



Salad/Sandwich Prep Refrigerators

1, 2, 3 Door Models



GRSL-1D



GRSL-2D



GRSL-2D/60



GRSL-3D

Mega Top Salad/Sandwich Prep Refrigerators

1, 2, 3 Door Models

GRSLM-1D



GRSLM-2D



GRSLM-2D/60



GRSLM-3D

Undercounter Refrigerator/Freezer

1, 2, 3 Door Models



GRUCRF-27
GRUCFZ-27



GRUCRF-48 GRUCRF-60
GRUCFZ-48 GRUCFZ-60



GRUCRF-72
GRUCFZ-72

Refrigerated Pizza Prep-tables

1, 2, 3 Door Models



GRPZ-1D
GRPZ-1D/44



GRPZ-2D
GRPZ-2D/67



GRPZ-3D

Worktop Refrigerator/Freezer

1, 2, 3 Door Models



GRWF-1D
GRWR-1D



GRWF-2D
GRWR-2D
GRWF-2D/60
GRWR-2D/60



GRWF-3D
GRWR-3D

Instruction Manual

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

WARNINGS

- To minimize shock and fire hazards, be sure not to over load the outlet. One outlet should be designated to the unit only.
- Do not use extension cords.
- Do not put hands under the unit when moving.
- When the unit is not being used for an extended period of time, unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to wait the allotted time may cause damage to the compressor.
- To minimize shock and/or fire hazards, be sure not to plug or unplug the unit with wet hands.
- Before any maintenance or cleaning, unplug the unit as a precaution.
- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- Do not attempt to remove or repair any component.
- Make sure that the unit is not resting on or against the electrical cord or plug.
- Do not hang or lean against door as this may cause personal injury or damage to the door hinge.
- Do not store any flammable and/or explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.
- Do not set the desired temperature out of the recommended temperature range:

(REFRIGERATOR:32F–55F) (FREEZER:-15F–20F)

INSTALLATION

- If the unit has recently been transported do not use for a minimum of 24 hours before installing.
- Make sure that the unit is at the desired temperature before loading it with product.
- Ensure that the unit will have proper ventilation in the area that it will operate.
- Inspect the unit to verify all accessories (shelves, shelf clips, casters) are equipped with the unit before proceeding with installation.
- Review the entire manual in its entirety. Lack of maintenance or misuse of the unit will void the warranty.
Please fill out the registration card and send back to the manufacturer.

Cabinet Location Guidelines

- **Install the unit on a flat sturdy surface**
 - Unit may make abnormal noises if surface is uneven
 - Unit may malfunction if surface is uneven
- **Install the unit in an indoor, well-ventilated area**
 - Unit performs more efficiently in a well-ventilated area
 - Maintain a clearance of at least 4” for the back of the unit
 - Outdoor use may cause decreased performance and may damage the unit
- **Avoid installing the unit in a high humidity and/or dusty area**
 - Exposure to humidity may cause the unit to rust and/or decrease the efficiency of the unit.
 - Dust build up on the condenser coil will cause the unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth. Neglect of maintenance will void the warranty.
- **Select a location away from heat and moisture generating equipment**
 - High ambient temperatures will cause the compressor to overcompensate, leading to higher energy bills and eventual break down of the unit.
 - Malfunction due to high temperatures will void the warranty.

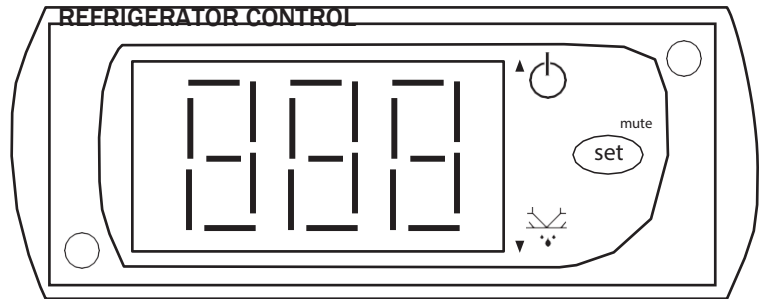
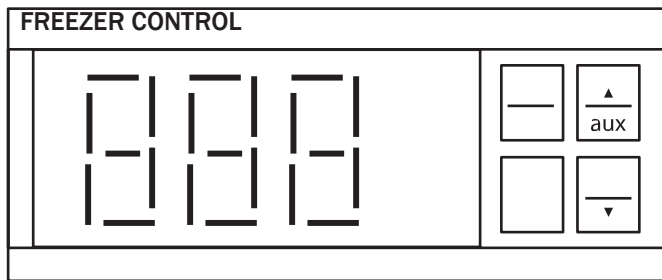
ELECTRICAL

Please ensure that the required voltage of the compressor is constant at all times. Low or high voltage can detrimentally affect the unit and there by void its warranty.

