This manual provides information on installation, operating, maintenance, trouble shooting & replacement parts for:

**DROP-IN SERIES**

**FREEZER / PLATE CHILLER:**

- 9550-290
- 9552-290

- Freezer (-5°F)

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**OPERATOR MANUAL**

**IMPORTANT INFORMATION, KEEP FOR OPERATOR**

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**WARNING / FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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**WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

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**NOTIFY CARRIER OF DAMAGE AT ONCE**

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

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Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.
Congratulations on your recent purchase of Unified Brands food service equipment, and welcome to the growing family of satisfied Unified Brands customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design to successive steps in fabrication and assembly, rigid standards of excellence are maintained by our staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Unified Brands brand equipment. This means that each unit, given proper maintenance will provide years of trouble free service to its owner.

In addition, all Unified Brands food service equipment is backed by some of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

**NOTICE:** DUE TO A CONTINUOUS PROGRAM OF PRODUCT IMPROVEMENT, UNIFIED BRANDS RESERVES THE RIGHT TO MAKE CHANGES IN DESIGN AND SPECIFICATIONS WITHOUT PRIOR NOTICE.

**NOTICE:** PLEASE READ THE ENTIRE MANUAL CAREFULLY BEFORE INSTALLATION. IF CERTAIN RECOMMENDED PROCEDURES ARE NOT FOLLOWED, WARRANTY CLAIMS WILL BE DENIED.

**MODEL NUMBER** _________________________

**SERIAL NUMBER** _________________________

**INSTALLATION DATE** _________________________

THE SERIAL NUMBER IS LOCATED IN THE CABINET LEFT SIDE UNDER THE ELECTRICAL BOX. AN EXAMPLE IS SHOWN BELOW.
Congratulations on your purchase of a Unified Brands Brand piece of equipment. Unified Brands believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit is the peace of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 30 years of industry presence. On top of that front end commitment, Unified Brands has a dedicated staff of certified technicians that monitor our own technical service hotline at 1-888-994-7636 to assist you with any questions or concerns that may arise after delivery of your new Unified Brands equipment.

PARTS WARRANTY
1. One year parts replacement of any and all parts that are found defective in material or workmanship. Unified Brands warrants all component parts of manufactured new equipment to be free of defects in material or workmanship, and that the equipment meets or exceeds reasonable industry standards of performance for a period of one year from the date of shipment from any Unified Brands factory, assembly plant or warehouse facility.

   NOTE: warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and set-up. In the event equipment was shipped to a site other than the final installation site, Unified Brands will warranty for a period of three months following installation, with proof of starting date, up to a maximum of fifteen months from the date of purchase.

2. Free ground freight of customer specified location for all in warranty parts within continental U.S. Component part warranty does not cover glass breakage or gasket replacement. Unified Brands covers all shipping cost related to component part warranty sent at regular ground rates (UPS, USPS). Freight or postage incurred for any express or specialty methods of shipping are the responsibility of the customer.

LABOR COVERAGE
In the unlikely event a Unified Brands manufactured unit fails due to defects in materials or workmanship within the first ninety days, Unified Brands agrees to pay the contracted labor rate performed by an Authorized Service Agent (ASA). Any work performed by a non-ASA will not be honored by Unified Brands. Please consult Unified Brands Technical Support (888-994-7636) for a complete listing of ASAs or visit the service page of our website: www.unifiedbrands.net. Warranties are effective from date of shipment, with a thirty day window to allow for shipment, installation and setup. Where equipment is shipped to any site other than final installation, Unified Brands will honor the labor warranty for a period of ninety days following installation with proof of starting date, up to a maximum of six months from date of purchase.

Temperature adjustments are not covered under warranty, due to the wide range of ambient conditions.

To request a warranty approval number, call our Field Service Department at: 1-888-994-7636

WHEN OPTIONAL 5 YEAR COMPRESSOR WARRANTY APPLIES
1. Provide reimbursement to an ASA for the cost of locally obtained replacement compressor in exchange for the return of the defective compressor sent back freight prepaid. NOTE: Unified Brands does limit amount of reimbursement allowed and does require bill from local supply house where compressor was obtained (customer should not pay servicing agent up front for compressor).

