



PrepPal CookRite Mixrite



FROZEN FOOD DISPENSER USER MANUAL

ACWF-1HL / ACWF-1HR
ACWF-2HL / ACWF-2HR / ACWF-3H

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Safety Notices

- This appliance must be properly installed and located in accordance with the Installation Instruction before it is used.
- The refrigerant and insulation blowing gas used in the appliance require special disposal procedures. When requiring disposal, please consult with service agent or a similarly qualified person.

Precautions

To reduce the risk of fire, electric shock, or personal injury when using the product, basic safety precautions should be followed, including the following:

1. **Voltage Compatibility:** Ensure the appliance matches the room's electrical system voltage before plugging it in. Use an independent socket for the power plug.
2. **Children's Safety:** Children must not play with this device.
3. **Supervised Cleaning:** Children should not clean or maintain the appliance without supervision.
4. **Supervised Use:** Only allow children 8 years and older, and those with reduced capabilities, to use this device under supervision, ensuring they understand the hazards.
5. **Damaged Cord:** If the supply cord is damaged, it must be replaced by a qualified professional to avoid hazards.
6. **Grounded Outlet:** Connect the product only to a properly grounded outlet. Avoid running the power cable under carpets or treadmills. Keep cords away from traffic areas to prevent tripping hazards.
7. **Unplugging:** Always unplug the equipment when not in use and before cleaning, adjusting, or maintaining it.
8. **Proper Handling:** Disconnect the device by grasping and pulling the plug, not the cord.
9. **Wet Conditions:** Do not unplug or touch the power plug with wet hands. Ensure a firm connection and keep water and dust away from the plug.
10. **Indoor Use Only:** Do not use this product outdoors.
11. **Avoid Water Exposure:** Do not splash water on the device to prevent malfunction or electric shock.

Precautions (Cont'd)

12. **No DIY Repairs:** Do not disassemble, repair, or replace parts yourself to avoid fire or injury.
13. **Cold Surfaces:** Avoid touching cold surfaces in the freezer with wet hands to prevent skin adhesion.
14. **Storage:** Never store glass in the freezer, as it may shatter when contents freeze. This device is only used for the storage and display of distributed fried foods (such as French fries, chicken wings, etc.), and this device cannot be used for other purposes, such as storage of blood, medicines, and biological products.
15. The Maximum carrying capacity of the food hopper: 50lb.

Part Number	French Fries (lb.)	Chicken Nuggets (lb.)	Apply for
R04015000008	40	50	ACWF-1
R04015000012	30	40	ACWF-2 & ACWF-3

16. **Clearance:** Ensure the unit is at least 6 inches away from walls or other objects to maintain cooling efficiency.
17. **Stable Surface:** Place the equipment on flat, stable ground. Use smooth, hard, and non-combustible blocks for height adjustments if necessary. Do not place the cabinet directly in the sun. Do not place any heat sources or heaters nearby as this will affect the cooling capacity.
18. **No Modifications:** Do not make holes in the cabinet
19. **Top Load:** Avoid placing heavy objects or containers of water on top of the cabinet to prevent falling objects, spills, or electrical hazards. Do not place anything on the top of the cabinet, especially heavy objects and containers of water, avoid falling objects, or spilled water, or electrical hazards.

Precautions (Cont'd)

20. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
21. Please according to local regulations regarding disposal of the appliance for its flammable blowing gas. Before you scrap the appliance, please take off the doors to prevent children from becoming trapped.
22. WARNING – Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
23. WARNING – Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
24. WARNING – Do not damage the refrigerant circuit.
25. WARNING – Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
26. WARNING – The appliance shall be installed in accordance with national wiring regulations.
27. The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
29. **Indoor Use Only:** Do not use this product outdoors.
30. **Avoid Water Exposure:** Do not splash water on the device to prevent malfunction or electric shock.

Precautions (Cont'd)

Notice: Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.

Notice: Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.

Notice: Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.

The appliance is to be installed in accordance with the Safety

- **WARNING**

Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.

The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).

Do not pierce or burn.

Be aware that refrigerants may not contain an odor.

- **Warning:** The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation.
- **Warning:** The appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).
- **Warning:** The appliance shall be stored so as to prevent mechanical damage from occurring.

Precautions (Cont'd)

- Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.
- Before carrying out Decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.
- When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.
- The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS.
- The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

Warning: Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.

Warning: Avoid injury

WARNING: DO NOT use a water jet to clean or rinse the machine. Failure to follow these instructions may result in serious electrical shock.

