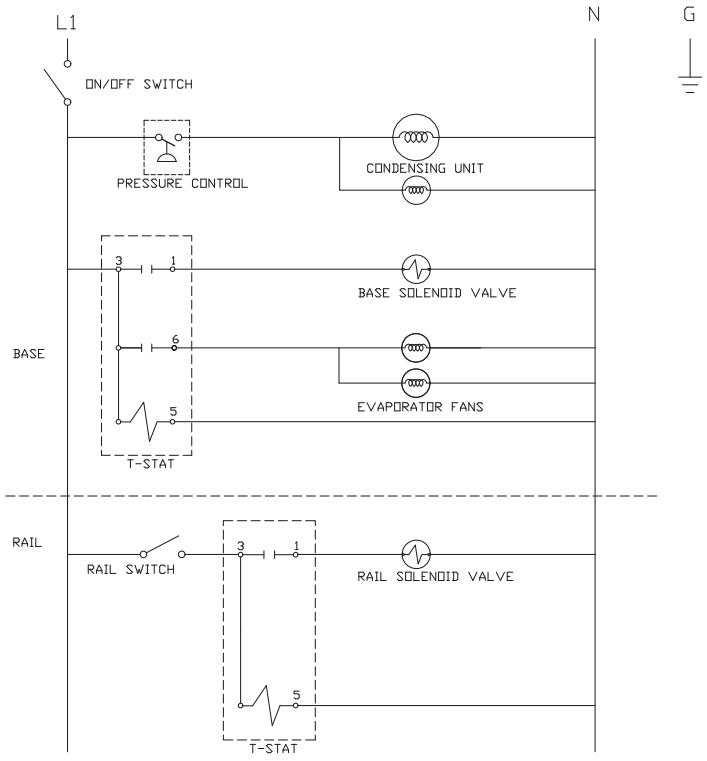

**Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.**

Continuous opening and closing of the doors will hamper the unit's ability to maintain optimum refrigeration temperature. Top section is not intended for overnight storage. Product should be removed from pans. Pans can remain in unit while empty.

