

Glastender®

A Family Company Manufacturing
In The USA Since 1969

REMOTE BACK BAR COOLERS

*COOLER SERIAL NUMBER INFORMATION

This manual is specific to remote coolers listed below manufactured in 2017 and after and beginning with serial number 134169912 / 404169912

- Back Bar - BB24, BB48, BB72, BB96
- Narrow Door - ND40, ND60, ND80, LN40, LN60, LN80
- Low Profile - LP48, LP72, LP96, LPT48, LPT72, LPT96
- Pass Thru - PT48, PT72, PT96, NP40, NP60, NP80
- Shallow Depth - NS40, NS60, NS80
- Bar Profile - C1RB24, C1RB40, C1RB48, C1RB60, C1RB72, C1RB80, C1RB96
- Low Profile - C1RL24, C1RL40, C1RL48, C1RL60, C1RL72, C1RL80, C1RL96
- Pass Thru - CP1RB24, CP1RB40, CP1RB48, CP1RB60, CP1RB72
- Pass Thru Low Profile - CP1RL24, CP1RL40, CP1RL48, CP1RL60, CP1RL72
- Shallow Depth - CS1RB40, CS1RB48, CS1RB60, CS1RB72, CS1RB80



C1RB48 with compressor
hook up right, black vinyl-clad
doors, and stainless top



C1RL48 with compressor
hook up left, black vinyl-clad
doors, and stainless top



CP1RB48 with refrigeration
hook up left, stainless doors,
and no finished top

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Terms and Conditions

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

Warranty

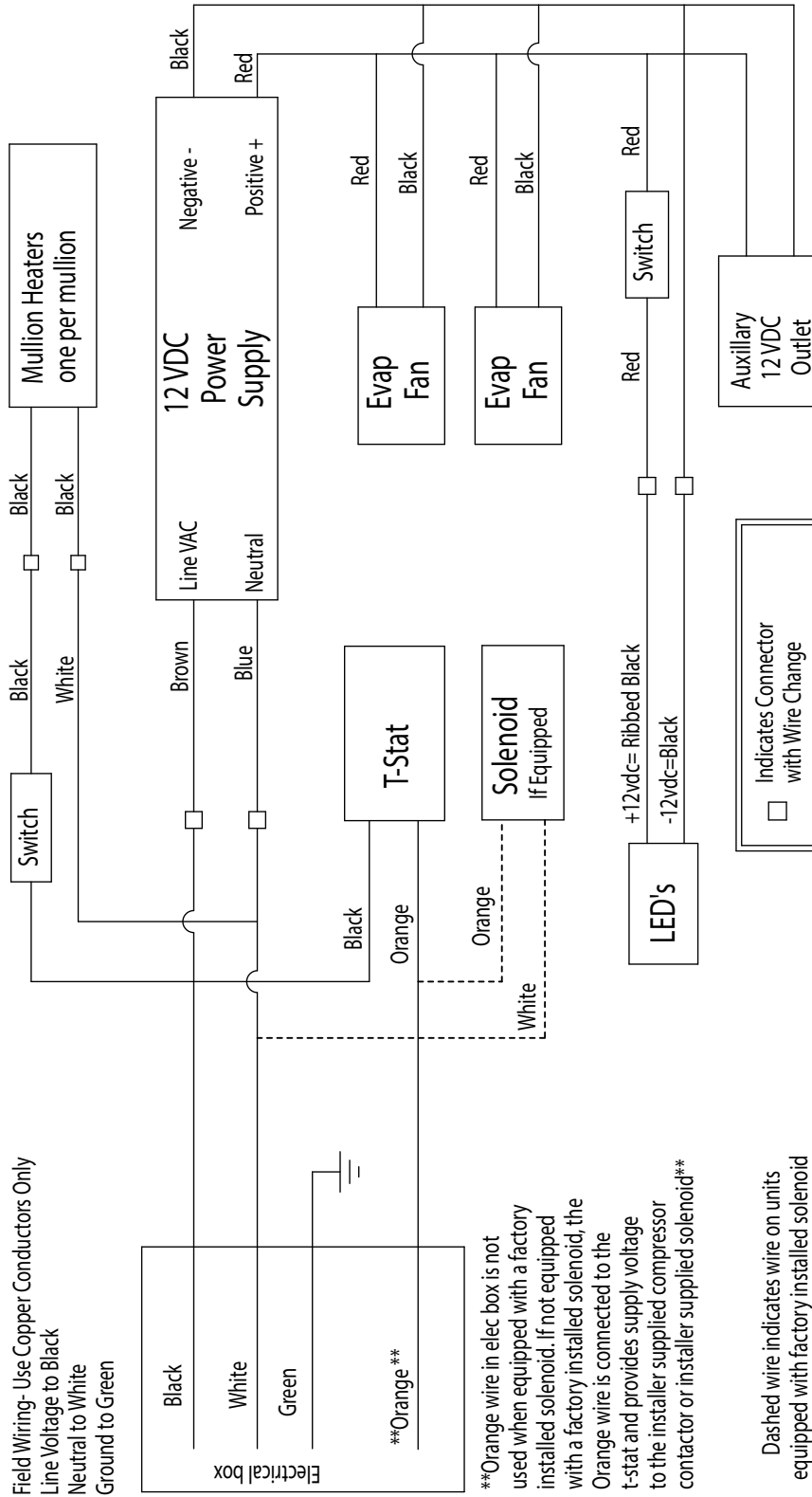
IMPORTANT !! Attention Service Companies IMPORTANT !!