Precautions (Cont'd)

Test Room Climate Class	Dry Bulb Temperature °C	Relative Humidity %	Dew Point °C	Water Vapor Mass in Dry Air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
8	23.9	55	145.3	10.2
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	70	21.1	15.8
5	40	40	23.9	18.8
7	35	75	30.0	27.3

NOTE: The water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the cabinets. Therefore, the order of the climate class in the table is based on the water vapor mass column. See also Annex B to compare lab and store conditions.

Warranty

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of original installation or 27 months after shipment date from Atosa, whichever occurs first. All parts covered under this warranty that are defective are limited to repair or replacement (including labor charges of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The three (3) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

Warranty (Cont'd)

R290 Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

- This system contains R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
- Drier replacement is very important and must be changed when a system is opened for servicing.
- Micron level vacuums must be achieved to insure low moisture levels in the system.
- Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa's warranty department.

What is Not Covered by Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: ATOSA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, OR ACTS OF GOD: Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

What is Not Covered by Warranty

THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

***In some cases, a 25% restocking fee may be charged to a buyer for returned items.* Atosa may at any time modify our equipment in order to provide and insure a superior product. Change is sometimes necessary to keep up with today's high standards in our industry. Atosa reserves the final interpretation of all public materials.**

Installation

1. **Unpacking:** Carefully remove all packaging materials, including cushioning, the carton, and the wooden base.
2. **Operating Environment:** Ensure the product operates within the following conditions:
 - Temperature: 41 - 89.6°F (5-32°C)
 - Humidity: 20% RH - 70% RH
 - Altitude: Not higher than 1500 meters
3. **Power Supply:** Use an AC 115V/60Hz power supply. If the voltage fluctuates beyond 115V±10%, it can cause product failure and potential damage. In such cases, install an appropriate automatic voltage stabilizer.
4. **Electrical Requirements:** Use an independent, dedicated, and properly grounded socket. The power cord has a three-wire (grounding) plug that must be used with a standard three-wire grounding socket.
5. **Ground Wire Connection:** This appliance must be connected to a grounded, metal, permanent wiring system; or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.
6. **Initial Cleaning:** Once the equipment is placed, clean all parts inside the cabinet, wipe the bottom cover and shelves, and then turn on the power.
7. **First Operation:** Run the unit without any load for at least one hour to ensure the refrigeration system works properly. Only add food to the cabinet once the internal temperature reaches the specified range.
8. **Restarting:** If the power is cut off or the unit is unplugged, wait at least 5 minutes before turning the refrigerator back on.

Left-Right Reversal of the Door

1. Disassemble the original door



3. Install the door on the other side



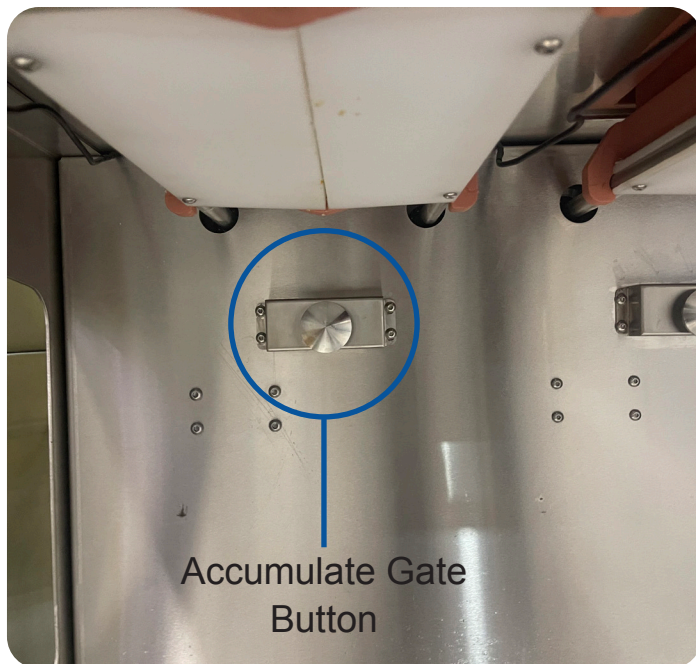
2. Install the hinge on the other side



4. Attach the top and bottom hinges, tighten the screws, and complete the door replacement (changing from left-hinged to right-hinged).

Operation

1. Fill up the hoppers. The left hopper corresponds to the left screen, and the right hopper corresponds to the right screen.
2. Press the distribution button Small, Medium or Large to get the corresponding portions of food, and the screen will show the corresponding portion.
3. The motor rotates, and the food of the set weight are distributed to the accumulator door. When the weight reaches the set value, the motor will stop.
4. There is an accumulator gate button under each hopper which can provide people manually open the accumulator door. Press it and the gate will open. If not, try to press again.