2. Provide repair at the manufacturing facility by requiring that the defective unit be sent back to Unified Brands freight prepaid. Perform repair at the expense of Unified Brands and ship the item back to the customer freight collect.

3. Furnish a replacement compressor freight collect in exchange for the return of the defective compressor sent back freight prepaid.

4. Furnish complete condensing unit freight collect in exchange for the return of the defective condensing unit sent back freight prepaid. (Decisions on whether or not to send complete condensing units will be made by Unified Brands in-house service technician).
WHEN OPTIONAL LABOR EXTENSION POLICY APPLIES
Unified Brands will provide reimbursement of labor to an ASA for any customer that has an optional labor extension of our standard warranty. (Contracted rates do apply) Unified Brands offers both 1 and 2 year extensions. Labor extensions begin at the end of our standard warranty and extend out 9 months to 1 calendar year or 21 months to 2 calendar years from date of purchase. Please contact Unified Brands technical service hotline at 1-888-994-7636 for details and any question on Authorized Service Agents (ASA).

WHEN EXPORT WARRANTIES APPLY
1. Unified Brands covers all non-electrical components under the same guidelines as our standard domestic policy.

2. All electrical components operated on 60Hz are covered under our standard domestic policy.

3. All electrical components operated on 50Hz are covered for 90 days from shipment only.

4. Service labor is covered for the first ninety days with authorization from the factory prior to service being performed.

5. Inbound costs on factory supplied items to be responsibility of the customer.

6. Extended warranty options are not available for parts, labor, or compressors from the factory.

ITEMS NOT COVERED UNDER WARRANTY
1. Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains, unit leveling and re-application of silicone.

2. Unified Brands does not cover gaskets under warranty. Gaskets are a maintenance type component that are subject to daily wear and tear and are the responsibility of the owner of the equipment. Because of the unlimited number of customer related circumstances that can cause gasket failure all gasket replacement issues are considered non-warranty. Unified Brands recommends thorough cleaning of gaskets on a weekly basis with a mild dish soap and warm water. With proper care Unified Brands gaskets can last up to two years, at which time we recommend replacement of all gaskets on the equipment for the best possible performance.

   NOTICE: FOOD LOSS IS NOT COVERED UNDER WARRANTY

3. Repairs caused by abuse such as broken glass, freight damage, or scratches and dents.

4. Electrical component failure due to water damage from cleaning procedures.

5. Improper installation of equipment.

6. Repairs performed outside of Unified Brands’ Authorized Service Agent network.

QUOTATIONS
Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Unified Brands are valid for 30 days from quote date unless otherwise specified. Unified Brands assumes no liability for dealer quotations to end-users.

SPECIFICATION & PRODUCT DESIGN
Due to continued product improvement, specification and product design may change without notice.
SANITATION & SAFETY REQUIREMENTS
Product is designed to meet NSF sanitation and performance requirements, and UL safety requirements. Unified Brands is not responsible for specific local requirements unless made aware of them prior to bid process. Additional costs may apply.

CANCELLATIONS
Orders canceled prior to production scheduling entered into engineering/production and cancelled are subject to a cancellation charge (contact factory for details).

STORAGE CHARGES
Unified Brands makes every effort to consistently meet our customer’s shipment expectations. If after the equipment has been fabricated, the customer requests delay in shipment, and warehousing is required:

1. Equipment held for shipment at purchasers request for a period of 30 days beyond original delivery date specified will be invoiced and become immediately payable.

2. Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

SHIPPING & DELIVERY
Unified Brands will attempt to comply with any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Unified Brands will not be held responsible for any carrier rate differences; rate differences are entirely between the carrier and purchaser. Point of shipping shall be determined by Unified Brands (Weidman, MI/Prior, OK/Jackson, MS). At dealer’s request, Unified Brands will endeavor whenever practical to meet dealer’s request. Freight charges to be collect unless otherwise noted.

DAMAGES
All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage to minimize liability, a full inspection is necessary upon arrival. Appearance of damage will require removing the crate in the presence of the driver. A notation must be placed on the freight bill and signed for by the truck driver at the time of delivery. Any and all freight damage that occurs to a Unified Brands piece of equipment as a result of carrier handling is not considered under warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier and all cartons and merchandise must be retained for inspection. Internal or concealed damage may fall under Unified Brands responsibility dependent upon the circumstances surrounding each specific incident and are at the discretion of the Unified Brands in-house service technician.