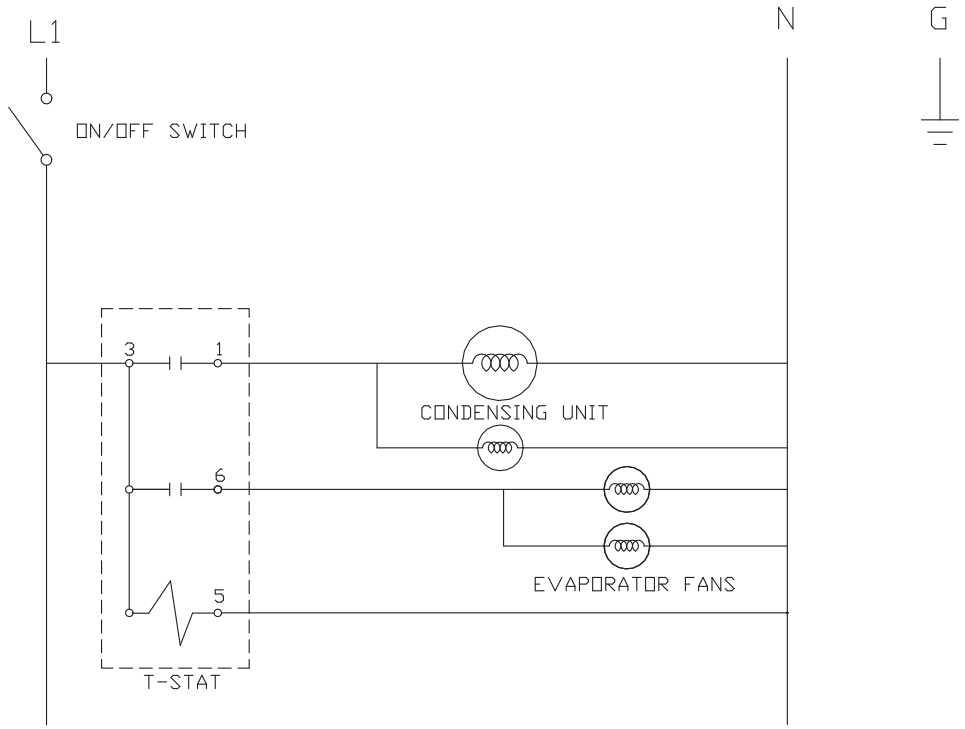
## Wiring Diagram - 18600PTBM Series



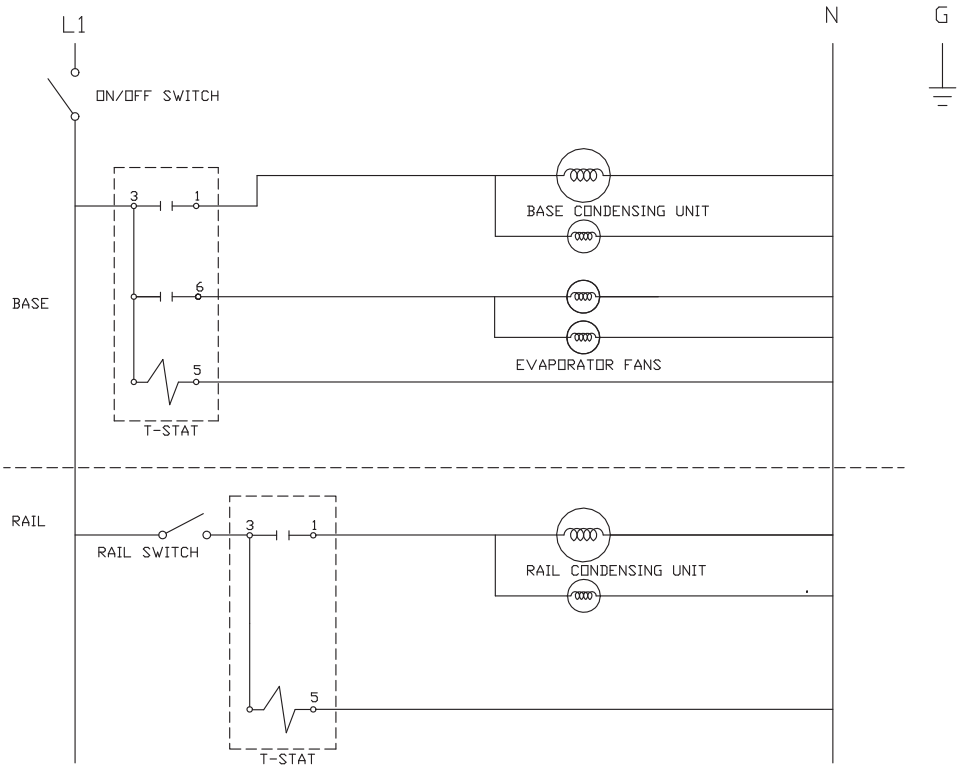

## Wiring Diagram - 18600PTL Series



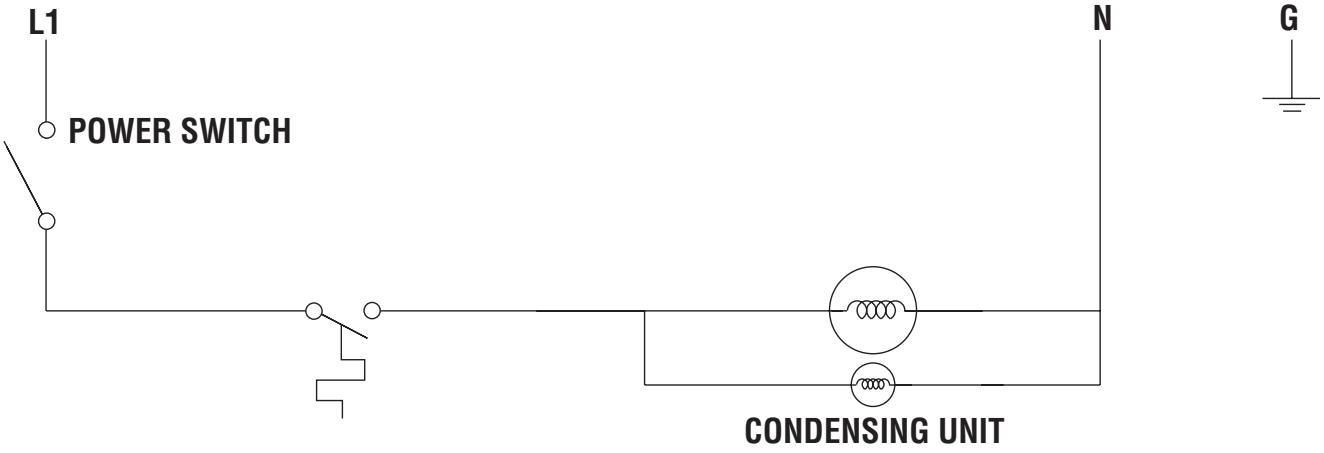
## Wiring Diagram - 18600BUCM & BSTM Series




## Wiring Diagram - 18600PDL Series



## Wiring Diagram - CTP-NB Series




**TEMPERATURE CONTROLS THE CONDENSING UNIT**

# 18600PTBM Replacement Parts

## All 18600PTBM Models

| | |
|---|---|
| 3234290 | 1" Shelf Support |
| 9321132 | 1.5" Shelf Support Screw |
| 3234198 | Caster, 5, Plate ,Swivel |
| 3234199 | Caster, 5, Plate, Swivel, Break |
| 3234392 | Hinge, Pan Cover, Center |
| 3234282 | Hinge, Pan Cover, End, LH |
| 3234266 | Hinge, Pan Cover, End, RH |
| 2190154 | Switch, Rocker, 20A/125V, |

| | | 186114PTBM | 18699PTBM | 18691PTBM | 18672PTBM | 18660PTBM | 18648PTBM |
|---|---|---|---|---|---|---|---|
| *000-BN5-0030 | Assembly, 1/4 HP Condensing Unit | | | | | | X |
| *000-BN5-0037 | Assembly, 1/3 Condensing Unit | | | | | X | |
| *000-BN5-0035 | Assembly, 1/2 HP Condenser, Med | | X | X | X | | |
| *000-BN5-0036 | Assembly, 3/4 HP Condenser, Med | X | | | | | |
| *000-187-007Y | Assembly, Dr, Ref, 19X26, LT, 430 | | | | | X | |
| *000-187-007X | Assembly, Dr, Ref, 19X26, RT, 430 | | | X | | | |
| *000-187-0082 | Assembly, Dr, Ref, 27X26, LT, 430 | | X | | X | | X |
| *000-187-0081 | Assembly, Dr, Ref, 27X26, RT,430 | | X | X | X | X | |
| *000-187-0084 | Assembly, Dr, Ref, 32X26, LT, 430 | X | | | | | |
| *000-187-0083 | Assembly, Dr, Ref, 32X26, RT, 430 | X | | | | | |
| *000-402-004Q | Assembly, Hinged Cover, 6 Pan, RT | | | | | X | |
| *000-402-004V | Assembly, Hinged Cover, 8 Pan | X | | | | | |
| *000-402-004U | Assembly, Hinged Cover, 8 Pan, RT | | | | X | | |
| *000-402-004X | Assembly, Hinged Cover, 10 Pan, LT | X | | | X | | |
| *000-402-004Y | Assembly, Hinged Cover, 10 Pan, RT | X | | X | | | |
| *000-402-0050 | Assembly, Hinged Cover, 12 Pan | | | | | | X |
| *000-402-0051 | Assembly, Hinged Cover, 12 Pan, LT | | X | X | | | |
| *000-402-0052 | Assembly, Hinged Cover, 12 Pan, RT | | X | | | | |
| *000-282-006I | Assembly, Control, Tstat & Pressure Control | X | | | | | |
| *000-282-006D | Assembly, Tstat & Low Pressure Control | | X | X | X | | |
| *000-282-006C | Assembly, Tstat & Low Pressure Control | | | | | X | X |
| *000-248-0030 | Coil Assembly, R404A | X | X | X | X | X | |
| *000-248-0037 | Coil Assembly, R404A, Fan Lt | | | | | | X |
| *359-478-003C | Panel, Louver, 14.0, PTB | | | | | X | |
| *359-478-003E | Panel, Louver, 15.0, PTB | | | | | | X |
| *359-478-003D | Panel, Louver, 18.0, PTB | X | X | X | X | | |
| 3977984 | Shelf, Wire, 19X32DP | | | X | | X | |
| 3977983 | Shelf, Wire, 32X32 DP | X | | | | | |
| 3978014 | Shelf, Wire, Coated | | X | X | X | X | X |

*Exploded assemblies and part prints are on the following pages.