Operating like this, the basket needs to attach and press the button.

Equipment Maintenance

In order to ensure the health standards and quality of food, please clean the interior and door of the equipment every day.

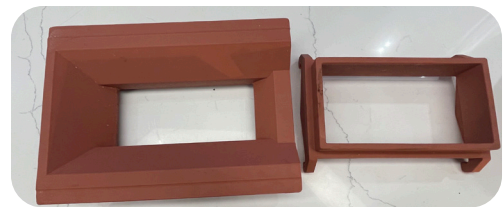
Daily Operating Procedures: defrosting, cleaning, and filling

Needed Cleaning Supplies: Dishwashing detergent, Warm water, Cleaning cloth, Clean container

Cleaning Procedures

1. Switch off the appliance at the main switch.
2. Disconnect the plug from the outlets.
3. Remove and empty the hopper.
4. Remove accumulator housings and product inclined chute.
5. Allow the appliance to defrost with the doors open.
6. Clean the removable components.
7. Clean the appliance (rubber pad, hopper, accumulator housings).
8. Allow the appliance to cool down and then fill with products.

NOTE: Observe the safety instructions in the manual.



Task Completed	Date	Comment

Cleaning Procedures(Cont'd)

9. Install the dried and inspected components.

- When reinstalling the hopper, ensure that the knob aligns with the rear latch. If the orientation is incorrect, adjust the knob's position before sliding it back into the bottom. After sliding it to the bottom, check the hopper's position according to the next two pictures. Rotate the knob, if it cannot be turned, the installation is complete.



Knob



Task Completed	Date	Comment

Cleaning Procedures (Cont'd)



Position Correct

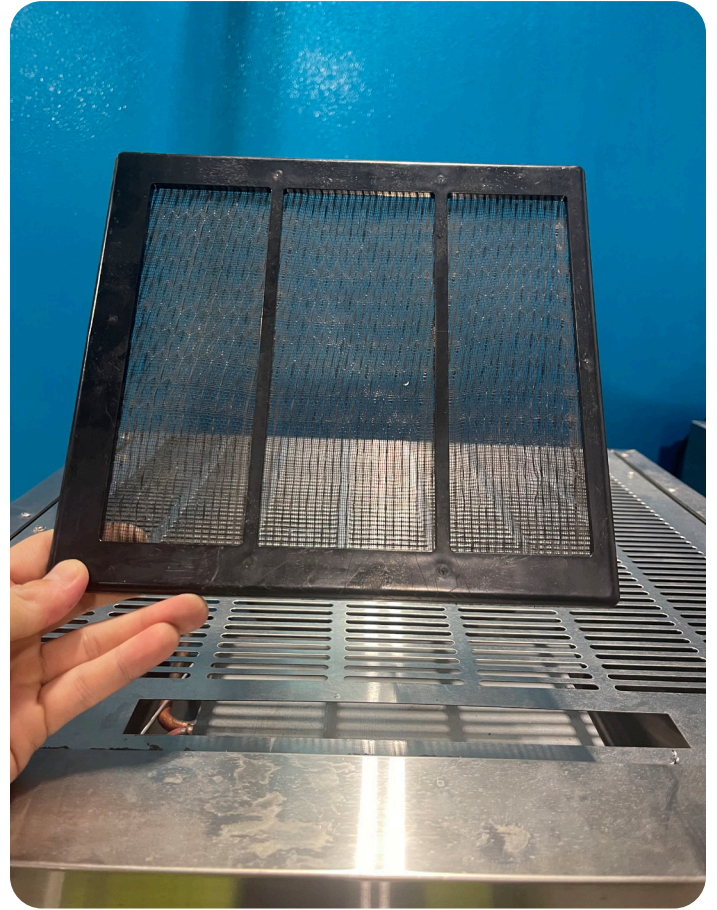
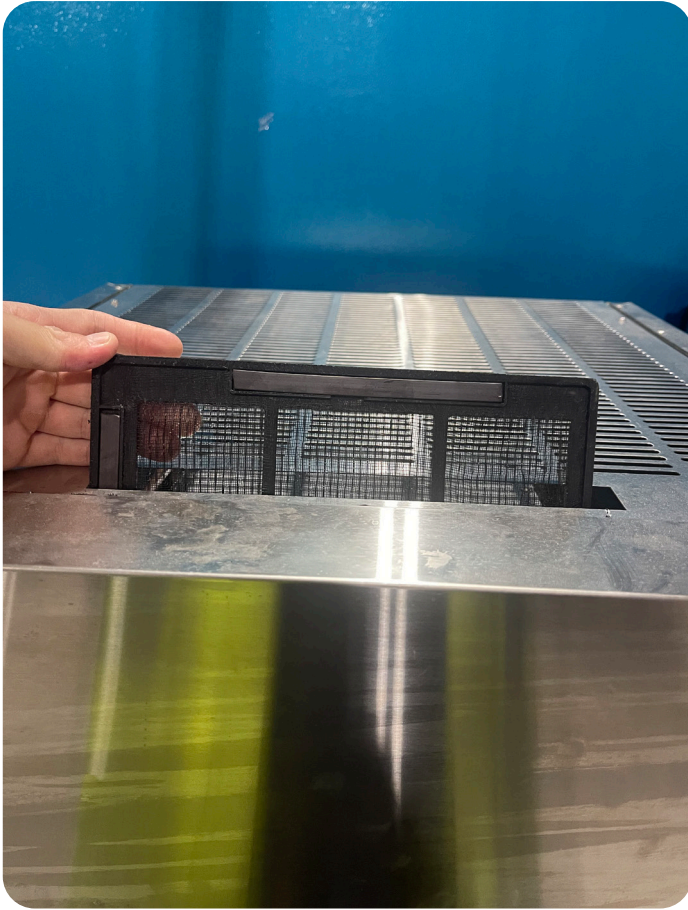


