



Static Horizontal Coolers



Instruction Manual for handling, installation, use and maintenance



CONGRATULATIONS

It is a source of pride for Masterchef to know that you have given us your trust by purchasing this product, the result of our effort in design, development and research.



IMPORTANT

Please read these instructions carefully before using your equipment and save them for future reference.

To achieve normal operation of your equipment, never disconnect or turn it off as it may not comply with the specifications provided in this manual.

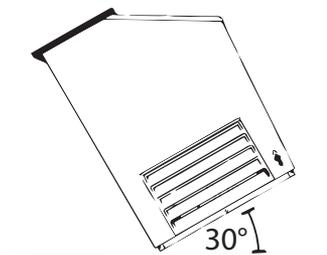
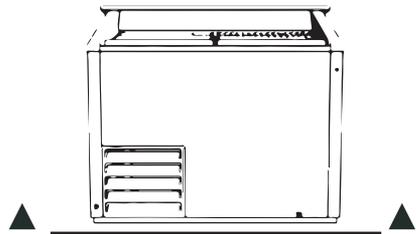
✳ When you receive your equipment, check that it does not have signs of abuse. In case of damage, contact your dealer immediately.

✳ To transport your equipment, do it in an upright position.

✳ When moving from place to place, hold firmly to the lower base. Do not hit it or drop it roughly.

✳ Do not lay it down or tilt the equipment more than 30°.

✳ Immediately after unpacking the equipment, remove the packaging material from the reach of children.



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Guide for the use of the Instruction Manual

The symbols to follow will be found in the text to guide you through the instructions.



Technical information



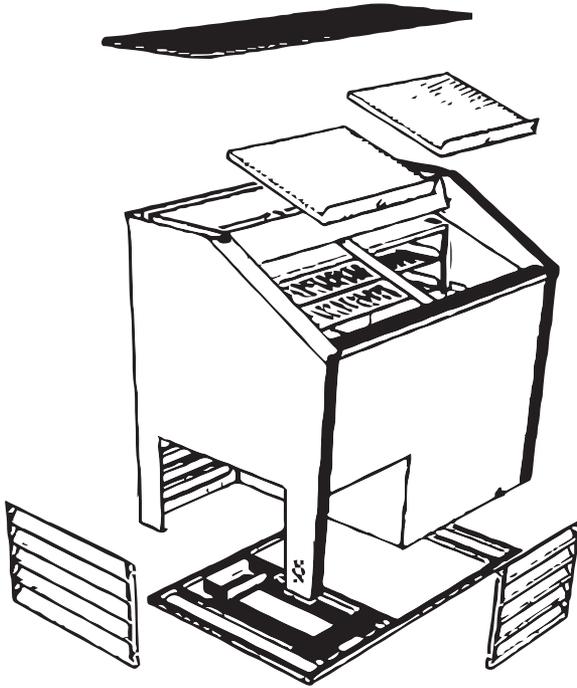
Security instructions



Step by step instructions



TECHNICAL INFORMATION



- ✳ Interior and exterior structure built in prepainted sheet (optional material: stainless steel sheet)

- ✳ Thermal insulation in high-density rigid polyurethane foam.

- ✳ Cooling system with static evaporator, with temperature from -12°C to 5°C

- ✳ ice trays for the manufacture of ice in trays.

- ✳ Digital control

- ✳ Top cover made of stainless steel.

- ✳ Sliding doors made of stainless steel with gasket for hermetic closure.

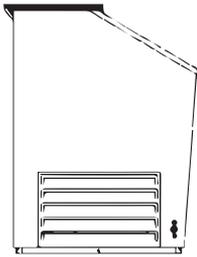
- ✳ Provided with bottle opener for greater comfort.

- ✳ Equipment support made of metal profiles.

- ✳ Casters that facilitate the mobility of the equipment, with nylon casters.

