

Operation Manual

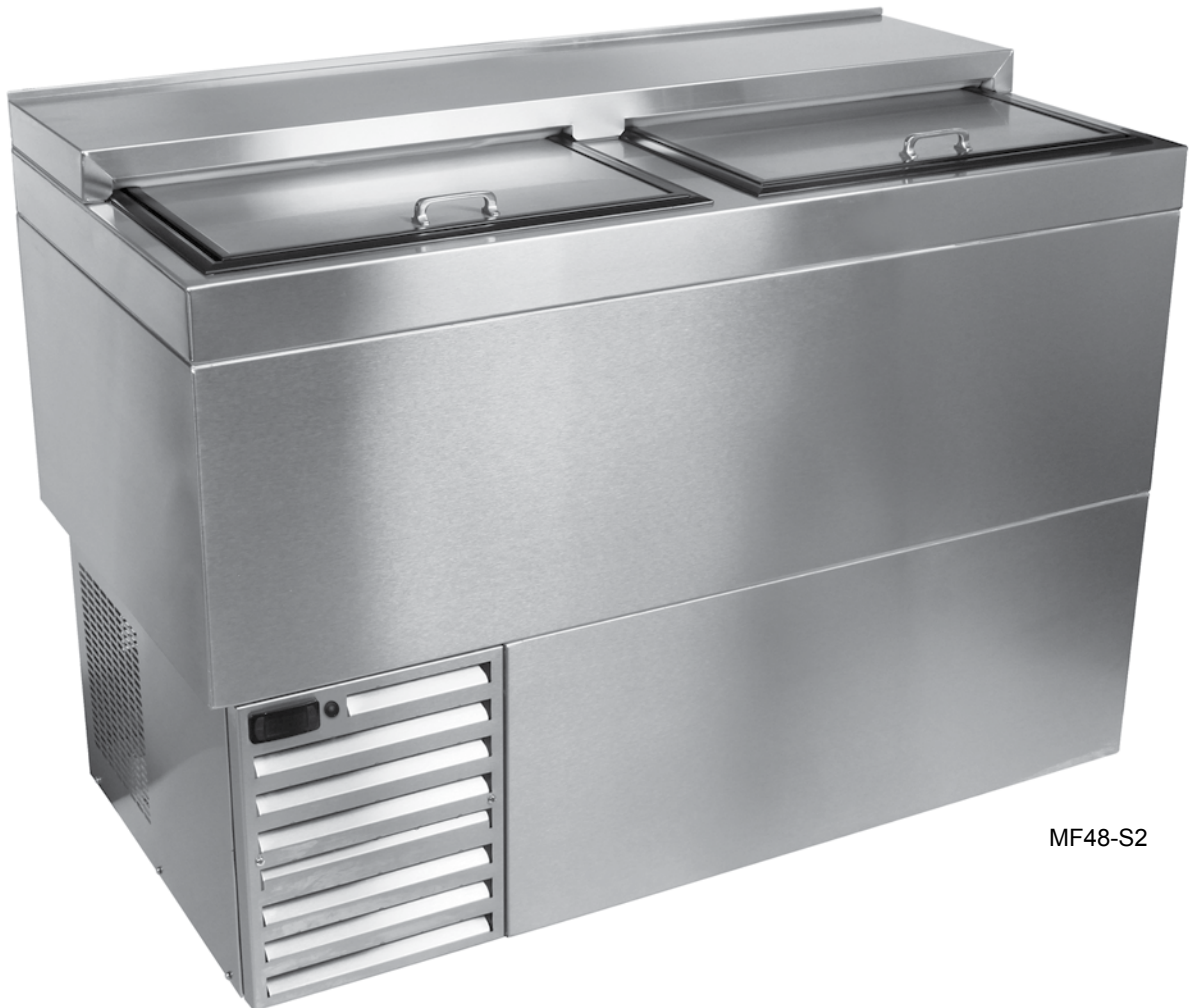
Glastender®

A Family Company Manufacturing
In The USA Since 1969

MUG FROSTERS AND PLATE CHILLERS*

MF24, MF36, MF48

***This manual is specific to Mug Frosters
manufactured on July 8, 2019 and after**



MF48-S2

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**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.**

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.

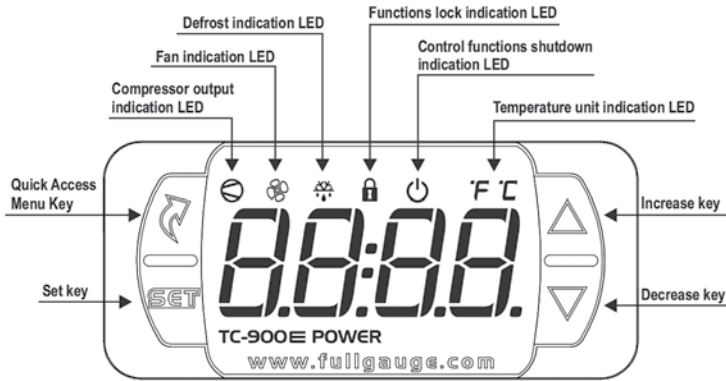
Operation

OPERATION

The Mug Froster/Plate Chiller is designed to chill mugs, glasses, plates, etc. that will appear “frosted” when removed.