Position Incorrect

Task Completed	Date	Comment

Cleaning Procedures (Cont'd)

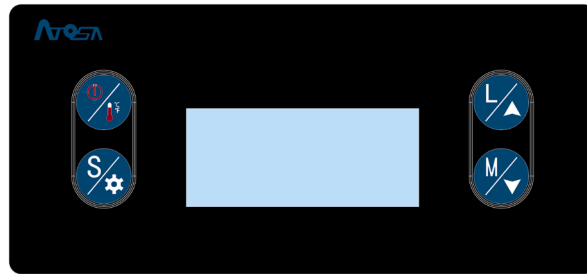
Sometimes the ash may accumulate on the condenser filter and affect the freezer. So you need to take it out from the top of the dispenser like following pictures periodically and insert it back.

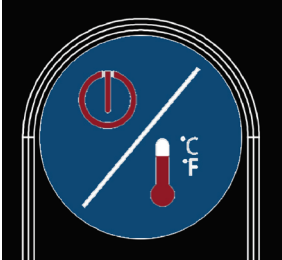


CAUTION: In the wet season, there will be condensation on the outside of the cabinet and the surface of the distribution door. This is caused by high humidity. Please wipe it with a dry cloth.

Task Completed	Date	Comment

Screen Operation Instructions



Button Icon	Button Name	Description
	Power Switch and Temperature Conversion Button	Press and hold this button for 3 seconds to turn on or off, and the screen will display the cabinet temperature after 3 minutes. The temperature will only display integers, not decimals.
		Short press this button once to convert from Celsius to Fahrenheit.
	Small Portion Food Dispensing and Setting Button	Short press the button one time to distribute small portion food.
		Press and hold the button for 3 seconds to enter the parameter settings, shown in the next chart.
	Medium Portion Food Dispensing and Down Button	Short press this button, the dispenser will automatically dispense the medium portion food; the screen will display the set weight of food, and the screen will display the box temperature after the end, such as 10.4°F.
		Work together with the setting key to play the function of down.
	Large Portion Food Dispensing and Up Button	Short press this button, the dispenser will automatically dispense a large number of food; the screen will display the set weight of food, and the screen will display the box temperature after the end, such as 10.4°F.
		Work together with the setting key to play the function of the key. Cooperate with the setting key to play the function of up.

Parameters Instructions

1. Press and hold the setting button for 3 seconds to enter the setting mode.
2. Use the up and down keys to select the required parameter.
3. Press the setting button again to display its value.
4. While the display flashing, Use the up and down keys to change its value.
5. Press the setting button again to save.



Button Icon	Description	Default Setting
	Small Portion of Food Distribution Weight Setting	330g (0.73lb)
	Medium Portion of Food Distribution Weight Setting	660g (1.46lb)
	Large Portion of Food Distribution Weight Setting	990g (2.19lb)
	Dispenser Temperature Setting	14°F
	Temperature Differential If the setting temperature is set to -8°F, then the start-up temperature of the compressor -8+5=-3°F	5°F
	Interval Between Defrost Cycles (4 - 24) hours	12 hours
	Calibration Mode	500g/1.1b

Calibration Instructions

1. Once the screen displays the Calibration mode, press the setting button again, **E500** the will flash.
2. Place a 500g(1.1lb) weight or other equivalent weight on the accumulator door (prefer the mass, if there is no mass, place a 500ml bottle of water). And wait for 10 seconds.
3. Press the setting button again, the calibration is complete.
4. Press the setting button again to save and exit.