All units should be plugged into a grounded and properly-sized electrical outlet with an appropriate over current protection. Please refer to the electrical requirements on the serial tag located inside the unit. Please make sure that the unit has its own dedicated outlet. Do not use an extension cord.

TEMPERATURE CONTROLS

The temperature controls are factory set to maintain an average temperature of 38F. To set a different temperature, adjust the control knob located inside the unit. To decrease the temperature (cooler), turn clockwise. To increase the temperature (warmer), turn counter-clockwise—see diagram below.



OPERATIONS

Regulating the Temperature

Your new freezer or refrigerator is now manufactured to run at ideal temperatures for food quality and should not require any alterations.

Refrigerators are set to cycle between a base temperature of 33 degrees Fahrenheit and a temperature maximum of 40 degrees Fahrenheit.

Freezers are set to cycle between a base temperature of - 7 degrees Fahrenheit and a greatest temperature of 0 degrees Fahrenheit.

Altering the temperature changes the base temperature your unit will keep running at. Your unit won't run always at this setting. To change it, take after these guidelines:

DIGITAL CONTROLS

- Hold "SET" for 1 sec. The display will flash the temperature that the refrigerator is currently set to.
- Use the arrow buttons to adjust the temperature.
- Press "SET" to save your settings.

Never forget to ascertain the differential in the event that you change the base temperature setting. The cabinet temperature will change up to +7 degrees over your set least temperature as the compressor runs and stop. Setting the temperature too high will bring about risky temperatures and potential health code violations.

LOADING PRODUCT

Shelves have been pre installed. Before loading shelves with products, ensure that all shelf clips are completely fastened in their correct locations. All shelves should be completely level before stocking the cabinet with product. In order to maintain correct air flow inside the unit, keep at least 2" to 4" of space between the back wall and the product. Blocking the evaporator fans may cause a warmer cabinet temperature and cause damage to the compressor.

DEFROST SYSTEMS

Refrigerator coils are kept below the freezing point (32F). During compressor down time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained in to the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built in to their refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

NOTE: We strongly recommend that any servicing be performed by an authorized service technician.

PLEASE NOTE: Excessive door openings should be avoided in order to maintain cabinet temperature and to eliminate the possibility of coil freeze up.

LOADING FOOD PANS

Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are not in use. For optimal food freshness, fill the pans only with an amount that can be used in specific usage period. During non-use, close the insulated lid cover.

RUNNING A MANUAL DEFROST CYCLE

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

TROUBLESHOOTING

Before requesting any service on the unit, please check the following chart. Service calls resulting from lack of maintenance or misuse is not covered under the warranty and may also void the warranty. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running	Blown fuse or circuit breaker tripped	Replace or reset circuit breaker
	Unplugged power cord	Plug in power cord
	Thermostat set too high	Set thermostat to lower temperature
	Cabinet in defrost cycle	Wait for defrost cycle to finish
Condenser runs for long Periods of time	Excessive amount of warm Products placed in cabinet	Allow adequate time for Product to cool down
	Prolonged door opening or door left open	Ensure doors are closed. Avoid leaving the door open for long periods of time
	Door gasket(s) not creating a proper seal	Ensure gasket is installed correctly and that it is clean Replace gasket if necessary
	Dirty condenser coil	Clean the condenser coil
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Ensure that the thermostat is not set to cold
		Ensure that the door gasket is creating a proper seal

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Cabinet temperature is too warm	Thermostat set too warm	Set thermostat to lower temperature
	Blocked air flow	Re-arrange products to allow proper air flow. Make sure there is at least four inches of clearance from evaporator
	Excessive amount of warm products placed in the cabinet	Allow adequate time for products to cool down
	Blown fuse or circuit breaker tripped	Replace fuse or reset circuit breaker
	Dirty condenser coil	Clean the condenser coil
	Prolonged door open or door left open	Ensure doors are closed. Avoid leaving the door open for long periods of time
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Ensure that the thermostat is not set to cold. Ensure that the door gasket is creating a proper seal
Cabinet is noisy	Loose parts	Locate and tighten loose parts
	Tubing Vibration	Ensure tubing is free from contact with other tubing or components.

REGULAR MAINTENANCE

WARNING: Disconnect power cord before cleaning any parts of the unit.