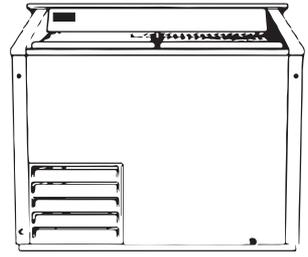


TECHNICAL INFORMATION



Height

length

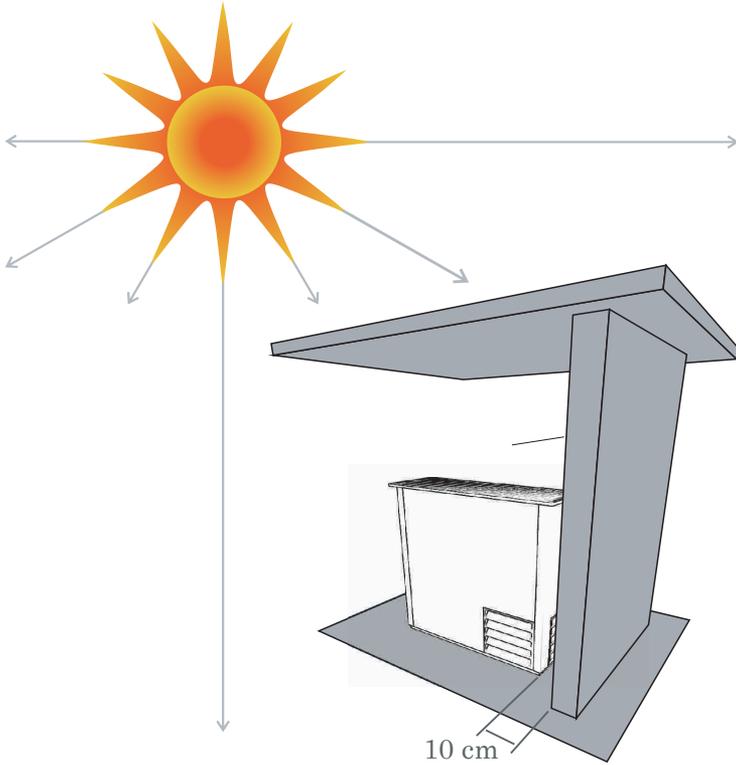


Width

Models	Outside dimensions (mm)			Capacity Total		Doors	Compressor HP	Temp. (°C)
	Height	Width	Length	(lbs)	(ft3)			
EH-380-16	1080	1110	770	453	16	2	1 / 4	-12 a 5
EH-500-20	1080	1380	770	566	20	3	1 / 4	-12 a 5
EH-700-27	1080	1660	770	765	27	2	1 / 3	-12 a 5
EH-1000-37	1080	2410	770	1048	37	3	1 / 2	-12 a 5
EH-P720	900	1820	700	702	25	3	1 / 3	-12 a 5
EH-P950	900	2490	700	931	33	4	1 / 2	-12 a 5



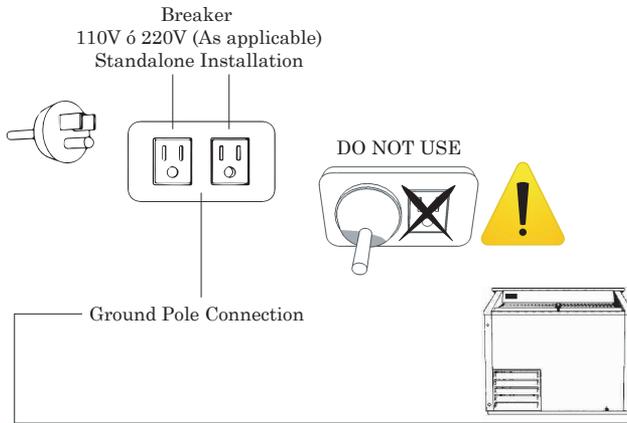
LOCATION



- * Optimum operation of your equipment depends on its placement at a perfect level, this facilitates drainage and ensures proper operation of the condensing unit.
- * Install your equipment in an airy space where the sun's rays do not directly affect it.
- * Make sure that the equipment is far from heat sources (stoves, ovens, ...)
- * Do not install your equipment outdoors.
- * The ventilation grids of the equipment must be at least 10 cm. (4 inches) away from any obstacles to ensure good airflow and lower energy consumption.



CONNECTION



- * The power cord has a grounded polarized plug that must be plugged into a separate 10V or 240V (as applicable) grounded outlet for the safety of the user and the equipment .
- * Do not connect the equipment to a wall outlet to which other devices are connected, and do not plug other devices into the outlet to which the equipment is connected.
- * Do not use extension cords. If you are forced to use it, it should be as short as possible, with #12 wire and ground.
- * For the EH-380-16, EH-500-20 and EH-700-27 equipment use a 15 Amp fuse.
- * For EH-1000-37 equipment, use a 30 Amp fuse.
- * The voltage must be in the range of (120v +5 / -10%) or (240v +5 / -10%) according to Colombia technical standards NTC1340 (as applicable).
- * If it is less than 108 or 216 and unstable, it is advisable to use an energy regulator booster to compensate for this and ensure the optimal operation of your equipment.
- * For the EH-380-16, EH-500-20 and EH-700-27 equipment, use a 2 KW regulator booster.

✿ For the EH-1000-37 equipment, use a 3KW regulator booster. When the electrical flow is cut off, unplug the equipment. Power surges can damage equipment at the time of reset.