# 18600BUCM Replacement Parts

All 18600BUCM Models

| | |
|---|---|
| 3234290 | 1" Shelf Support |
| 9321132 | 1.5" Shelf Support Screw |
| 3234198 | Caster, 5, Plate, Swivel |
| 3234199 | Caster, 5, Plate, Swivel, Brake |
| *000-298-003P | Control Assembly |

| | | 186114BUCM | 18699BUCM | 18691BUCM | 18672BUCM | 18660BUCM | 18648BUCM |
|---|---|---|---|---|---|---|---|
| *000-BN5-0031 | Assembly, 1/5 Condensing Unit | | | | | X | X |
| *000-BN5-0030 | Assembly, 1/4 HP Condensing Unit | | X | X | X | | |
| *000-BN5-0037 | Assembly, 1/3 Condensing Unit | X | | | | | |
| *000-187-007Y | Assembly, Dr, Ref, 19X26, LT, 430 | | | | | X | |
| *000-187-007X | Assembly, Dr, Ref, 19X26, RT, 430 | | | X | | | |
| *000-187-0082 | Assembly, Dr, Ref, 27X26, LT, 430 | | X | X | X | | X |
| *000-187-0081 | Assembly, Dr, Ref, 27X26, RT, 430 | | X | X | X | X | |
| *000-187-0084 | Assembly, Dr, Ref, 32X26, LT, 430 | X | | | | | |
| *000-187-0083 | Assembly, Dr, Ref, 32X26, RT, 430 | X | | | | | |
| *000-248-0030 | Coil Assembly, R404A | X | X | X | X | X | |
| *000-248-0037 | Coil Assembly, R404A, Fan Lt | | | | | | X |
| *359-478-0040 | Panel, Louver, 14, Hanging | | | | | X | |
| *359-478-0042 | Panel, Louver, 15, Hanging | | | | | | X |
| *359-478-0041 | Panel, Louver, 18, Hanging | X | X | X | X | | |
| 3977984 | Shelf, Wire, 19X32DP | | | X | | X | |
| 3977983 | Shelf, Wire, 32X32DP | X | | | | | |
| 3978014 | Shelf, Wire, Coated | | X | X | X | X | X |

*Exploded assemblies and part prints are on the following pages.

# 18600BSTM & 18600PTL Replacement Parts

## All 18600BSTM Models

| | |
|---|---|
| 3234290 | 1" Shelf Support |
| 9321132 | 1.5" Shelf Support Screw |
| 3234198 | Caster, 5, Plate, Swivel |
| 3234199 | Caster, 5, Plate, Swivel, Brake |
| *000-298-003P | Control Assembly |

| | | 186114BSTM | 18699BSTM | 18691BSTM | 18672BSTM | 18660BSTM | 18648BSTM |
|---|---|---|---|---|---|---|---|
| *000-BN5-0031 | Assembly, 1/5 Condensing Unit | | | | | X | X |
| *000-BN5-0030 | Assembly, 1/4 HP Condensing Unit | | X | X | X | | |
| *000-BN5-0037 | Assembly, 1/3 Condensing Unit | X | | | | | |
| *000-187-007Y | Assembly, Dr, Ref, 19X26, LT, 430 | | | | | X | |
| *000-187-007X | Assembly, Dr, Ref, 19X26, RT, 430 | | | X | | | |
| *000-187-0082 | Assembly, Dr, Ref, 27X26, LT, 430 | | X | X | X | | X |
| *000-187-0081 | Assembly, Dr, Ref, 27X26, RT, 430 | | X | X | X | X | |
| *000-187-0084 | Assembly, Dr, Ref, 32X26, LT, 430 | X | | | | | |
| *000-187-0083 | Assembly, Dr, Ref, 32X26, RT, 430 | X | | | | | |
| *000-248-0030 | Coil Assembly, R404A | X | X | X | X | X | |
| *000-248-0037 | Coil Assembly, R404A, Fan Lt | | | | | | X |
| *359-478-0040 | Panel, Louver, 14, Hanging | | | | | X | |
| *359-478-0042 | Panel, Louver, 15, Hanging | | | | | | X |
| *359-478-0041 | Panel, Louver, 18, Hanging | X | X | X | X | | |
| 3977984 | Shelf, Wire, 19X32DP | | | X | | X | |
| 3977983 | Shelf, Wire, 32X32DP | X | | | | | |
| 3978014 | Shelf, Wire, Coated | | X | X | X | X | X |

## All 18600PTL Models

| | | | |
|---|---|---|---|
| 3234290 | 1" Shelf Support | 3516053 | Coil, Solenoid, 120V |
| 9321132 | 1.5" Shelf Support Screw | 3234392 | Hinge, Pan Cover, Center |
| *000-187-0082 | Assembly, Dr, Ref, 27X26, LT, 430 | 3234282 | Hinge, Pan Cover, End, LH |
| *000-402-0055 | Assembly, Hinged Cover, 12 Pan, PTL | 3234266 | Hinge, Pan Cover, End, RH |
| 263-ASB-0030 | Bracket, Cutting Board, Center | 3978014 | Shelf, Wire, Coated |
| 263-110-0034 | Bracket, Cutting Board, LH | 2190154 | Switch, Rocker, 20A/125V |
| 263-110-0036 | Bracket, Cutting Board, RF | 3516225 | Valve, Expansion, Frz, 1/4Ton |
| 3234198 | Caster, 5, Plate, Swivel | 3516102 | Valve, Solenoid, 1/4ODF |
| 3234199 | Caster, 5, Plate, Swivel, Brake | | |

| | | 18699PTL | 18672PTL | 18648PTL |
|---|---|---|---|---|
| *000-BN5-0030 | Assembly, 1/4 HP Condensing Unit | | | X |
| *000-BN5-0035 | Assembly, 1/2HP Condenser, MED | X | X | |
| *000-282-006L | Assembly, Control, 15A | | | X |
| *000-282-006M | Assembly, Control, 20A | X | X | |
| *000-187-0081 | Assembly, Dr, Ref, 27X26, RT, 430 | X | X | |
| *000-402-0054 | Assembly, Hinged Cover, 6 Pan, PTL | | X | |
| *000-248-0030 | Coil Assembly, R404A | X | X | |
| *000-248-0037 | Coil Assembly, R404A, Fan Lt | | | X |