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.

WIRING DIAGRAM



INSTALLATION

INTRODUCTION

This manual describes the operational features of the remote coolers listed on the front of this manual. Please review this information before attempting installation and operation.

Long term, trouble-free service 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 separate 15 Amp circuit is recommended. Junction box is provided for field wire connections.
- **Plumbing:** Evaporator drain requires plumbing to a suitable vented drain external to the cooler.

UNCRATING AND START-UP INSTRUCTIONS

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

1. If legs are included, bolt them to the base with the bolts provided.
2. Position unit and level and/or seal as required (see pages 4 and 5).
3. Arrange for a licensed refrigeration contractor to route the refrigerant lines and make the necessary refrigeration connections.
4. Make field wire connections in accordance with applicable local and national electrical codes.
5. Plumb evaporator drain line and/or beer tower drain line provided to a suitable external drain in accordance with applicable local and national plumbing codes.
6. Place shelves in desired location.
7. Set thermostat to desired temperature setting.
8. Load with product and allow time to cool.
9. Your Glastender equipment is now ready for use

OPERATION

The operating temperature range is 34°F (1°C) to 40°F (5°C).

INSTALLATION

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, 45 minutes quarterly

FREQUENCY: Daily cleaning of exterior & door gaskets. Quarterly cleaning of interior, including shelves.

PROCEDURE:

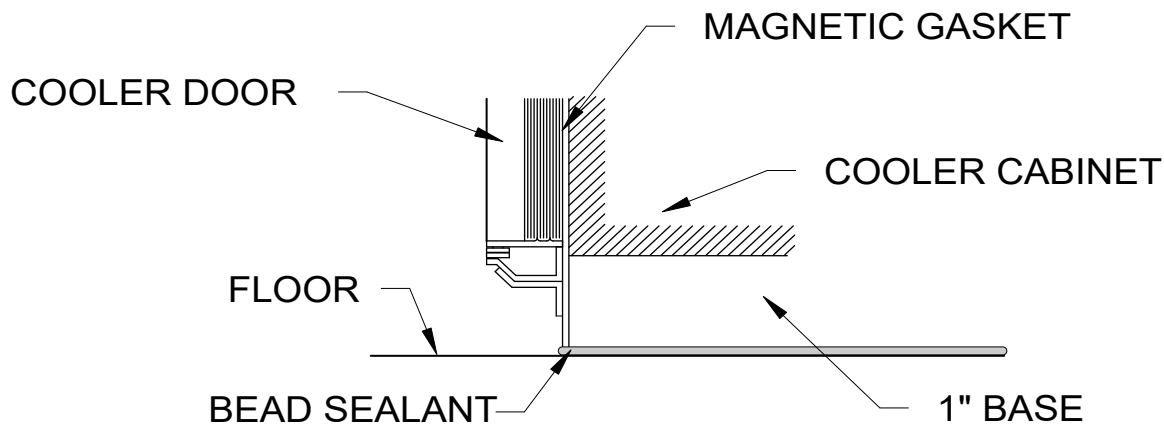
1. A non-chlorine based cleaner or mild detergent and warm water applied with a soft cloth or sponge to all contact surfaces.
2. Immediately rinse off cleaning agent(s), using clean warm water, clean soft cloth or sponge.
3. Dry with a soft clean cloth, removing standing water as soon as possible.