✿ Never unplug from the outlet by pulling on the power cord. Use the plug.

✿ If for any reason the equipment has been disconnected, or the electrical power has been cut off, it must not be connected again until after three (3) minutes have elapsed so that the pressures level off and the compressor is not damaged.



START UP

EQUIPMENT WITH DIGITAL CONTROL

✿ Connect the equipment (it will start only up to 3 minutes later).

✿ Let the equipment run empty for 2 hours.

✿ After this time, fill it up to its load capacity.

✿ The product must enter at room temperature maximum.

✿ The refrigeration time for beverages and prepackaged products is between 16 to 24 hours at an ambient temperature of 32°, the time may vary depending on the ambient temperature, the installation condition and the maintenance of your equipment.

✿ Do not leave the doors of your equipment open to avoid loss of cold both from it and from the product.

✿ Do not unplug the equipment at night, by plugging it in again during the day, you will increase your power consumption.

✿ Do not place liquid products packaged in glass in the bucket, since when its contents freeze, they can break, causing the loss of the product and generating danger for the equipment operator.

The ice freezing time is between 16 to 24 hours at an ambient temperature of 32°, the time may vary depending on the ambient temperature, the installation condition and the maintenance of your equipment.

For ice making, adjust your shutdown temperature between -12 and -5.

Models	(Capacity of bags in buckets)	
	(Bags 750cm)	(JUMBO 1250cm)
EH-380-16	24	14
EH-500-20	34	20
EH-700-27	42	24
EH-1000-37	64	38
EH-P720	48	28
EH-P950	68	40

NOTE: You must monitor and rotate the bottles or products entered in your equipment to prevent prolonged permanence in the equipment from causing them to freeze, in the case of the bottles it could break.



ON AND OFF

Once the equipment is connected, the electronic control will be activated, after **3 minutes** the compressor will be activated and the refrigeration cycle will start.

SETTING CONTROL CAREL PJP4



press for 5 sec to enter power saving mode

press this button to turn lights on and off

SET POINT ADJUSTMENT:

to adjust the operating temperature of the equipment, press the "set" button for 3 seconds, then with the "up" button dial code 22 and the "set" button. Then with the "up" button, locate the "ST" parameter, enter and select the desired temperature for the equipment. Finally stop pressing the "set" button until the display shows the instantaneous temperature of the equipment.



SETTING CONTROL COEL

TEMPERATURE SETTING

To change the value of the control temperature, one press on the key

P. The display will show "SP" (set point) altering with the value configured. To modify, press the key **▲** to increase or the key **▼** to decrease the value.

Once the value is set desired, press the key. **P**



Increase Temperature (Hotter) **▲**

Decrease temperature (Colder) **▼**

MANUAL DEFROST

With the equipment operating in normal mode, press "**▲**" for 5 seconds, it allows Activating/Deactivating a manual defrost cycle.



LED CONTROL

LED ALARM **▲**: Indicates alarm on (LED ON)

LED SALIDA *****: Indicates that the output of the compressor is on. (LED ON)

LED DEFROST **❄**: Indicates DEFROST in progress (LED ON)





GENERAL CLEANING

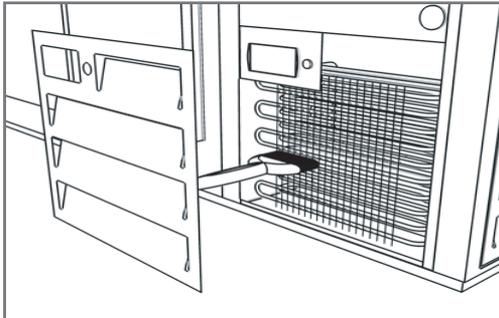
- ✿ It is recommended to perform this cleaning once a month.
Unplug and empty equipment, allow interior to reach room temperature.
- ✿ Check that the ice cube trays located in the upper part of the equipment are completely thawed. The accumulation of ice decreases the efficiency causing an increase in energy consumption.
- ✿ Do not use sharp elements to remove the ice, let the equipment defrost naturally.
- ✿ Remove the drain plug to allow the washing water to drain out.
Clean all the dirt that the equipment has inside and outside, use a cloth for cleaning
- ✿ with soapy water. Do not use abrasive detergents or strong solvents. Dry completely, connect and start your equipment again.
- ✿ Dry completely, connect and start your equipment again.



MAINTENANCE

The long life of the compressor depends on the cleanliness of the condenser and you can also obtain a 25% saving in energy consumption.

- ✿ Do this activity at least once a month. or when required.
- ✿ If the condenser becomes covered with dust, specks or any dirt, clean it with vertical movements using a soft bristle brush. Also clean up any dirt that has fallen on the floor.
- ✿ Reinstall the grille and plug in your equipment.