# CTP8000-NB & 18600PDL Replacement Parts

## All CTP8000-NB Models

| | |
|---|---|
| 243-ALS-0032 | Divider, Bar, Cold |
| 3234392 | Hinge, Pan Cover, Center |
| 3234282 | Hinge, Pan Cover, End, LH |
| 3234266 | Hinge, Pan Cover, End, RH |
| 9321374 | Pin, Hinge, Salad Pan |

| | | CTP8175-NB | CTP8160-NB | CTP8146-NB |
|---|---|---|---|---|
| *000-254-Z000B | Condenser Assembly, 1/5HP, CTP-8100 | X | | |
| *000-AUX-0038 | Condensing Unit Assembly, 1/5HP, CTP | | X | X |
| *223-016-Z000P | Cover, Hinged, CTP | X | | |
| *312-016-003U | Cover, Pan, Rail, 8 Pan | | | X |
| *312-016-003W | Cover, Pan, Rail, 12 Pan | | X | |
| 243-ALS-0030 | Divider, Bar, Cold | X | | |
| 243-ALS-0036 | Divider, Bar, Cold | | X | X |
| *356-411-Z0009 | Louver, Front, CTP-8100 | X | | |
| *026-411-Z000A | Louver, Rear, CTP-8100 | X | | |
| *356-411-0004 | Panel, Louver, Front CTP-8100 | | X | X |

## All 18600PDL Models

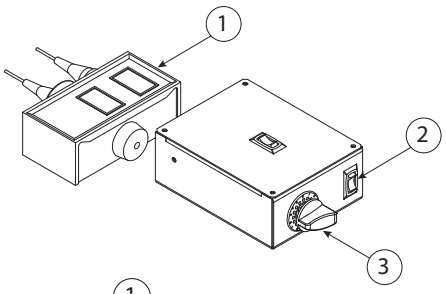
| | | | |
|---|---|---|---|
| *000-187-0082 | Assembly, Door, Ref, 27X26, LT, 430 | 3234266 | Hinge, Pan Cover, End, RH |
| *000-402-0054 | Assembly, Hinged Cover, 6 Pan, PTL | 9321374 | Pin, Hinge, Salad Pan |
| 263-110-0034 | Bracket, Cutting Board | 3978014 | Shelf, Wire, Coated |
| 263-110-0036 | Bracket, Cutting Board | 3234290 | Support, Shelf, Plastic |
| 3234186 | Caster, 3DIA, Swivel, Plate | 2190154 | Switch, Rocker, 20A/125V |
| 3234392 | Hinge, Pan Cover | 3516135 | Thermometer, Hanging, 4 |
| 3234282 | Hinge, Pan Cover, End, LH | | |

| Part Number | Description | 18672PDL | 18648PDL |
|---|---|---|---|
| *000-BN5-003Y | Assembly, 1/2-1/5 Cond Unit Stacked | X | |
| *000-BN5-0040 | Assembly, 1/3-1/5 Cond Unit Stacked | | X |
| *000-282-006V | Assembly, Control, L/T, 48” | | X |
| *000-282-006K | Assembly, Control, L/T, 72” | X | |
| *000-187-0081 | Assembly, Door, Ref, 27X26, RT, 430 | X | |
| *000-248-0030 | Coil Assembly, R404A | X | |
| *000-248-0037 | Coil Assembly, R404A, Fan Lt | | X |
| *359-478-003E | Panel, Louver, 15.0, PTB | | X |
| *359-478-003D | Panel, Louver, 18.0, PTB | X | |

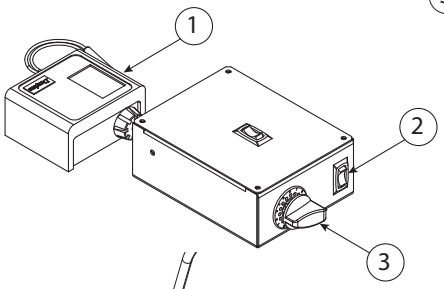
*Exploded assemblies and part prints are on the following pages.

# Replacement Parts - Control Assemblies

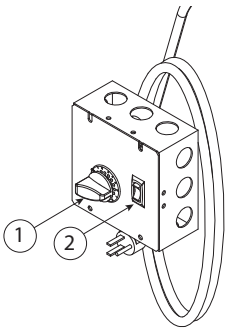
| Key | Part Number | Description |
|---|---|---|
| - | **000-282-006I** | **Thermostat & Dual Pressure Control Assembly** |
| 1 | 2193942 | Dual pressure control |
| 2 | 2190154 | Rocker switch, 20A/125V |
| 3 | 2194824 | Control, Danfoss, GDM, 115V |



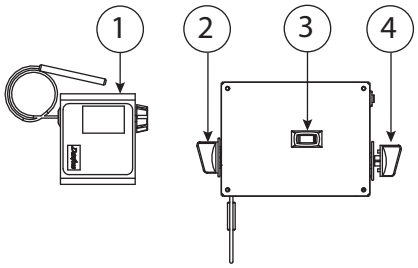

| Key | Part Number | Description |
|---|---|---|
| - | **000-282-006C & 000-282-006D** | **Thermostat & Low Pressure Control Assembly** |
| 1 | 2193927 | Low pressure control |
| 2 | 2190154 | Rocker switch, 20A/125V |
| 3 | 2194824 | Control, Danfoss, GDM, 115V |



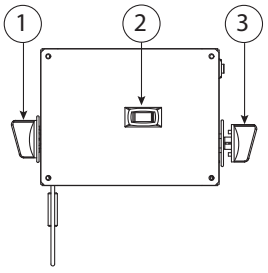

| Key | Part Number | Description |
|---|---|---|
| - | **000-298-003P** | **Control Assembly** |
| 1 | 2194810 | Control, Danfoss, GDM, 115V |
| 2 | 2190154 | Rocker switch, 20A/125V |



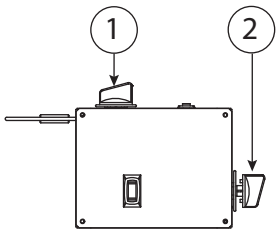

| Key | Part Number | Description |
|---|---|---|
| - | **000-282-006L & 000-282-006M** | **Control Assembly, LiquiTec, 2SW** |
| 1 | 2193927 | Low pressure control |
| 2 | 000-282-0051 | Tstat Assembly, Danfoss, MK7 |
| 3 | 2190154 | Rocker switch, 20A/125V |
| 4 | 2194824 | Control, Danfoss, GDM, 115V |



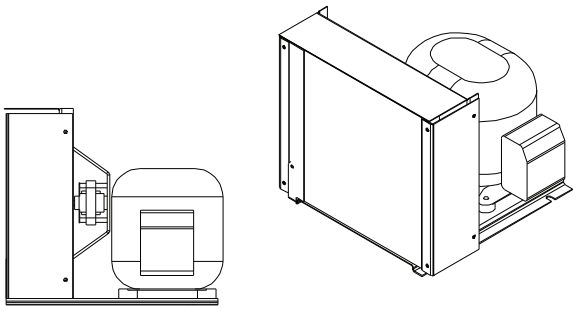

| Key | Part Number | Description |
|---|---|---|
| - | **000-282-006K** | **72” LiquiTec Dual Rail Control Assembly** |
| 1 | 000-282-0051 | Tstat Assembly, Danfoss, MK7 |
| 2 | 2190154 | Rocker switch, 20A/125V |
| 3 | 2194824 | Control, Danfoss, GDM, 115V |



