



**Installation • Operation • Maintenance**  
**REFRIGERATED**  
**COLD PAN/FROST TOP MANUAL**



**Please read this manual completely prior to installation and/or operation. This unit is designed for commercial use only. This manual must be retained for future reference.**

**CHECK FOR CONCEALED DAMAGE**  
**FILE CLAIM WITH DELIVERING FREIGHT CARRIER**

Refrigerated cold pan units manufactured by **ADVANCE TABCO** are designed and constructed for maintaining food temperature. Equipment not intended to store raw food. **ADVANCE TABCO** does not recommend product use for activities employing harsh and active chemicals. Please consult factory regarding unusual applications.

## RECEIVING & 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. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
5. Freight carriers can supply the necessary damage forms upon request.
6. 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.

## GENERAL INSTALLATION:

**These units are intended for indoor use only. A room temperature of not more than 86°F (30°C) is recommended. For counter top units, reinforce the counter as necessary to provide maximum loading. For drop-in (countertop) units, reinforce the counter as necessary to provide adequate support for fully loaded unit. Drop-in units must have at least 200 sq in of unobstructed air intake and a separate 200 sq in of air exhaust provided by the installer or cabinet maker.**

**CAUTION: Unit requires that the sides and bottom are not any closer than 3" to any combustible material.**

1. The temperature sensing probe must be checked to ensure it did not come loose during shipping. This probe (black) should be inserted into a copper pipe near the fan. Firmly push up with your finger to ensure it is fully seated. (If the probe is not seated, when you power on the unit you will get a temperature reading above 33°F and the compressor will not operate).
2. The unit's drain must have an outlet to an appropriate drainage area or container. The drain on all units is shipped loose and must be connected during installation.  
**NOTE: 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. Some units may have polyethylene insulation in the drain hole. This can easily be cut out without any contact or damage to the units interior insulation or refrigeration lines.**
3. Refer to the amperage and voltages on the serial tag and your local 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. All units have an "ON/OFF" switch located behind the louvered panel in the machine compartment. Simply turn the switch to "ON" to begin operation or "OFF" position to power down the unit. **NOTE: The unit must be disconnected from the power source whenever performing service or maintenance functions. Never operate the unit without the louvered panel in place!**

## OPERATION:

### Temperature Setpoint Adjustment

The factory default Set Point value (SP) is 32°F (20°F for frost top units). To make adjustments (if no access code parameter set; see below if access code is set):



- Press and release SET. SP text appears on the display.
- Press SET again. The real value is shown on the display.
- Modify the value using the UP and DOWN keys.
- Press SET and DOWN to quit programming, or wait 1 minute for the TIMEOUT.

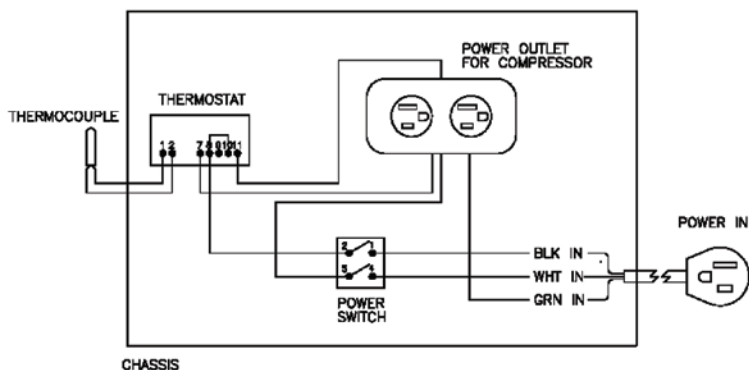
To access all parameters (code protected - see codes on page 4):

- Press SET for 8 seconds. The access code value 00 is shown on the display.
- Using the UP and DOWN buttons, the code may be changed if desired. (factory-set code is 00).
- Press SET to enter the code. If it is correct, the first parameter label will be shown on the display (SP).
- Move to the desired parameter with the UP and DOWN keys.
- Press SET to see the value.
- Modify the value with the UP and DOWN keys.
- Press SET to enter it, and exit to text parameter.
- Press SET and DOWN to quit programming, or wait 1 minute for the TIMEOUT.

## OPERATION IN CASE OF ERROR:

If the probe or thermostat memory should fail, the compressor will be connected for 5 minutes ON then 5 minutes OFF. An error code will be displayed on the controller with either an Er=Memory Error, oo=Open probe error or \_\_=Short Circuit Probe Error. In either case, please contact the factory.

### Wiring Diagram



# PARAMETER DESCRIPTIONS

| Code       | Description                                                                                                                          |
|------------|--------------------------------------------------------------------------------------------------------------------------------------|
| <b>SP</b>  | Set Point. The set temperature to regulate the machine. The factory default is 32°F and 20°F for frost top units.                    |
| <b>r0</b>  | The temperature can be adjusted to fluctuate a set number of degrees above and below the SP temperature. The factory default is 2°F. |
| <b>r1*</b> | Lower Set Point Limit. The factory default is -20°F.                                                                                 |
| <b>r2*</b> | Higher Set Point Limit. The factory default is 50°F.                                                                                 |
| <b>d0*</b> | Heat or Cooling Control. Ht = heating control, Co = cooling control. The factory default is Co.                                      |
| <b>d2</b>  | Defrosting cycle time in minutes. If d2 = 0, defrosting will not start. The factory default is 5 min.                                |
| <b>d8</b>  | Defrosting cycle start time in hours. If d8 = 0, defrosting will not start. The factory default is once (1) every hour.              |
| <b>c0*</b> | Minimum time for compressor to be OFF. Minimum time from when the compressor stops till it connects again. The factory default is 0. |
| <b>c1*</b> | Cooling cycle duration. The remaining time for a continuous cold cycle. The factory default is 0.                                    |
| <b>c2*</b> | On time cycle if probe is broken. The factory default is 5.                                                                          |
| <b>c3*</b> | Off time cycle if probe is broken. The factory default is 5.                                                                         |
| <b>P1*</b> | Ambient Probe Calibration. The factory default is -10°F.                                                                             |
| <b>H5</b>  | Access Code to Parameters. Factory-set as 00.                                                                                        |
| <b>t0*</b> | Maximum temperature display limit. The factory default is 100°F.                                                                     |