RETURNED GOODS
Authorization for return must first be obtained from Unified Brands before returning any merchandise. Any returned goods shipment lacking the return authorization number will be refused, all additional freight costs to be borne by the returning party. Returned equipment must be shipped in original carton, freight prepaid and received in good conditions. Any returned merchandise is subject to a minimum handling charge (contact factory for details).

INSTALLATION
Equipment installation is the responsibility of the dealer and/or their customer. Unified Brands requires all equipment to be professionally installed.

PENALTY CLAUSES
Dealer penalty clauses, on their purchase order or contractually agreed to between the dealer and their clients are not binding on Unified Brands. Unified Brands does not accept orders subject to penalty clauses. This agreement supersedes any such clauses in dealer purchase orders.
# Equipment Description

<table>
<thead>
<tr>
<th>MODEL</th>
<th>LENGTH</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>NO. OF OPENINGS</th>
<th>STORAGE (CUBIC FEET)</th>
<th>GALLON CAPACITY</th>
<th>COUNTER CUTOUT</th>
<th>POWER USAGE (KW PER DAY)</th>
<th>COMRESSOR VOLT</th>
<th>AMPS</th>
<th>NEMA</th>
<th>SHIP WT (LBS)</th>
</tr>
</thead>
<tbody>
<tr>
<td>9550-290</td>
<td>28.375&quot;</td>
<td>17.1875&quot;</td>
<td>27&quot;</td>
<td>1</td>
<td>1.8</td>
<td>6</td>
<td>26&quot; x 15.75&quot;</td>
<td>0.95</td>
<td>1/4</td>
<td>115/60/1</td>
<td>2.0</td>
<td>5-15P</td>
</tr>
<tr>
<td>9552-290</td>
<td>28.375&quot;</td>
<td>28.375&quot;</td>
<td>27&quot;</td>
<td>1</td>
<td>3.36</td>
<td>11.2</td>
<td>26&quot; x 26&quot;</td>
<td>1.34</td>
<td>1/4</td>
<td>115/60/1</td>
<td>2.0</td>
<td>5-15P</td>
</tr>
</tbody>
</table>

9550-290 Back to Front Airflow

9552-290 Back to Front Airflow
SELECTING A LOCATION FOR YOUR NEW UNIT
The following conditions should be considered when selecting a location for your unit:

1. **Floor and Countertop Load**: The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight.

2. **Secure and Seal**: Once the drop in unit is installed into the counter it can be secured to the countertop by using the brackets supplied from the factory.
   a. Secure unit to top and seal with “NSF” approved silicone.
   b. Install inside duct with thumb screws and adjust outside duct to fit between condenser coil and counter’s louvered cutout.
   c. Secure outside duct in place with screws through pre-punched holes.

3. **Clearance**: See installation diagrams for minimum box dimension. Do not place any object that can block the ventilation exhaust from the machine compartment register. Area of equipment must be free of all combustible materials.

4. **Ventilation**: The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your unit around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 55°F or rise above 86°F.

**INSTALLATION CHECKLIST**
After the final location has been determined, refer to the following checklist prior to start-up:

1. Follow cut out dimensions provided for specific models to properly size the opening for your drop in.

2. Check cord and plug of unit to assure no damage has occurred to these components.

3. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together.

4. Check that the condenser and evaporator fans rotate freely without striking any stationary members.

5. Unit must be properly leveled; check all legs or casters to ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet heights or shimming casters may be necessary if the floor is not level. **NOTE**: Damage to equipment may result if not followed. Unified Brands is not responsible for damage to equipment if improperly installed.

6. Plug in unit and turn on main on/off power button on the controller.

7. Allow unit time to cool down to temperature. If temperature adjustments are required, the control is located on the front panel. Confirm that the unit is holding the desired temperature.

8. Refer to the front of this manual for serial number location. Please record this information in your manual on page 2 now. It will be necessary when ordering replacement parts or requesting warranty service.
Installation

9. Confirm that the unit is holding temperature. Set control to desired temperature for your particular ambient and altitude.

10. Before putting in product, allow your unit to operate for approximately two (2) hours so that interior of the unit is cooled down to storage temperature.

9550-290 INSTALLATION

9552-290 INSTALLATION
Operation

Allow unit to operate for approximately two (2) hours before placing in food.