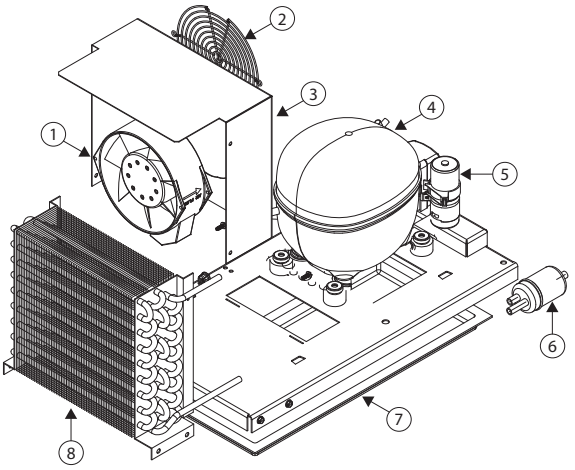

| Key | Part Number | Description |
|---|---|---|
| - | **000-282-006V** | **48” LiquiTec Dual Rail Control Assembly** |
| 1 | 000-282-0053 | Tstat Assembly, Danfoss, MK7 |
| 2 | 2190154 | Rocker switch, 20A/125V |
| 3 | 2194824 | Control, Danfoss, GDM, 115V |



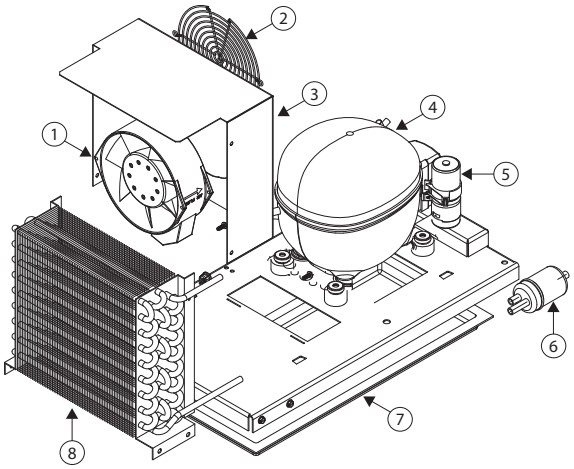
# Replacement Parts - Condensing Unit Assemblies



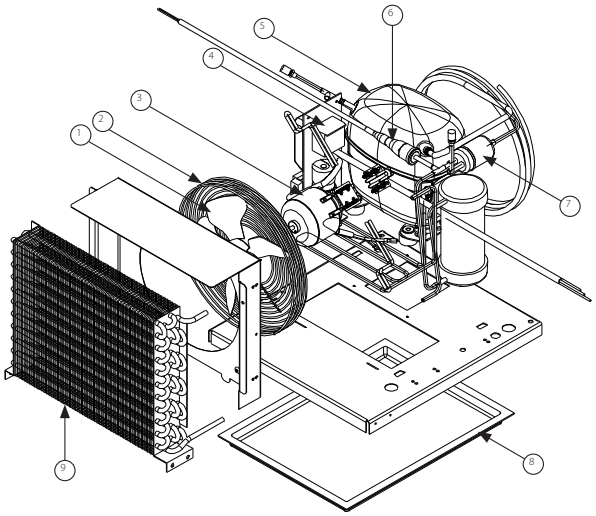
| *Part Number* | *Description* |
|---|---|
| **000-AUX-0038** | **Condensing Unit Assembly, 1/5HP, CTP** |
| 3526694 | Compressor |
| 3516082 | Condenser Coil |
| 3516172 | Fan Blade |
| 2162691 | Fan Motor |
| 031-264-0000 | Fan Motor Bracket |
| 3516191 | Filter Drier |
| 3516047 | Temp Control |




| - | 000-BN5-0031 | Assembly, 1/5 Condensing Unit |
|---|---|---|
| 1 | 2160028 | Fan, Axial, 5.5”, 120V |
| 2 | 2160030 | Guard, Fan, 6.0” |
| 3 | 026-C58-0037 | Shroud, Condenser Coil |
| 4 | 3526997 | Compressor, Danfoss, TF4CLS |
| 5 | 2194787 | Start Capacitor |
| 6 | 3516322 | Filter Dryer |
| 7 | 075-231-0030 | Condensate Pan |
| 8 | 3516454 | Condenser Coil |

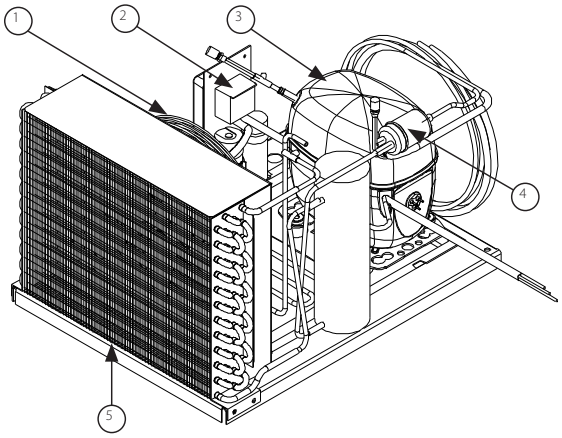



| *Key* | *Part Number* | *Description* |
|---|---|---|
| - | **000-BN5-0030** | **Assembly, 1/4 HP Condensing Unit** |
| 1 | 2160028 | Fan, Axial, 5.5”, 120V |
| 2 | 2160030 | Guard, Fan, 6.0” |
| 3 | 026-C58-0037 | Shroud, Condenser Coil |
| 4 | 3526999 | Compressor, Danfoss, NF5.5CLX |
| 5 | 2194787 | Start Capacitor |
| 6 | 3516322 | Filter Dryer |
| 7 | 075-231-0030 | Condensate Pan |
| 8 | 3516454 | Condenser Coil |