Task Completed	Date	Comment

Error Codes

Be sure to disconnect the power supply for simple troubleshooting.

Maintenance and replacement work should be performed by professional electricians and refrigeration workers or factory maintenance personnel.

If the problem cannot be solved after trying the above methods, please ask professional maintenance personnel to deal with it.

Error Code	Description	Solution
E0	The temperature of the cabinet does not reach the set temperature for a long time, tentatively 4 hours; result: alarm, no shutdown.	Restart the dispenser. If still has this problem, call for service.
E1	The temperature probe doesn't work correctly, when the temperature probe is reading over +140°F or less -40°F; result: alarm, no shutdown, intermittent start of the refrigeration system: tentatively start for 30Mins and stop for 30Mins.	Temperature probe needs to be replaced, call for service.
E2	The condenser is dirty, the result of the condenser temperature probe is 122°F<T<158°F; result: alarm, no shutdown.	Clean the condenser. If still has this problem, call for service.
E3	The condenser fan doesn't work, and the result of the condenser temperature probe is reading 158°F<T<212°F; Result: alarm, stop cooling for one hour and restart.	Call for service to replace the fan.
E4	Condenser temperature probe doesn't work , when the probe test result is >+212°F; result: alarm, no shutdown.	Call for service to replace the temperature probe.
E5	The discharge motor works overtime , and the weight does not meet the set requirement for a long time, 5Mins; result: alarm, refrigeration does not stop, and food stops distributing.	You can refill the hopper with fries and press the Small portion food dispensing and setting key. If still not work, please call for service.
E6	The door flap motor works overtime, and the door flap micro switch has no switching action, 1Mins; Result: alarm, refrigeration does not stop, food stop dispensing.	The motor needs to be replaced, Call for service.
E9	The weighing sensor is broken, the signal transmission is experiencing issues.	Recalibrating. If still, call for service.

NOTE: When there is a fault, when the machine is not distributing, the box temperature and the fault code are displayed alternately, the time box temperature is displayed for 5s, and the fault code is displayed for 3s.

Troubleshooting

Symptoms	Possible Causes	Approach
Refrigerator not working	Power is not connected	Check whether the plug, receptacle, etc. are damaged, and turn on the power after there is no problem
	Power supply voltage is too low	Call an electrician to fix it
Cabinet temperature is not cold enough	The cabinet temperature is set too high	Lower the refrigerator set point
	The refrigerator door is not closed, or the refrigerator door is opened frequently or opened for a long time	Close the door of the refrigerator tightly, and the problem will be solved after the refrigerator runs for a while
	Too much dust on the condenser	Clean the condenser
	Too much food	Reduce food amount
	Poor air ventilation	Dry with a soft cloth
Drops of water appear on the outside of the refrigerator	Humidity	Recalibrating. If still, call for service.
Drops of water appear on the outside of the refrigerator	Spoiled food	Clean up and throw away spoiled food
	Refrigerator interior needs cleaning	Clean the inside of the refrigerator

Disposal of Equipment

The refrigerant and insulating foam used in the equipment require special handling procedures. To protect the environment, after this product or its parts are scrapped, please separate them from domestic waste and send them to a qualified recycling site, which will sort and dismantle, recycle and reuse in accordance with relevant national regulations. For details about recycling of this product, please consult your local government, waste disposal agency, etc.

Technical Data

Model Code		ACWF-1HL ACWF-1HR	ACWF-2HL ACWF-2HR	ACWF-3H
Power Source (V)		115	115	115
Rating Frequency (Hz)		60	60	60
Input Power (W)		300	360	480
Rated Current (A)		2.75	3.3	4.5
Temperature range (°F)		-8 - 0	-8 - 0	-8 - 0
Refrigerant		R290	R290	R290
Amount (oz)		3.9	3.9	3.9
Climate Class		5	5	5
Insulation Blowing Gas		C ₅ H ₁₀	C ₅ H ₁₀	C ₅ H ₁₀
Design Pressure	High-Side (psi):	320	320	320
	Low-Side (psi):	200	200	200
Dimension (inch)		23.6×24.6×77.2	28.9×27.6×77.2	40.6×24.6×77.2
Volume (cu.ft)		6	7.6	13.4

NOTE: If the technical data has any changes, we will not notify you any longer.



THANK YOU FOR YOUR PURCHASE OF AN ATOSA PRODUCT
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