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. Repeated cleaning may dry up black-vinyl-clad steel (exterior) surfaces of the cooler. Armor All® or similar product can bring back the shine. Apply the product to a cloth and then rub into the surface, rather than spraying it directly onto the black-vinyl-clad surface.
5. The cooler door gaskets are most often overlooked when cleaning. Failure to clean them regularly will lead to premature failure, since alcohol and moisture build-up breaks down the gasket material.

SEALING VERTICAL DOOR COOLER TO FLOOR

To establish proper sanitation operation and to comply with NSF & health codes, the cooler base 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 base 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. This sealing procedure does not apply to models that include legs or casters.



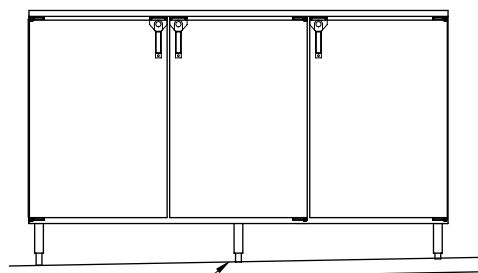
Side View of Cabinet

INSTALLATION

ATTENTION INSTALLER: WARNING!!

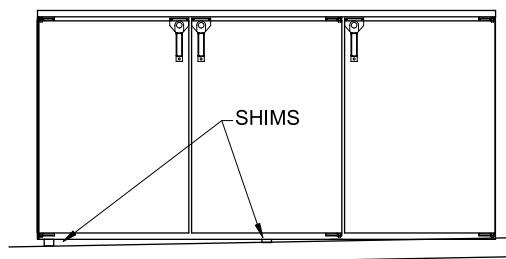
Failure to level this cooler WILL VOID THE FACTORY WARRANTY. Doors will not close properly causing damage to hinges, handles, and/or gaskets which will adversely affect the refrigeration systems.

COOLER WITH 6" LEGS



ADJUSTABLE BULLET FEET

COOLER WITHOUT LEGS



LEVEL COOLER AND SUPPORT WITH SHIMS

COOLER INSTALLATION CHECKLIST

- Is the unit evenly and solidly supported, either upon legs, or flat on the base; check for high spots?
- If the unit was designed for legs, are they attached?
- Is the unit level at the base, from end to end?
- Do the doors open and close freely, without touching any other part of the unit in travel?
- Are there open holes to the outside of the cabinet which are not plugged or insulated?
- Are there obstructions of any kind to air flow into or out of the condensing unit?
- Is product tubing or are other lines installed in such a manner to not allow shelf access?

SPECIAL INSTRUCTIONS FOR BEER TOWER INSTALLATION

Before you begin:

1. Disassemble the tower into three parts, stiffener, skin, and top plate, by unscrewing the top two screws.
2. Mount the column stiffener with the provided four 1/4"-20x1-1/2" bolts.
3. Install insulation provided into the bottom of the column stiffener.
4. Place the column skin over the stiffener. Run the beer lines through the hole at the same time.
5. Install insulation provided into the top of the tower assembly.
6. Mount the column top plate to the column stiffener with the two #10-32x1/2" phillips flat head s/s machine screws provided.
7. Apply a bead of silicone sealant around the perimeter of the column. Use your finger to smooth out the bead.
8. Wash tapping device and faucet with detergent and water. Flush beer tapping device and faucet lines.