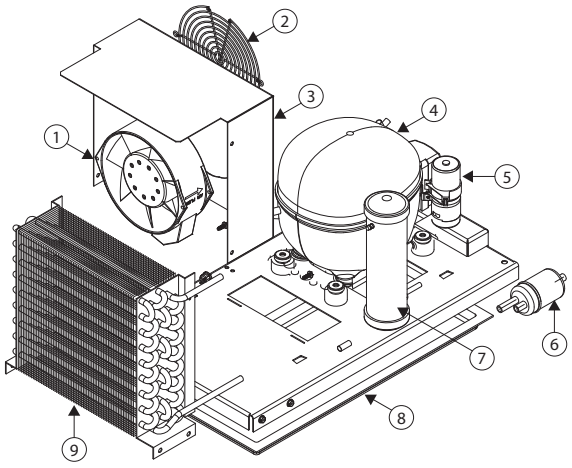



| - | 000-BN5-0035 | Assembly, 1/2HP Condenser, Med |
|---|---|---|
| 1 | 3516554 | Condenser fan blade |
| 2 | 2160019 | Condenser fan guard |
| 3 | 2162716 | Condenser fan motor, 115V |
| 4 | 3516462 | Capacitor, start-run assy |
| 5 | 3527026 | Compressor, Danfoss, SC12MLX |
| 6 | 3516331 | Hi pressure switch |
| 7 | 3516322 | Filter Drier |
| 8 | 075-231-0031 | Pan, Condensate |
| 9 | 3516455 | Condenser coil |

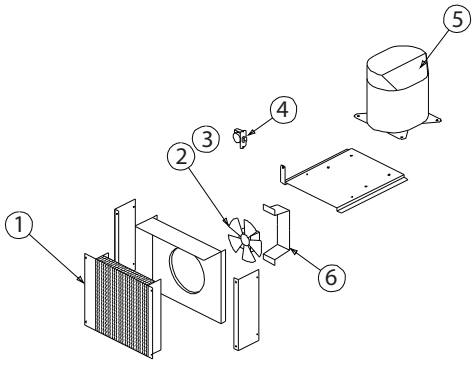
# Replacement Parts - Condensing Unit Assemblies




| Key | Part Number | Description |
|---|---|---|
| - | **000-BN5-0036** | **Assembly, 3/4 HP Condenser, Med** |
| 1 | 2160019 | Guard, Fan, Wire |
| 2 | 3516442 | Capacitor, Start, Run, Assembly |
| 3 | 3527021 | Compressor, 3/4 HP Med |
| 4 | 3516322 | Drier, Filter, (2)Inlet |
| 5 | 3516456 | Coil, Condenser, 3/4 HP |
| - | 3516433 | Blade, Fan, 25Deg, 10", CW |
| - | 2162716 | Motor, Fan, 16W, 115V, CW |
| - | 075-231-0031 | Pan, Condensate, Sm |



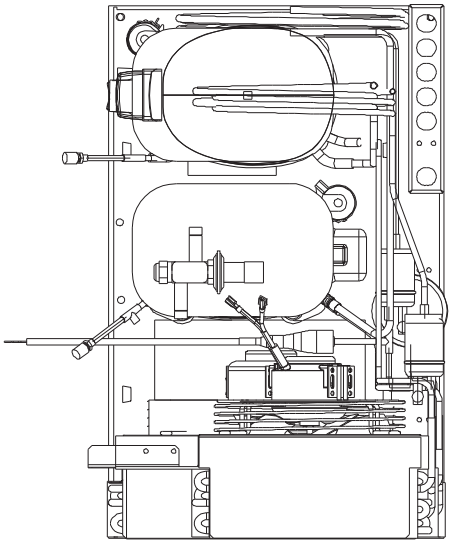

| Key | Part Number | Description |
|---|---|---|
| - | **000-BN5-0037** | **Assembly, 1/3 Condensing Unit** |
| 1 | 2160028 | Fan, Axial, 5.5", 120V |
| 2 | 2160030 | Guard, Fan, 6.0" |
| 3 | 026-C58-0037 | Shroud, Condenser Coil |
| 4 | 3527000 | Compressor, Danfoss, NF7CLS |
| 5 | 2194788 | Start Capacitor |
| 6 | 3516322 | Filter Drier |
| 7 | 3516458 | Receiver tank |
| 8 | 075-231-0030 | Pan, Condensate |
| 9 | 3516454 | Condenser Coil |



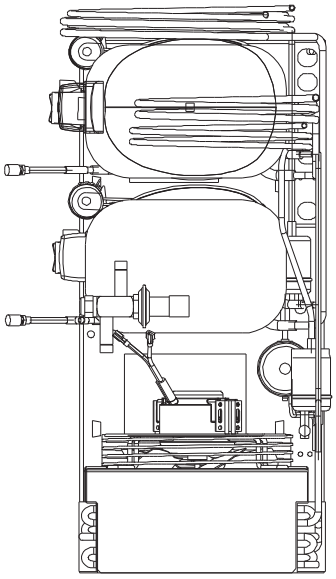

| Key | Part Number | Description |
|---|---|---|
| - | **000-254-Z000B** | **Condenser Assembly, 1/5HP, CTP-8100** |
| 1 | 3516082 | Condenser Coil |
| 2 | 3516172 | Fan Blade |
| 3 | 2162691 | Fan Motor |
| 4 | 3516047 | Temp Control |
| 5 | 3526694 | Compressor |
| 6 | 031-264-0000 | Fan Motor Bracket |
| - | 3516191 | Filter Drier |

# Replacement Parts - Condensing Unit Assemblies

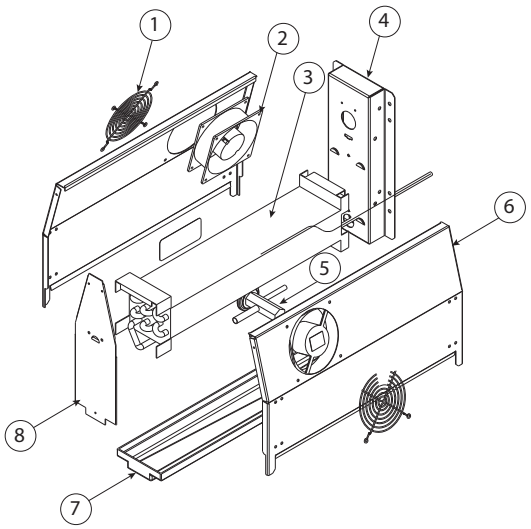
| 000-BN5-003Y | Assembly, 1/2-1/5 Stacked |
|---|---|
| 3516433 | Blade, Fan, 25Deg, 10", CW |
| 3516457 | Blade, Fan, 7.25 DIA. |
| 2194789 | Capacitor, Start, 240MFD |
| 2194787 | Capacitor, Start, 280MFD |
| 3516455 | Coil, Cond., 1/2 HP |
| 3516454 | Coil, Cond., 1/5, 1/4 |
| 3526997 | Comp, 1/5HP, 115/60, R404A |
| 3527001 | Comp, SC12CLX.2, 115/60HZ |
| 3516446 | Compressor, Relay, Danfoss |
| 3516322 | Drier, Filter, (2) Inlet |
| 2160020 | Guard, Fan, 7.25 |
| 2160019 | Guard, Fan, Wire |
| 2162513 | Motor, Fan, 35W, Blast |
| 2162717 | Motor, Fan, 9W, 115V, CW |
| 3516193 | Regulator, Pressure, 1/2 |
| 3516441 | Relay, Compressor, SC12CLX.2 |
| 3516225 | Valve, Exp, Frz, 1/4 Ton |