**AMBIENT CONDITIONS**

Unit is designed for normal operating temperatures are between 70-100°F. Operating outside of those temperatures may cause premature product wear or failure.

Unified Brands has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature using control adjustment until desired temperature is reached.

It is normal for the refrigerated cold well to develop an even layer of frost during operation. **NOTE:** Keeping the hinged cover closed as much as possible will prevent excessive frost buildup.

**MORNING STARTUP**

1. Cold pan cleaning may be performed at this time.
2. Turn on unit with switch located in the mechanical compartment.
3. Allow 30 minutes for the cold pan to cool down before loading product.
4. Load the product and proceed with food preparation. **NOTE:** Product entering the cold pan must be at 40°F or less.

**EVENING SHUT DOWN**

Remove product from the cold pan at the end of the day’s preparation. The product may be discarded or stored in any commercial refrigerator.

1. Turn off unit with switch located in the mechanical compartment. This will allow unit to thaw which allows for better operation when starting up unit for next day operation.
2. Unit cleaning may be performed at this time once the frost has melted off the surface. **NOTE:** Water may form small pools and have to be pushed to the drain for 100% draining.

**DANFOSS CONTROLLER OPERATION**

<table>
<thead>
<tr>
<th>LED</th>
<th>FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>🌨️</td>
<td>Compressor energized &amp; Evaporator fan de-energized</td>
</tr>
<tr>
<td>🔄️</td>
<td>Defrost in progress</td>
</tr>
<tr>
<td>🔄️</td>
<td>Fans delay after defrost completion</td>
</tr>
<tr>
<td>🔄️</td>
<td>Evaporator fan energize</td>
</tr>
<tr>
<td>📣</td>
<td>An alarm is occurring</td>
</tr>
<tr>
<td>℃ / ℉</td>
<td>Temperature unit</td>
</tr>
</tbody>
</table>
POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold “Defrost” Button

CHANGE SET POINT: To raise temperature
1. Press and hold “A” to access set point.
2. When set point start flashing, Press “A” to adjust set point
3. After 30 seconds, the display automatically reverts to showing the current temperature

CHANGE SET POINT: To lower temperature
1. Press and hold “V” to access set point
2. When set point start flashing, Press “V” to adjust set point
3. After 30 seconds, the display automatically reverts to showing the current temperature

CHANGE FROM °F / °C:
1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. **Password is 000.**
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “diS” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “CFu” level. Press the bottom left button to OK the selection.
   a. “-F” designates Fahrenheit.
   b. “-C” designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

DRAWER / DOOR ALARM: Acknowledging Alarms – Visual Display Only
1. After 2 minutes the display will flash the alarm message “dor”
2. Press any button to acknowledge alarm

DRAWER / DOOR ALARM: Door Alarm Activation – If audible alarm is wanted
1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. **Password is 000.**
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “ALA” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “Abd” level. Press the bottom left button to OK the selection.
   a. “0” Disables the alarm.
   b. Any other number is the number of minutes before the buzzer sounds after the drawer is opened.
6. Press the top left button repeatedly to return to exit and return to the home screen.
Unified Brands strongly suggests a preventive maintenance program which would include the following **Monthly** procedures:

1. Cleaning of all condenser coils. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum cleaner and brush. **NOTE:** Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

2. Clean fan blades on the condensing unit and evaporator assembly.

3. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent.

4. Clean all gaskets on a weekly if not daily basis with a solution of warm water and a mild detergent to extend gasket life.

5. Lubricate door hinges with lithium grease.

**RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:**

<table>
<thead>
<tr>
<th>JOB</th>
<th>CLEANING AGENT</th>
<th>COMMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Routine cleaning</td>
<td>Soap, ammonia, detergent Medallion</td>
<td>Apply with a sponge or cloth</td>
</tr>
<tr>
<td>Fingerprints and smears</td>
<td>Arcal 20, Lac-O-Nu, Ecoshine</td>
<td>Provides a barrier film</td>
</tr>
<tr>
<td>Stubborn stains and discoloration</td>
<td>Cameo, Talc, Zud, First Impression</td>
<td>Rub in the direction of the polish lines</td>
</tr>
<tr>
<td>Greasy and fatty acids, blood, burnt-on foods</td>
<td>Easy-Off, Degrease It, Oven Aid</td>
<td>Excellent removal on all finishes</td>
</tr>
<tr>
<td>Grease and Oil</td>
<td>Any good commercial detergent</td>
<td>Apply with a sponge or cloth</td>
</tr>
<tr>
<td>Restoration/Preservation</td>
<td>Benefit, Super Sheen</td>
<td>Good idea monthly</td>
</tr>
</tbody>
</table>

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Unified Brands ASA please visit www.unifiedbrands.net.

