



Installation and Operation Guide

Chef Bases



- MCCB-54
- MCCB-54M
- MCCB-72
- MCCB-72M
- MCCB-74
- MCCB-74M
- MCCB-84
- MCCB-84M
- MCCB-86
- MCCB-86M
- MCCB-96
- MCCB-96M

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Specifications

Product		Chef Bases					
Model		MCCB-54 (MCCB-54M)	MCCB-72 (MCCB-72M)	MCCB-74 (MCCB-74M)	MCCB-84 (MCCB-84M)	MCCB-86 (MCCB-86M)	MCCB-96 (MCCB-96M)
Capacity (cu.ft)		9.8	14.3	14.3	17.2	17.2	21.4
Exterior Dimensions (Including 4" Casters) [in]	W	52.8	70.5	74.1	83.3	86.3	96.1
	D	32.5	32.5	32.5	32.5	32.5	32.5
	H	25.1 (25.5)	25.1 (25.5)	25.1 (25.5)	25.1 (25.5)	25.1 (25.5)	25.1 (25.5)
Net Weight (lbs)		236	298	304	342	348	364
Rated Voltage		AC115V /60Hz					
Type of Power Cord		NEMA 5-15					
Amps		3.3	3.3	3.3	6.0	6.0	6.0
Compressor (HP)		1/5 HP	1/5 HP	1/5 HP	3/8 HP	3/8 HP	3/8 HP
Drawers		2	4	4	4	4	4
Vessel – Pan Quantity (Full size pan)		6	8	8	10	10	12
Refrigerant		R-134a					
Range of Temperature		32~40°F					

- ◆ Specifications and Designs are subject to change without notice.
- ◆ The name plate (including Serial No.) is located on the upper left side of the cabinet interior.

Installation

1. INDOOR USE ONLY

- This unit is intended for indoor use only.

2. FOR LOCATION

- Be sure that the location is strong enough to support the total weights of the unit and the content.
- Keep the unit away from sunlight and other heat generating equipment.
- The minimum clearance between the back of the unit and the wall should be 7 inches at least.

3. INSTALLING CASTORS

- Be sure that castors with brake should be installed in front.

4. LEVELING

- The unit should be leveled to provide adequate drainage.

5. ELECTRICAL CONNECTION

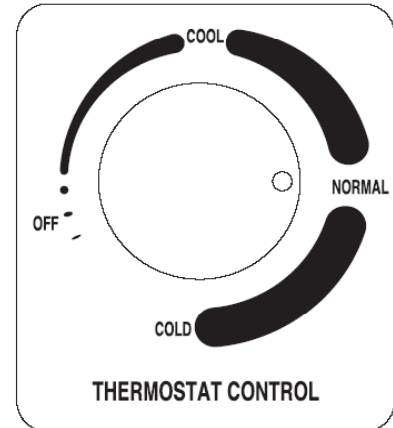
- The unit should be plugged into a 115V/60Hz, grounded wall receptacle to prevent electrical shock and fire hazards.
- Do not plug other electrical units into same wall receptacle this unit is plugged into.
- Do not use an extension cord.
- Compressor warranties are void if the compressor burns out due to low voltage.

Maintenance & Cleaning

1. To maintain proper refrigeration performance, the condenser fins should be checked monthly and clean with a soft brush or vacuum cleaner as needed.
2. Wait at least 6 minutes after unplugging the unit before plugging in.
3. The interior and exterior of the unit can be cleaned using plugging in water.
 - Do not use an abrasive cleaners to avoid scratches on the surfaces.
4. The door-gasket should be cleaned to avoid maintain proper sealing.

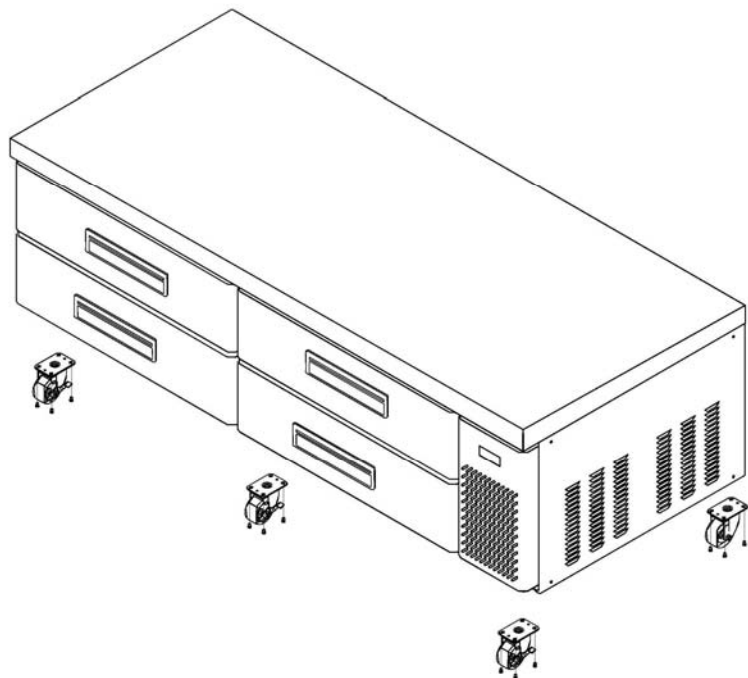
Operation

1. The temperature controller (thermostat) is located on the upper left of the back side of the cabinet interior.
2. The controller has been preset "NORMAL" position at the factory.
3. Set the control-knob toward "COOL" for higher temperature and "COLD" for lower temperature.
4. The thermostat controls compressor's ON/OFF by sensing inside temperatures of cabinet.
5. The unit is equipped with an off-cycle defrost .



Installing Casters

1. Remove the outer packing.



2. Install the castors in the area.
3. Make sure that castors with brakes should be installed in front.

Troubleshooting

Problem	Possible Cause	Action
Compressor will not start	Power connection failure.	Check Power Cord and plug it in.
	Power switch is in off position.	Change it on position.
The unit does not refrigerate well	Temperature set point is too high.	Correct temperature set point.
	The door is opened too frequently.	Do not open the door Frequently.
	Loading of too much warm or moist product.	Do not load warm or moist product.
	Not enough ventilation.	Move the unit in a well ventilated place with at least 7 inches of clearance on all sides.
	Condenser is clogged.	Clean it.
Condensation on cabinet exterior	High moisture air can produce dews during the rainy season.	Wipe with cloth.

※ The following is not an indication of problem or malfunction;

A water-flowing sound can be heard when the unit is operating.

This is the sound of refrigerant flowing.

MEMO

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