The Mug Froster/Plate Chiller should be filled with **dry**, room-temperature mugs, glasses, plates, etc. to allow maximum chilling. During business hours, the Mug Froster/Plate Chiller can be loaded with additional dry, room-temperature mugs, glasses, plates, etc. Allow 30 minutes for chilling.

Digital Controller Operation



Setting the desired temperature-

The operating temperature is preset at the factory according to the table below and can be adjusted up or down within the limits shown. Press the Quick Access Menu Key 6 times until SP appears on the display. Press the Set key. Use the increase or decrease keys to modify the value. Press the Set key to confirm.

For units manufactured prior to June 2021, turning digital controller ON/OFF: Frosters can be turned ON/OFF by pressing and holding the Quick Access menu key for 5 seconds. When the digital controller is off, the message OFF is displayed alternating with the temperature.

	Factory Settings		Range of Adjustment	
	Set Point	Operating Range†	Minimum Set Point	Maximum Set Point
Standard Cooler Setting	12° F	12° F to 20° F	12° F	35° F

Automatic Defrost

Each time the door is opened, moisture from the outside air enters the cabinet. Consequently, frost builds up on the evaporator coil over time. To eliminate this buildup and keep the unit running efficiently, Glastender frosters are programmed to automatically defrost 3 times each day.

Manually-activated, 6-hour defrost

Over time, which varies depending on the level of humidity in the air and the number of door openings, a manually-activated, 6-hour defrost cycle will be required to completely free the evaporator drain pan of frost buildup. Activate this defrost cycle by pressing the round button next to the digital controller. The controller display will alternate between ECO and ON. An in-progress, 6-hour defrost cycle can be canceled at any time by pressing the round button.

Activate the 6-hour defrost cycle at the close of business, at least once per week. The froster will automatically resume normal operation six hours later.

Digital Controller Trouble Shooting Error Codes

If the digital controller display shows an Err 1 or Err 3 error code, this is likely the result of disconnected digital controller wires. These wires are commonly disconnected for service and maintenance. Please verify controller wires are connected before calling for service, because service calls to reconnect the controller are not covered by the factory warranty.

CODE	POSSIBLE CAUSES	RECOMMENDED ACTION
Err 1	Temperature sensing probe wires disconnected from digital controller	Reconnect wires, see wiring diagram provided in operation manual
	Defective temperature sensing probe	Call for service
Err 3	Dirty condenser coil	Clean condenser coil
	Refrigeration system needs service	Call for service
Err 4	Refrigeration system needs service	Call for service
AC 1	Dirty condenser coil	Clean condenser coil
	Refrigeration system needs service	Call for service
AC 2	Dirty condenser coil	Clean condenser coil
	Refrigeration system needs service	Call for service

Installation

INTRODUCTION

This manual describes the operational features of Mug Froster/Plate Chiller models MF24, MF36, and MF48. 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. A 6-foot grounded cord is included.
- **Plumbing:** None required. Automatic condensate evaporator is included.

UNCRATING AND START-UP INSTRUCTIONS

All Mug Frosters and Plate Chiller models are shipped in one carton. These steps should be followed:

1. If legs or casters are included:
 - Legs - install threaded legs into receiving holes and turn until tight to the flat surface.
 - Casters - attach to base with provided bolts.
2. Unwrap power cord from base.
3. Position Mug Froster/Plate Chiller and level and/or seal as required. **ATTENTION: Failure to level this Mug Froster/Plate Chiller WILL VOID THE FACTORY WARRANTY.**
4. Install shelves.
5. Plug into 120 volt AC outlet.
6. Load with mugs, glasses, plates, etc.
7. Your Glastender Mug Froster/Plate Chiller is now ready for use.

Installation

SEALING MUG FROSTER AND PLATE CHILLER BASE TO FLOOR

To establish proper sanitation operation and to comply with NSF & health codes, the Mug Froster 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.



Cleaning

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, 30 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.
6. Mug frosters have a manual defrost timer switch on the front near the bottom, which will activate a 6-hour defrost cycle. Depressing the switch before you close for the evening will remove excess frost build-up on the interior liner. This procedure should be done as often as is necessary. It should also be done the night before the quarterly interior cleaning.

WIRING DIAGRAM