Unified Brands believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.
This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual.

<table>
<thead>
<tr>
<th>SYMPTOM</th>
<th>POSSIBLE CAUSE</th>
<th>PROCEDURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit does not run</td>
<td>No power to unit</td>
<td>Plug in unit</td>
</tr>
<tr>
<td>Control in OFF position</td>
<td>Control in OFF position</td>
<td>Turn controller on</td>
</tr>
<tr>
<td>Faulty control</td>
<td>Faulty control</td>
<td>Call for service at 888-994-7636</td>
</tr>
<tr>
<td>Unit too cold</td>
<td>Incorrect set point</td>
<td>Adjust control set point</td>
</tr>
<tr>
<td>Unit too warm</td>
<td>Lid open</td>
<td>Ensure lid is fully closed</td>
</tr>
<tr>
<td></td>
<td>Gasket torn or out of place</td>
<td>Inspect the gasket for wear and position</td>
</tr>
<tr>
<td></td>
<td>Incorrect set point</td>
<td>Adjust control set point</td>
</tr>
<tr>
<td></td>
<td>Warm product introduced to cabinet</td>
<td>Pre-chill product -3°F for freezer</td>
</tr>
<tr>
<td>Unit noisy</td>
<td>Vibration in the cabinet</td>
<td>Inspect for loose parts</td>
</tr>
</tbody>
</table>

When in doubt, turn unit off and call for service and call for service at 888-944-7636.
This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels and some.

No smoking or open flames when servicing this equipment. If needed, use a CO² or dry-power type fire extinguisher.

Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components.

Only authorized service technician, certified in R290 system should service this equipment.

**MANIFOLD SET**

A R134A manifold set can be used for servicing this equipment.

**REFRIGERANT RECOVERY**

Follow all national and local regulations for R-290 refrigerant recovery.

**LEAKING CHECKING AND REPAIR**

Leak check an R290 system the same way you would an R134a or R404A system with the following exceptions.

1. Do not use a Halid leak detector on a R290 system.
2. Electronic leak detector must be designated specifically for combustible gas.

Use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended using oxygen free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner. After charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1”) from the compressor.