**\*Do Not Make Adjustments To These Settings**

## **CLEANING & MAINTENANCE INSTRUCTIONS:**

### **For Stainless Steel:**

***WARNING: Do not use steel wool or any caustic cleaners (bleach, ammonia, or acidic properties). These items will damage and corrode the surface. 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.***

To prevent discoloration or 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 rust or discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

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 upon completion. 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. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown can consist of 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.

### **For The Condenser Coil:**

***WARNING: Always disconnect power and take appropriate lock-out precautions before inspecting or cleaning condenser coil. Never operate unit with condenser cover removed. 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.***

The condenser coil requires regular cleaning, recommended is every 90 days. In some instances though you may find that there is a large amount of debris and dust or grease accumulated prior to the 90-day time frame. In these cases the condenser coil should be cleaned every 30 days. If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil. If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times, continuous operation with dirty or clogged condenser coils can result in compressor failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.

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. 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.

# — ADVANCE TABCO'S LIMITED WARRANTY —

Thank you for purchasing a top-quality Advance Tabco product. We hope that you will be pleased with your purchase and get many years of productive use from it. We make every effort to ensure that our products are free of defects in workmanship and materials. In the unlikely event that you receive an Advance Tabco product that does not meet your expectations, we offer the following warranty:

## **General Terms for all Advance Tabco items (including those listed below):**

- Warranty applies in the 48 contiguous United States only
- ALL WARRANTY WORK MUST BE AUTHORIZED BY THE FACTORY BEFORE ANY WORK IS PERFORMED. Work performed without prior authorization shall be covered under this warranty only at the sole discretion of Advance Tabco
- At no time will expenses to be paid under warranty exceed the original cost of the item
- Routine maintenance and wear items are not covered by warranty.
- Repair parts are sent by surface transportation. Any expedited freight charges will be at the expense of the end user
- Warranty applies only under conditions of normal use and does not apply to defects which result from negligence, misuse, freight damage, improper installation or accidents.
- Warranty does not include any coverage for loss of business, damages, freight or other miscellaneous expenses incurred due to the defect or in servicing the unit.
- This warranty is made in lieu of all other warranties express or implied and no additional warranties express or implied, including one of merchantability or fitness for a particular purpose are given.

If defects are the result of **freight or handling damage** your first recourse MUST be to notify the delivering freight carrier of the damage. If possible any damage should be noted on the delivery receipt at the time of delivery. Defects due to freight damage should be referred to the freight carrier for correction and compensation (this applies regardless of who was responsible for paying the freight charges or selecting the carrier).

Refrigerated tables and drop ins are warranted for 12 months from the date of shipment from the factory or 6 months from the date first placed into service (whichever comes first) and include the following terms:

- Applies only to parts directly related to the refrigeration components of covered items (see below for all other parts)
- Covers parts and labor during the warranty period (refrigeration components include labor coverage for 12 months from date of shipment or 3 months from date placed into service, with parts covered as described above). Labor performed after hours, as overtime, on weekends or on holidays is not covered by this warranty (end user may authorize and pay such expenses directly to service agency if desired)
- Includes travel up to 100 miles round trip or 2 hours of travel time (additional travel will be at the end users expense)

Refrigeration Compressors for tables and drop-ins are eligible for additional optional warranty coverage (if purchased):

- Must be purchased at the time the covered unit is ordered from the factory
- Valid for 60 months from the date of shipment from the factory
- Covers parts only (no labor, no freight). Applies only to the compressor unit
- Excludes the cost of refrigerant

Refrigerated Tables and Drop-ins are warranted free of defects in workmanship and materials for 90 days from the date of shipment from the factory. Warranty includes parts only (no labor). At Advance Tabco's discretion we may repair or replace the defective item.

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# PRODUCT REGISTRATION

**IMPORTANT NOTICE:** In order to facilitate possible warranty coverage, Advance Tabco strongly encourages you to register your produce online as soon as possible. Be sure to fill in all information requested, including your purchase date and serial number. Registration is not required to receive warranty coverage, but registering will make it easier and faster to provide warranty service, if it becomes necessary.



**SCAN FOR EASY  
ONLINE  
REGISTRATION**

**REGISTER ONLINE BY VISITING  
[WWW.ADVANCETABCO.COM/REGISTER](http://WWW.ADVANCETABCO.COM/REGISTER)**

**OR SCAN CODE TO THE RIGHT.**

Any questions, please contact our customer service at 800-645-3166.

**PLACE PRODUCT INFO LABEL HERE**  
**(MODEL & SERIAL NUMBERS)**



Edgewood, New York 11717-8380

[www.advancetabco.com](http://www.advancetabco.com)

800-645-3166