CARE FOR STAINLESS STEEL

It is necessary to regularly carry out some maintenance and cleaning tasks on parts made of stainless steel in order to maintain and not compromise either their aesthetic appearance or their resistance to corrosion.

Cleaning intervals:

✿ La limpieza debe llevarse a cabo antes de que se acumule una visible cantidad de suciedad o marcas de dedos, para minimizar esfuerzo y costo de limpieza, así como el riesgo de que se altere o marque la apariencia de las superficies.

Cleaners and cleaning utensils:

✿ For finger marks and others you can use soapy water or a very mild detergent, you can also find spray cleaners. After applying the spray to the polished surface with a dry cloth.

✿ The mirror finish can be cleaned with glass cleaner. These must not contain chlorides.

✿ For tougher stains, mild creamy household cleansers are effective. After cleaning, remove residue with water (preferably deionized).

✿ Powder cleaners should not be used.

✿ Stubborn oil and grease stains can be removed with products that contain alcohol, including methylated spirits and isopropyl alcohol, or other solvents such as acetone.

✿ The use of hard scrapers or knives should be avoided so that the surface of the Aluminum is not scratched.

✿ Very neglected surfaces can be treated with metal cleaner. Cleaners that should not be used include:

- ✿ - Cleaners containing chlorides, especially those with hydrochloric acid.
- Hypochlorite bleach.
- Silver cleaners.

✿ To remove light dirt and stains it is appropriate to use a damp cloth or chamois.

✿ For more difficult dirt, nylon scouring pads (type "Scotch Brite") are used.

Data taken from the manual Cleaning and Maintenance of Stainless Steel Surfaces,
of The European Stainless Steel Development Association. © EuroInox 2003
www.euro-inox.org

Antes de llamar o acudir al servicio técnico autorizado o al distribuidor haga usted mismo una revisión previa de acuerdo a las siguientes instrucciones:

<u>FAILED</u>	<u>POSSIBLE CAUSE</u>	<u>SOLUTION</u>
- <u>Does not start</u>	• It's disconnected.	• Conect
	• Control is on delay	• Espere 3 minutos.
	• The breaker went off	• Check electrical connection looking for a possible short, if not, raise the breaker.
	• Insufficient voltage.	• Check the installation electrical, use voltage regulator.
- <u>Presents Unusual Noise</u>	• Bad location, the grids vents are less than 10cm of some obstacle.	• Relocate it according to the instructions.
	• The sun's rays hit directly on the equipment.	
	• It is close to heat sources.	
	• Set in temperature high.	• Adjust the set point of the control according to instructions
	• Dirty condenser.	• Clean it according to instructions.
- <u>Presents Unusual Noise</u>	• Poorly closed doors.	• Close them well.
	• Accumulated ice on the evaporator or shelves.	• Clean it according to instructions.
	• Equipment not level.	• Level the equipment.
	• Noises in the system refrigeration	• Check that there are no obstacles in the drive condenser. If there is , disconnect and remove them.
- <u>Defective lighting.</u>	• Noises in pipes refrigeration system	• Call the service center authorized.
	• Cast lamp.	• Change lamp.
	• flashing lighting	• Check voltage.
	• Lamp does not turn on.	• Call the service center authorized.



RECOMMENDATIONS AND TIPS

Do not put hot liquids or liquids in open containers inside your equipment.

In case of short absence (eg holidays) keep your equipment connected.

In case of prolonged absence (eg vacations), if you intend to disconnect the equipment, empty, clean and leave the drain open to allow flow of ventilation and avoid unpleasant odours.



WARRANTY

This equipment is guaranteed for manufacturing defects or malfunctions derived from the quality of the components and that are not caused by misapplication or bad installation of the equipment.

* The warranty period starts from the date of purchase of the product, so the user must present the purchase invoice in order to access the warranty.

Dear
Mr. Owner, The warranty is
lost if unauthorized personnel
performs repairs on equipment.

The Warranty covers:

❄ Refrigeration system: Compressor, refrigeration system piping, condenser, evaporator.

❄ Lighting system: Ballasts, fluorescent lamps.

Warranty does not cover:

- * Preventive maintenance (equipment cleaning, condenser cleaning).
- * Damages caused during the transport and installation of the equipment.
- * Electrical damage caused by voltage fluctuation or improper electrical installations.
- * Malfunctions due to misuse, bad application, bad installation.
- * Malfunction caused by not having the appliance in the recommended working positions.
- * Peripheral heating.
- * Noise claims specified as normal sounds in the instruction manual.
- * Dripping of water caused by obstruction in the drainage pipe such as food.



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