

Operation Manual

Glastender®

A Family Company Manufacturing
In The USA Since 1969

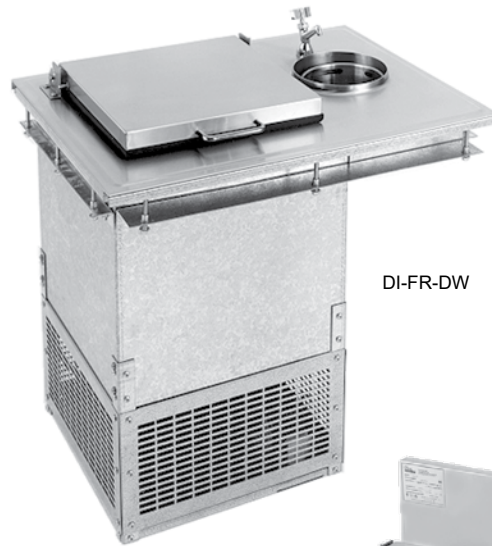
FREEZERS*

DI-FR, DI-FR-DW, DI-FR36, DI-FR36-FL, DI-FR36-DW, DI-FR36-DW-FL
FRA-24, FRA-36, FRB-24, FRB-36
FRM-2, FRM-2-C

***This manual is specific to Freezers
manufactured on January 1, 2020 and after**



FRM-2



DI-FR-DW



FRM-2-C



FRA-24

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Index

Introduction.....	1
Important Outdoor Use Considerations.....	1
Utility Requirements and Connections.....	2
Operation.....	2
Cleaning Instructions.....	2
Uncrating and Start-Up Instructions.....	3
Drop-In Model Installation Instructions.....	3
Wiring Diagram.....	4

Terms and Conditions

<https://www.glastender.com/support/documents/policies/terms-and-conditions>

Warranty

IMPORTANT !! Attention Service Companies **IMPORTANT !!**

Please review the important warranty information found here:

<https://www.glastender.com/support/documents/warranty/warranty-statement-form>

If you believe a service call should be covered by the factory, please call 800-748-0423 for authorization 8AM - 5PM EST, Monday through Friday.

For replacement part information, visit:

<https://www.glastender.com/support/parts>

WARNING: Components shall be replaced with like components only. Service shall be done by factory authorized service personnel only, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

Introduction

This manual describes the operation features of the Freezer. Please review this information before attempting installation and operation.

Long term, trouble-free operation will follow if good housekeeping and maintenance procedures are followed. Thank you for selecting Glastender, Inc. products.

Important Outdoor Use Considerations

Our refrigerated products are not listed to UL standards for outdoor use. We recommend outdoor installations have a roof over the area where our products are in use to protect from direct sun, rain, and snow load.

Our refrigeration models are tested to 100°F ambient to ensure they cool adequately. At 100°F, models listed for open food maintain refrigerated temperature of 40°F or below with less than 70% compressor run time. Mug froster and freezer models will cool, but compressor run time will be high.

For seasonal locations closed during the winter, covering with a tarp is acceptable to protect the units from blowing snow. Tarps or coverings must be vented to prevent condensation which could result in corrosion occurring on the unit. Locations subject to ambient temperatures below 50°F require coolers and other refrigeration models to be unplugged, or circuits turned off during these temperatures as the compressor is not designed to operate below these temperatures.

Utility Requirements and Connections

Electrical: 120 Volt AC, 1 Phase, 60 Hz. A dedicated 15 amp circuit is recommended. An 8-foot grounded cord is included.

- Plumbing:**
1. Without dipper well - none required.
 2. With dipper well-
 - Drain: 1-1/2" PVC tailpiece provided.
 - Water Supply: 3/8" chrome riser provided.

Operation

Freezers are designed to store ice cream or craft ice. The FRA-24, FRB-24, and DI-FR models hold one 3-gallon container and the FRM-2, FRA-36, FRB-36, and DI-FR36 models hold two 3-gallon containers. The FMR-2-C model holds craft cocktail ice. The operating temperature range is -5°F (-21°C) to 10°F (-12°C).

Cleaning Instructions

Cleaning is essential to sustaining the integrity of your equipment and preventing corrosion.

ESTIMATED CLEANING TIME: 5 to 10 minutes per unit daily.

FREQUENCY: Daily cleaning of exterior & door gaskets. Interior thawing and cleaning as necessary.

PROCEDURE:

1. A non-chlorine based cleaner or mild detergent and warm water applied with a soft cloth or sponge to all contact surfaces.
2. Immediately rinse off cleaning agent(s), using clean warm water, clean soft cloth or sponge.
3. Dry with a soft clean cloth, removing standing water as soon as possible.