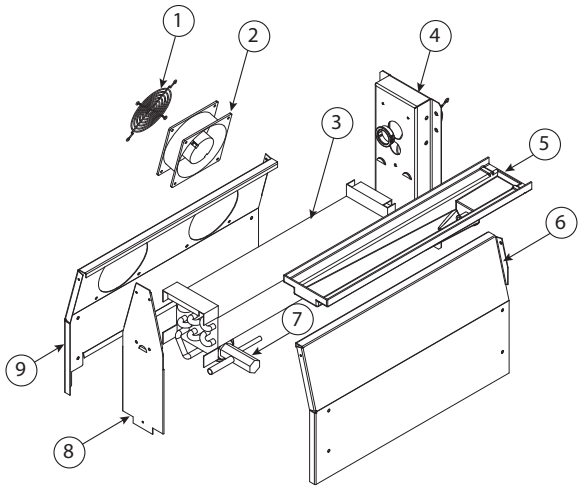
| 000-BN5-0040 | Assembly, 1/3-1/5 Stacked |
|---|---|
| 3516457 | Blade, Fan, 7.25 DIA. |
| 2194787 | Capacitor, Start, 280MFD |
| 2194788 | Capacitor, Start, 320MFD |
| 3516454 | Coil, Cond., 1/5, 1/4 |
| 3526997 | Comp, 1/5HP, 115/60, R404A |
| 3527000 | Comp, NF7CLS, 115V/60HZ |
| 3516446 | Comp, Relay, Danfoss |
| 3516322 | Drier, Filter, (2) Inlet |
| 2160020 | Guard, Fan, 7.25 |
| 2162717 | Motor, Fan, 9W, 115V, CW |
| 3516193 | Regulator, Pressure, 1/2 |
| 3516438 | Relay, Comp, Ovld, NF7CLX |
| 3516225 | Valve, Exp, Frz, 1/4 Ton |



# Replacement Parts - Evaporator Coil Assembly

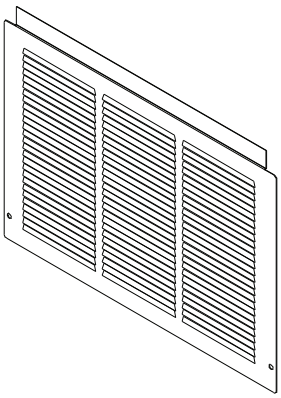



| *Key* | *Part Number* | *Description* |
|---|---|---|
| **-** | **000-248-0030** | **Coil Assembly, R404A, Ref** |
| 1 | 2160024 | Guard, fan, 4.7" |
| 2 | 2160023 | Fan, axiel, 120V |
| 3 | 3516095 | Coil, evaporator |
| 4 | 030-232-0003 | Back, evaporator, enclosure |
| 5 | 3516273 | Expansion valve, 1/4, R-404a |
| 6 | 030-233-0001 | Side, coil, angled |
| 7 | 075-231-0033 | Drip pan, evaporator |
| 8 | 030-234-0003 | Front, coil |
| - | 2184317 | Harness, coil |
| - | 2194808 | Probe, Defrost, Danfoss, Control |
| - | 2194809 | Probe, Temp, Sensor, Danfoss |

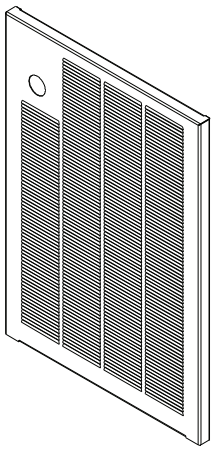



| Key | Part Number | Description |
|---|---|---|
| **-** | **000-248-0037** | **Coil Assembly, R404A, Ref, Fan Lt** |
| 1 | 2160024 | Guard, fan, 4.7" |
| 2 | 2160023 | Fan, axiel, 120V |
| 3 | 3516095 | Coil, evaporator |
| 4 | 030-232-0003 | Back, evaporator, enclosure |
| 5 | 000-BNH-0030 | Drip pan, evaporator |
| 6 | 030-233-0038 | Side, coil, angled, Rt, Blank |
| 7 | 3516273 | Expansion valve, 1/4, R-404a |
| 8 | 030-234-0003 | Front, coil |
| 9 | 030-233-0039 | Side, Coil, Angled, Lt, 2Fan |
| - | 2184317 | Harness, coil |
| - | 2194808 | Probe, Defrost, Danfoss, Control |
| - | 2194809 | Probe, Temp, Sensor, Danfoss |

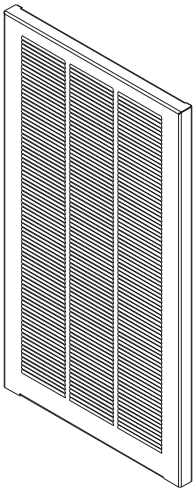
# Replacement Parts - Louvered Panels



| *Part Number* | *Description* |
|---|---|
| 356-411-Z0009 | Louver, Front, CTP-8100 |
| 026-411-Z000A | Louver, Rear, CTP-8100 |
| 356-411-0004 | Panel, Louver, Front CTP-8100 |