CLEANING THE CONDENSER COIL

For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint. It is highly recommended that the condenser coil be cleaned at least once a month. Clean with a commercial condenser coil cleaner and brush the condenser fins from top to bottom. After cleaning, straighten any bent fins with a fine comb.

CLEANING THE FAN BLADES AND MOTOR

If needed, clean the fan blades and motor with a soft cloth if there is any build up. If it is necessary to wash the fan blades, cover the fan motor first to prevent any kind of moisture damage.

CLEANING THE INTERIOR OF THE UNIT

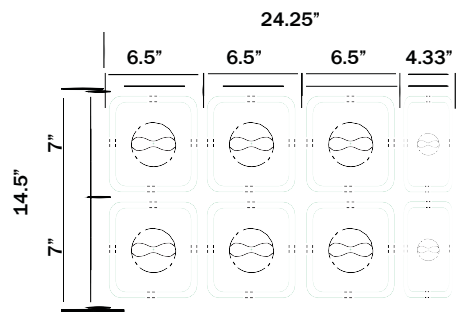
When cleaning the cabinet interior, use a mixture of mild soap and warm water. It is not recommended to use steel wool, caustic soap, abrasive cleaners, or bleach as this may cause damage to the stainless steel surface.

Wash door gaskets on a weekly basis. Remove the door gasket from the frame of the door, soak in a mixture of mild soap and warm water for 30 minutes and dry with a soft cloth.

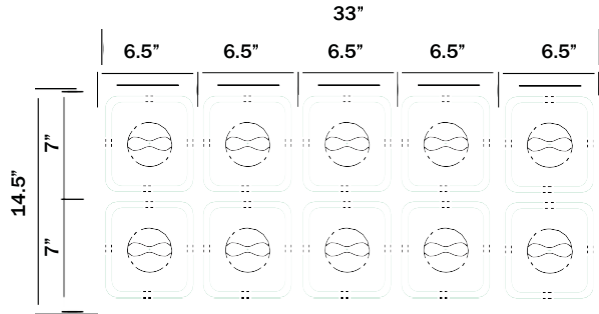
- Place back on the door and check that the gaskets form a proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with a mild soap and water mixture.
- To remove the pilasters, first remove the shelves and shelf brackets. Then lift the pilaster up and out.