NOTES:

1. Never use hydrochloric acid, wire brushes, steel wool, scrapers, or chlorine based cleaners on stainless steel surfaces, since they will break down the passivity layer and allow corrosion to occur.
2. On stainless steel surfaces, you may use a soft bristle brush or Scotch-Brite® pad for more stubborn stains. Always scrub with the direction of the grain. Follow with a thorough cleaning as described above.
3. Deposits from food preparation must be properly removed. Even hard water deposits will rust stainless steel, if not removed.
4. Door gaskets are most often overlooked when cleaning. Failure to clean them regularly will lead to premature failure, since alcohol, debris, and moisture build-up breaks down the gasket material.
5. When excess frost builds up on the interior liner, store product in the kitchen freezer and unplug the unit or turn the thermostat fully counter-clockwise to the off position (FRM-2-C only) for the night. First thing the next morning, clean the interior, using a sponge to soak up excess moisture.
6. NEVER use a pick or sharp object to remove frost from the interior liner.

Uncrating and Start-Up Instructions

Caution - This Refrigerator contains Flammable R290 Refrigerant. When moving and handling this equipment take care not to damage the refrigerant tubing or components.

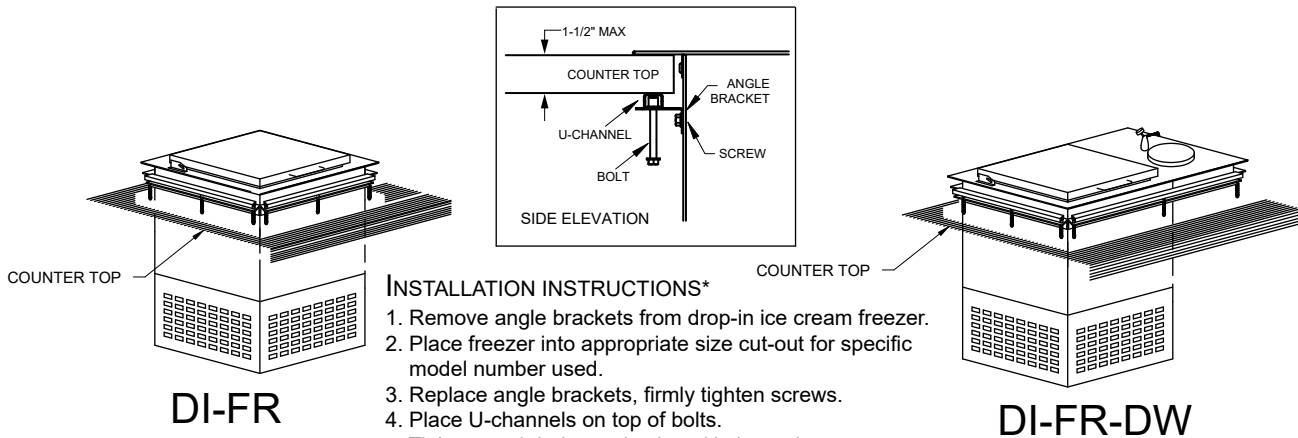
Freezer models are shipped in one carton. These steps should be followed:

1. If legs are included, bolt them to the base with bolts provided.
2. Unwrap power cord.
3. Position unit and level.
4. Plug into 120 volt AC outlet.
5. Turn thermostat fully clockwise for coldest setting (FRM-2-C only).
6. Your Glastender equipment is now ready for use.

Drop-In Model Installation Instructions

PLAN VIEWS

CUT-OUT DIMENSION 14-3/4" X 14-3/4"	CUT-OUT DIMENSION 22-3/4" X 14-3/4"	CUT-OUT DIMENSION 24-3/4" X 14-3/4"	CUT-OUT DIMENSION 32-3/4" X 14-3/4"
DI-FR	DI-FR-DW	DI-FR36 DI-FR36-FL	DI-FR36-DW DI-FR36-DW-FL



INSTALLATION INSTRUCTIONS*

1. Remove angle brackets from drop-in ice cream freezer.
2. Place freezer into appropriate size cut-out for specific model number used.
3. Replace angle brackets, firmly tighten screws.
4. Place U-channels on top of bolts.
5. Tighten each bolt evenly along U-channels.
6. To establish proper sanitation operation and to comply with NSF & health codes, this freezer must be sealed to the surface to which it is mounted using an NSF listed sealant. Place a bead of sealant along outer edges of the mounting flange and remove any excessive amount. Make sure there are no gaps in the sealant as the intent is to prevent liquid spillage from adjacent surfaces from passing under inaccessible portions of the equipment.

*Provided hardware allows for unit to be removable as necessary

NOTE: THIS UNIT REQUIRES PROPER VENTILATION. AIR FLOW RESTRICTIONS AND/OR LACK OF VENTILATION OF CABINET SPACE WILL CAUSE COMPRESSOR FAILURE AND WILL VOID WARRANTY. CONDENSER NEEDS 150 CFM OF SUPPLY AIR TO MAINTAIN PROPER OPERATION.

Wiring Diagram