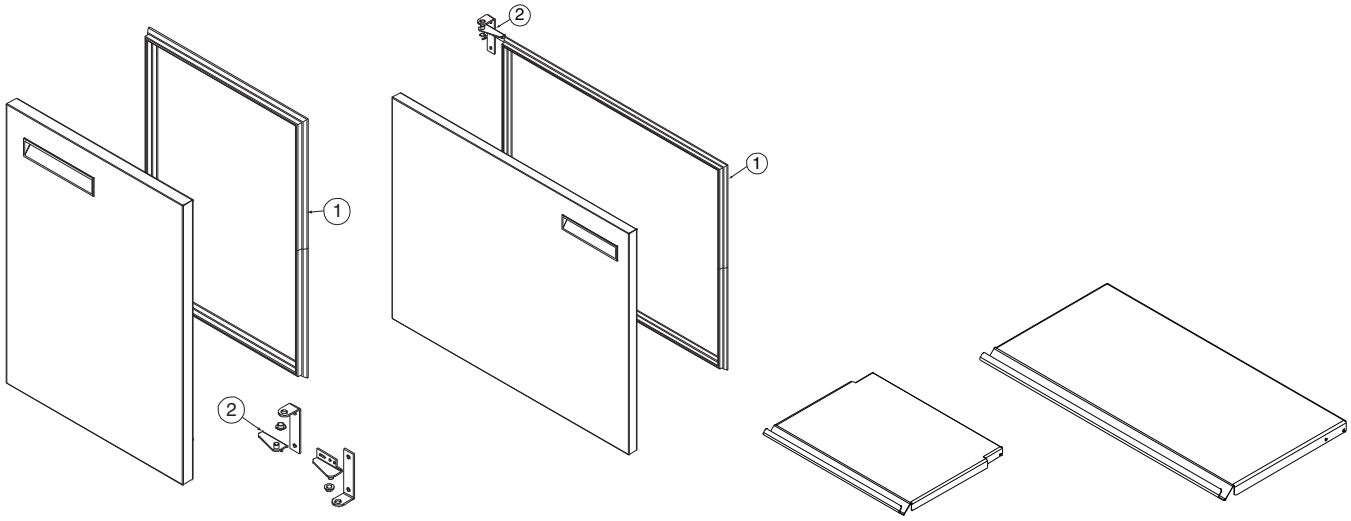


| *Part Number* | *Description* |
|---|---|
| 359-478-003C | Panel, Louver, 14.0, PTB |
| 359-478-003E | Panel, Louver, 15.0, PTB |
| 359-478-003D | Panel, Louver, 18.0, PTB |



| *Part Number* | *Description* |
|---|---|
| 359-478-0040 | Panel, Louver, 14, Hanging |
| 359-478-0042 | Panel, Louver, 15, Hanging |
| 359-478-0041 | Panel, Louver, 18, Hanging |

# Replacement Parts - Door & Cover Assemblies




| *Key* | *Part Number* | *Description* |
|---|---|---|
| - | **000-187-007X** | **Assembly, Dr, Ref, 19X26, RT, 430** |
| 1 | 1701183 | Gasket, Dr, 19, Mark7 |
| 2 | 0160179 | Hinge Kit |
| - | **000-187-007Y** | **Assembly, Dr, Ref, 19X26, LT, 430** |
| 1 | 1701183 | Gasket, Dr, 19, Mark7 |
| 2 | 0160179 | Hinge Kit |
| - | **000-187-0081** | **Assembly, Dr, Ref, 27X26, RT,430** |
| 1 | 1701185 | Gasket, Dr, 27, Mark7 |
| 2 | 0160179 | Hinge Kit |
| - | **000-187-0082** | **Assembly, Dr, Ref, 27X26, LT, 430** |
| 1 | 1701185 | Gasket, Dr, 27, Mark7 |
| 2 | 0160179 | Hinge Kit |
| - | **000-187-0083** | **Assembly, Dr, Ref, 32X26, RT, 430** |
| 1 | 1701186 | 32" Door Gasket |
| 2 | 0160179 | Hinge Kit |
| - | **000-187-0084** | **Assembly, Dr, Ref, 32X26, LT, 430** |
| 1 | 1701186 | 32" Door Gasket |
| 2 | 0160179 | Hinge Kit |

| *Part Number* | *Description* |
|---|---|
| 000-402-0054 | Assembly, Hinged Cover, 6 Pan, PTL |
| 000-402-004Q | Assembly, Hinged Cover, 6 Pan, RT |
| 000-402-004V | Assembly, Hinged Cover, 8 Pan |
| 000-402-004U | Assembly, Hinged Cover, 8 Pan, RT |
| 000-402-004X | Assembly, Hinged Cover, 10 Pan, LT |
| 000-402-004Y | Assembly, Hinged Cover, 10 Pan, RT |
| 000-402-0050 | Assembly, Hinged Cover, 12 Pan |
| 000-402-0051 | Assembly, Hinged Cover, 12 Pan, LT |
| 000-402-0055 | Assembly, Hinged Cover, 12 Pan, PTL |
| 000-402-0052 | Assembly, Hinged Cover, 12 Pan, RT |
| 223-016-Z000P | Cover, Hinged, CTP |
| 312-016-003U | Cover, Pan, Rail, 8 Pan |
| 312-016-003W | Cover, Pan, Rail, 12 Pan |

## Standard Labor Guidelines To Repair Or Replace Parts On Delfield Equipment

Advice and recommendations given by Delfield Service Technicians do not constitute or guarantee any special coverage.

- A maximum of 1-hour is allowed to **diagnose a defective component**.
- A maximum of 1-hour is allowed for **retrieval of parts** not in stock.
- A maximum **travel distance** of 100 miles round trip and 2-hours will be reimbursed.
- Overtime, installation/start-up, normal control adjustments, general maintenance, glass breakage, freight damage, and/or correcting and end-user installation error will not be reimbursed under warranty unless pre-approved with a **Service Work Authorization** from Delfield. You must submit the number with the service claim.

**LABOR OF 1-HOUR IS ALLOWED TO REPLACE:**

- Thermostat
- Evaporator/Condenser Fan Motor and Blade
- Door Hinges, Locks, and Gaskets
- Compressor Start Components and Overload Protector
- Thermometer
- Solenoid Coil

**LABOR OF 2 HOURS TO REPLACE:**

- Drawer Tracks/Cartridges
- Solenoid Valve
- Pressure Control
- Locate/Repair Leak

**LABOR OF 3 HOURS TO REPLACE:**

- Condenser or Evaporator Coil
- Expansion Valve

**LABOR OF 4 HOURS TO REPLACE**

- Compressor

This includes recovery of refrigerant and leak check.

$55.00 maximum reimbursement for refrigerant recovery (includes recovery machine, pump, torch, oil, flux, minor fittings, solder, brazing rod, nitrogen or similar fees.)

**REFRIGERANTS**

- R404A A maximum of $15.00/lb. or$1.00/oz. will be reimbursed.

# Notes

# Notes

Delfield




***Mt. Pleasant, MI***



***Covington, TN***

*Thank you for choosing Delfield!*

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: _____ S/N: _____

Installation Date: _____

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SERVICE AND PARTS

For a list of Delfield's authorized parts depots, visit our website at www.delfield.com

Register your Delfield warranty online. Go to www.delfield.com under the service tab to complete.

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