**CHARGING**

Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps
<table>
<thead>
<tr>
<th>ITEM</th>
<th>PART NUMBER</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>RP CLP0102</td>
<td>HOLD DOWN CLIP COLD PANS AND PLATE CHILLERS</td>
</tr>
<tr>
<td>2</td>
<td>RP COV1703</td>
<td>COVER, REMOVABLE COND UNIT HOUSING, 9550, 9552-290</td>
</tr>
<tr>
<td>3</td>
<td>RP DGH1701</td>
<td>DOGHOUSE, INNER PORTION, 9550&amp;52-290 (T17-0049E-D14)</td>
</tr>
<tr>
<td>4</td>
<td>RP DGH1702</td>
<td>DOGHOUSE, OUTER PORTION, 9550&amp;52-290 (T17-0049F-D17)</td>
</tr>
<tr>
<td>5</td>
<td>RP LVR0003</td>
<td>LOUVER, 14” X 26” DROP INS</td>
</tr>
<tr>
<td>6</td>
<td>EL WIR461-90</td>
<td>POWER CORD, 9' 16/3 W/90* PLUG000461-RT (SJTO WIRE)</td>
</tr>
<tr>
<td>7</td>
<td>EL WIR469A</td>
<td>POWER CORD, 14/3 18” FEMALE</td>
</tr>
<tr>
<td>8</td>
<td>HD GRD1610</td>
<td>FAN GUARD, NICKEL CHROM FINISH, 116M RND</td>
</tr>
<tr>
<td>9</td>
<td>HD LID200</td>
<td>LID, 23.25” X 22.75”, DLRS-200, 9552-290</td>
</tr>
<tr>
<td>10</td>
<td>RF CMP1606</td>
<td>COMPRESSOR, EMBRACO EM2X1121U, R290, 115V/60HZ</td>
</tr>
<tr>
<td>10a</td>
<td>RF CMP1606SC</td>
<td>COMPRESSOR START COMPONENTS</td>
</tr>
<tr>
<td>11</td>
<td>RP CNT1702</td>
<td>CONTROL, DANFOSS PRE-PROGRAMMED 9550/52-290</td>
</tr>
<tr>
<td>12</td>
<td>RF CNT1603</td>
<td>THERMISTOR, QTI, AIR SENSOR - BLACK, 10’</td>
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<td>13</td>
<td>RF COI1606</td>
<td>COIL, COND. 3.46” X 9” X 5.9”, 1/4” TUBE</td>
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<td>14</td>
<td>RF FAN0601</td>
<td>FAN, AXIAL, 127MM X 38MM 120CFM, 115V CONDENSER</td>
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<td>15</td>
<td>RF FLT9902</td>
<td>FILTER DRYER, 1/4x.042 FILTER, EKP-032 SC DBL INL CAP TUBE</td>
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<tr>
<td>16</td>
<td>RP CAP1702</td>
<td>WRAP, HEAT EXCHANGE, .026 X 13’ CAP TUBE W/ 8’ HEAT EXCHANGE</td>
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<tr>
<td>17</td>
<td>HD LID111</td>
<td>LID, 10.25” X 20.25” SLRS-111, 9550-290</td>
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</tbody>
</table>
Electrical Schematic

POWER SUPPLY
115V-60HZ-1PH
CORD WITH GROUNDED CAP
NEMA #: 5-15P
NOTE:
BLACK (AIR) = SI
Labeling

The following warning labels will be found on your equipment:

**INTERIOR EVAPORATOR COVER**

**DANGER**

Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

**WARNING**

Do not remove panel. - Near voltage. Qualified personnel only.

**CAUTION**

Riesgo de incendio o explosión. Refrigerante inflamable utilizado. No utilice dispositivos mecánicos para descongelar el refrigerador. No perforar la tubería del refrigerante.

**NEAR MACHINE COMPARTMENT AND NAMEPLATE**

**DANGER**

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

**CAUTION**

Risk of fire or explosion. Flammable refrigerant used. Consult repair manual / owner’s guide before attempting to install or service this product. All safety precautions must be followed.

**MISE EN GARDE**


**PRECAUCIÓN**

Labeling

EXTERIOR OF UNIT

CAUTION
RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.

PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN. DESÉCHelo ADECUADAMENTE CONFORME A REGLAMENTOS FEDERALES O LOCALES. REFRIGERANTE INFLAMABLE UTILIZADO.

MISE EN GARDE RISQUE D’INCENDIE OU D’EXPLOSION. ÉLIMINER (or DISPOSER) CORRECTEMENT CONFORMÉMENT AUX RÈGLEMENTATIONS FÉDÉRALES OU LOCALES. RÉFRIGÉRANT INFLAMMABLE UTILISÉ.

NEAR EXPOSED REFRIGERANT TUBING

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

PRECAUCIÓN RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACIÓN DE LA TUBERÍA DE REFRIGERANTE; SIGA CUIDADOSAMENTE LAS INSTRUCCIONES DE MANEJO. REFRIGERANTE INFLAMABLE UTILIZADO.

MISE EN GARDE RISQUE D’INCENDIE OU D’EXPLOSION EN RAISON DE LA PERFORATION DU TUBE RÉFRIGÉRANT; SUIVEZ ATTENTIVEMENT LES INSTRUCTIONS DE MANIPULATION. RÉFRIGÉRANT INFLAMMABLE UTILISÉ.
## Service Log

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<tr>
<th>Model No:</th>
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<tbody>
<tr>
<td>Serial No:</td>
<td>Location:</td>
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<tr>
<td>Date Purchased:</td>
<td>Date Installed:</td>
</tr>
<tr>
<td>Purchase Order No:</td>
<td>For Service Call:</td>
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<table>
<thead>
<tr>
<th>Date</th>
<th>Maintenance Performed</th>
<th>Performed By</th>
</tr>
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<tbody>
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