



Sushi Display

Instruction Manual



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Index

Warning-----	2
Installation-----	3
How to Use-----	4
Maintenance-----	5
Disposal-----	5
Technical Specifications-----	6
Wiring Diagram-----	6
Troubleshooting-----	7

Warning:

- 1.This instruction manual is an integral part of the machine and must be kept for any further consultation.
2. Never try to use this machine for applications which are not described in the instructions or for the units intended purpose
- 3.This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous. The manufacturer will not be held responsible for any damage caused by improper use.
- 4.Before installing and operating on the machine read the operation manual.
- 5.Unplug the machine from outlet when not in use, before putting on or taking off parts, and before cleaning. Do not power unit through a power board or extension cord.
- 6.Be sure to unplug the machine if not using the machine for a long time.
- 7.If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- 8.Do not use the machine in a dusty environment or in an explosive atmosphere (flammable gases and vapors from organic solvents)
- 9.The motor is permanently lubricated and will require no oil.
- 10.Repairs, when necessary, must be performed by an authorised service agent
- 11.The machine is suitable for indoor use only.
- 12.Basic safety rules:
 - a. Do not touch the machine when hands or feet are wet
 - b. Do not allow the machine to be used by children or untrained persons.
 - c. Do not leave the machine outside.
 - d. Do not pull on the electrical cord when unplugging the machine.

The company reserves the right to modify the construction or appearance without notice

Installation :

Useful instruction for transport

In order to prevent oil contamination in the hermetic compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.

Unpacking:

If the machine has not been damaged remove the plastic film from all the stainless-steel panels. The various packaging should be kept away from children since this is potentially dangerous. Dispose of packaging according to the regulations from local authorities.

Loading:

1. When loading the unit, make sure front and rear vents inside the unit are left open and are not covered or blocked with drinks, trays, plates, or any other objects. The unit relies on airflow to ensure all shelves remain cold. By blocking the air vents, even partially, the air flow is restricted, and upper shelves will not reach the required temperature
2. Do not fill the unit with room temperature product (warm drinks) unless you intend leaving the doors closed for a few hours to enable it to cool the drinks and recover temperature.

Positioning:

1. Do not install the machine in the area where it can be damaged by water
2. This unit is intended for indoor use only
3. Place machine on a horizontal and sturdy surface
4. For good ventilation, keep a distance of 200mm between unit and wall or other objects. Increase the distance if the objects are near a heating source. When the display is in place, press the brake on the wheels to keep it level and secure

Assembling

- 1 Remove the bottom pallet from the machine
- 2 Put glass shelves on to the shelf support
3. The unit has factory set temperature and does not need to be changed.

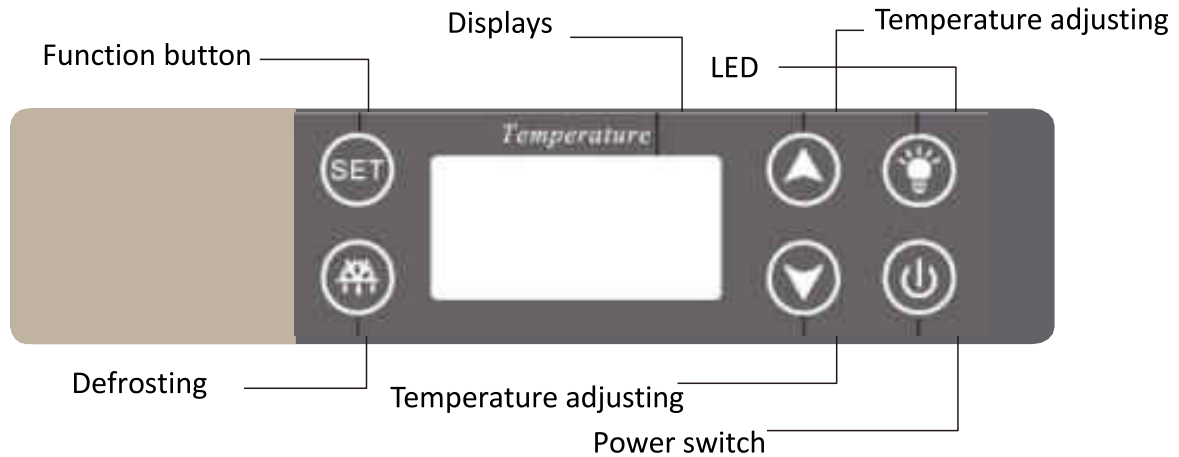
Electrical connection

Before inserting the plug in to the electrical socket, carefully read the following precautions:

1. Make sure that the machines properly connected to an efficient grounding system, in compliance with current safety standards
2. Make sure that the voltage is in accordance with what indicated on the "serial number C label applied on the chassis

How to use:

Before using, the machine should be cleaned carefully as it comes into contact with food Functioning.



1. Control temperature (shutdown temperature) adjustment: (SET) flashing, display temperature control. And then press (▲) or (▼) to change the temperature. Press (SET) to exit. 6s will show the cabinet temperature again if not press any button.
2. Startup/ shut down: press (⏻) for 3s to stop refrigerating, and the working temp. Will not be displayed, only showing "---", stopping all the control output. Then press (⏻) for 1s, displaying measuring temperature and start to refrigerate after delay time.
3. Refrigerating indicator light: Refrigerating light would be on during process of refrigerating and refrigerating light would be off under temperature constant state. Refrigerating light would flash during the process of delay.
4. Defrosting indicator light: Defrosting indicator light would be on during defrosting while it would be off when exiting defrosting.
5. Fan motor indicator light: When fan motor operate, the fan motor indicator light would be on and when fan motor stop working, the light would be off.
6. Manual defrosting/ stop defrosting: Press (❄️) key for 6s continuously to start or stop defrosting.
7. Illumination: Press (💡) key to illuminate, and then press key to stop illuminating.

Maintenance

The machine is suitable for an ambient temperature ranging between 60.8~89.6°F

Cleaning

For health standard and quality of foods, clean interiors of machine as often as possible.

Caution:

1. Before carrying out cleaning, remove the power plug
2. Do not use abrasive powders that might impair the interior parts of showcase
3. Use neutral soap and a little warm water to wash the interiors, Rinse carefully with water in order to remove any residual of soap

Disposal

Render old machine unusable:

- 1 Pull out the mains plug,
- 2 Cut off the power cable and discard with the plug,

Caution:

Refrigerants in refrigeration machines and gases in thermal insulation must be disposed of professionally. Please discard the machine according to the local regulations.

Technical Specifications

Model	18mcsushi-r120
Parameter	120V~60Hz
Capacity(L)	60L
Temperature(°F)	39.2~46.4°F
Refrigerant	R134a
Net weight(kg)	82kg
Size(cm)	120x37.5x67.5cm
Power(W)	501W

Wiring Diagram



Troubleshooting

Symptom	Possible reasons	Solution
No power input/lights are not working	Poor contact of plug and socket Failure in input control circuit	Replace parts
High temperature	Ambient temperature is too high. Too much dust and dirt on the condenser Frost on the evaporator is too thick Faulty controller	Clean the condenser filter Defrost unit Contact service agent
Compressor Starts/stops frequently	Faulty compressor	Contact service agent
The fan of the evaporator does not work	Faulty fan motor	Replace parts
Evaporator fan stops	Poor socket contact Faulty motor	Replace parts Contact service agent


Warning:

1. If the machine has any problem or has been destroyed, do not repair or replace it by yourself. Please contact the authorized service department for help or contact manufacturer directly.
2. If there are any design change,without notice.



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