Food Pan Layouts- Pizza Prep Table

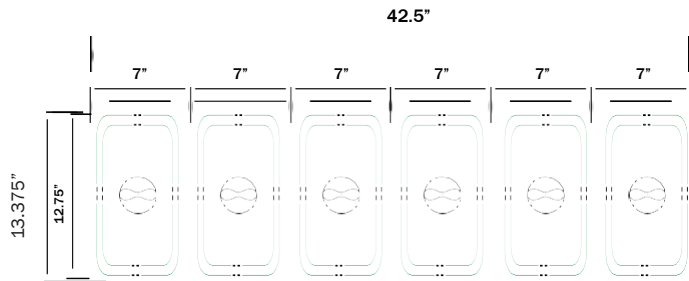
(6) 1/6 Size, (2) 1/9 Size



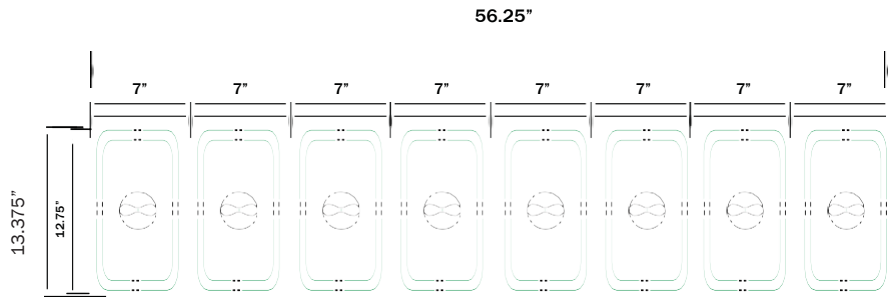
(10) 1/6 Size



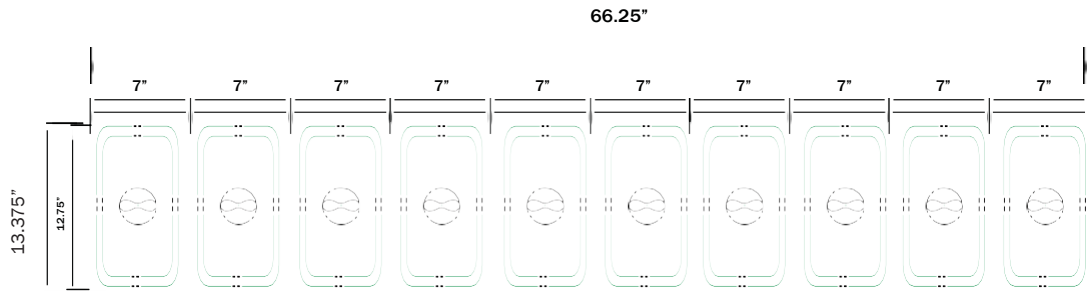
(12) 1/6 Size, (6) 1/6 Size



(16) 1/6 Size, (6) 1/3 Size

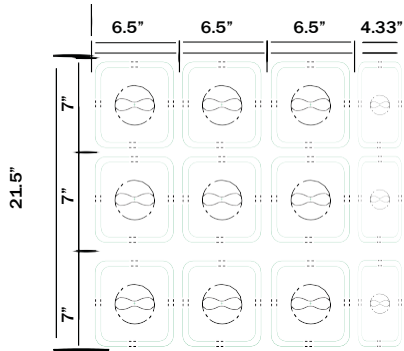


(18) 1/6 Size, (9) 1/3 Size

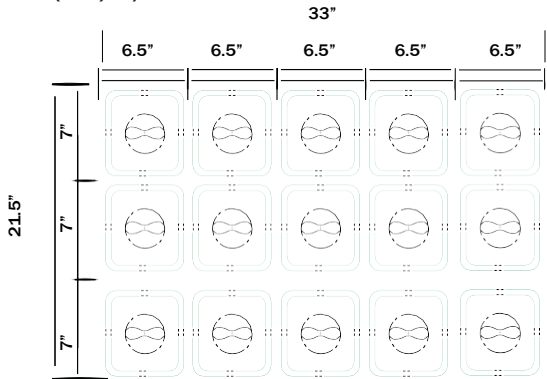


Food Pan Layouts- Mega Top Prep Table

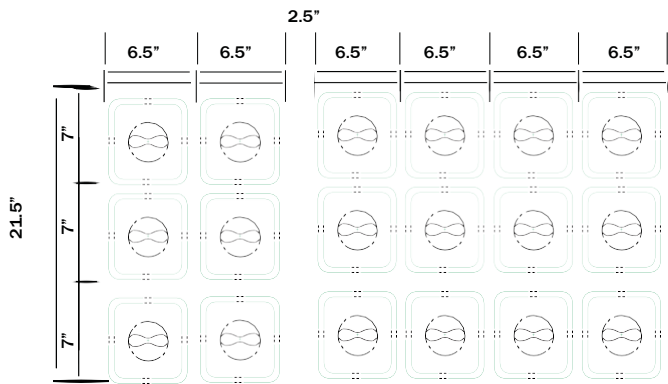
(9) 1/6 Size, (3) 1/9 Size
24.25"



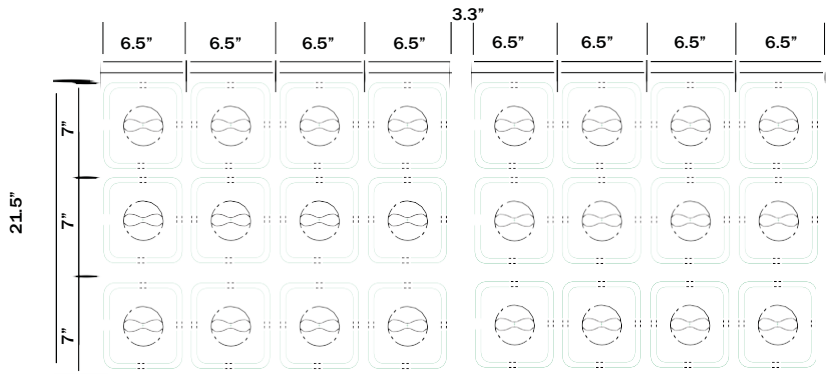
(15) 1/6 Size
33"



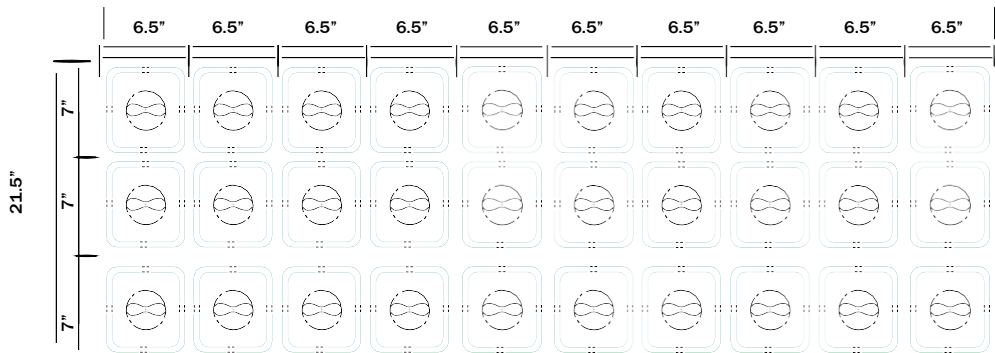
(18) 1/6 Size
42.5"



(24) 1/6 Size
56.25"

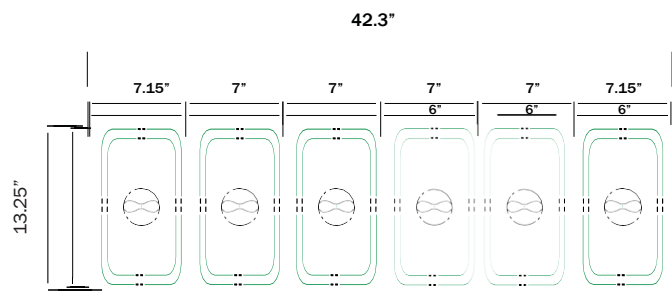


(30) 1/6 Size
66"

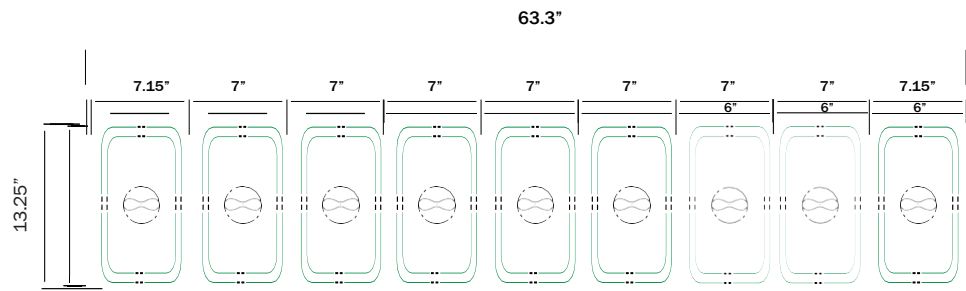


Food Pan Layouts- Salad/Sandwich Prep Table

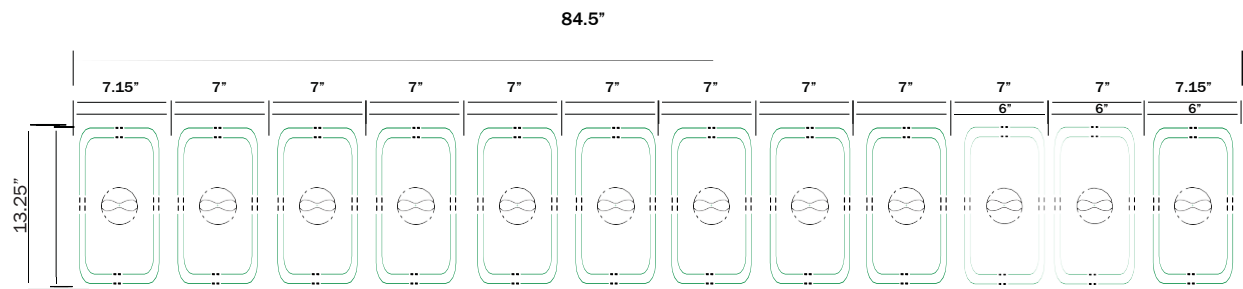
(6) 1/3 Size



(9) 1/3 Size



(12) 1/3 Size





REFRIGERATION WARRANTY

TWO-YEAR LIMITED WARRANTY

Admiral Craft Equipment Limited Warranty, Two (2) Year Parts and Labor + Five (5) Year Compressor and Evaporator Pan.

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

- ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only and is not assignable.
- Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed.

THE FOLLOWING CONDITIONS ARE NOT COVERED BY THIS WARRANTY:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear, or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-877-672-7740.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter. This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

WARRANTY CLAIMS & SERVICE

For warranty and non-warranty related issues please call ACE at 1-877-672-7740 to speak to technical support.

- When calling please have your model number, serial number, and proof of purchase ready.
- To purchase replacement parts, receive online technical support or fill out a warranty claim visit www.admiralcraft.com
- It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."

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