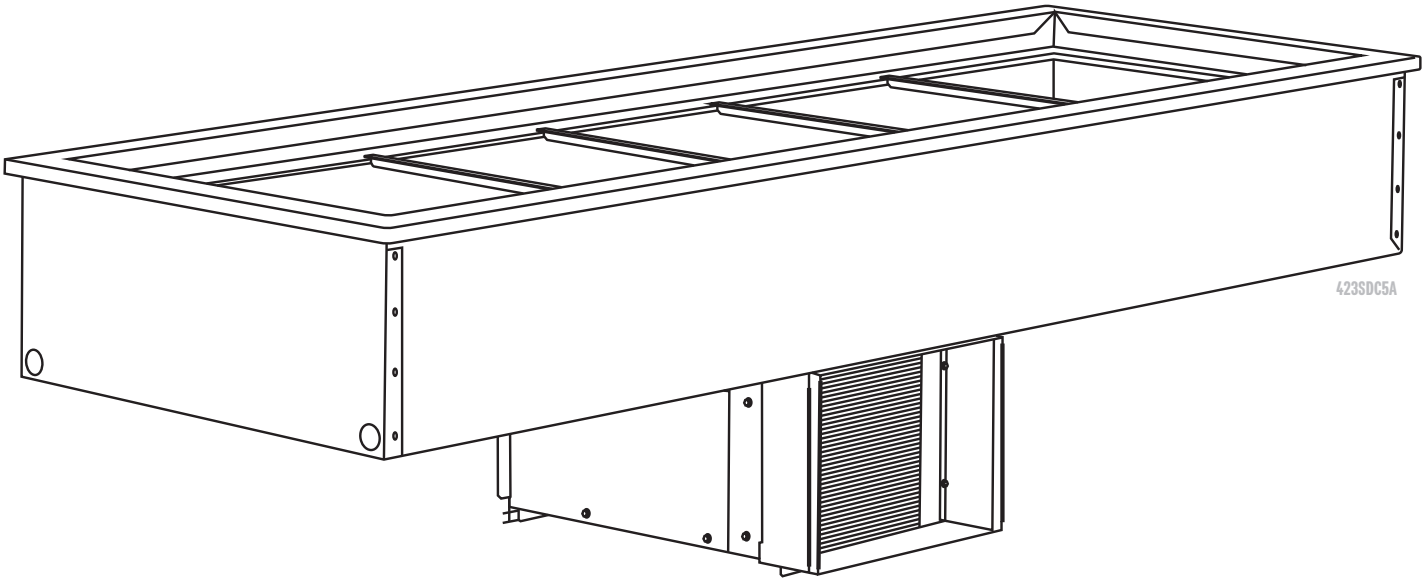
USER MANUAL
REFRIGERATED DROP-IN WELLS

SERV IT HOLD IT COOL IT MOVE IT



REFRIGERATED DROP-IN WELLS

Models: 423SDC1A, 423SDC2A, 423SDC3A, 423SDC4A, 423SDC5A, 423SDC6A

PLEASE READ THE MANUAL THOROUGHLY PRIOR TO EQUIPMENT SETUP, OPERATION, AND MAINTENANCE.

REVISED 10/2023

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OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference.

Model No.: _____

Serial No.: _____

Date of Purchase: _____

Serial Plate Example:

LISTED
SA45904

Conforms to NSF/ANSI-7, UL-471

INTRODUCTION

ServIt Drop-In Refrigerated Wells are designed to keep foods at optimum serving temperatures without affecting quality. Perfect for commercial environments such as buffets, serving lines, salad bars, and corporate cafeterias, these refrigerated wells hold anything from salads to fruit and much more! All models include standard features such as easy to use digital controls and drains for defrosting.

The drains are large ¾" sized, allowing for quick defrosting and draining during end of day cleaning. They are built for tough front and back of house use with rugged stainless steel construction and heavy-duty hardware. ServIt refrigerated wells come with robust 18-gauge 304 stainless steel top and well liner and 20-gauge 430 stainless steel exterior, perfect for resistance to corrosion while being easy to clean. These refrigerated wells were designed with the fabricator and installer in mind, providing simplified installation over competitors.

This manual provides the installation, safety, and operating instructions for Drop-in Refrigerated Wells. ServIt recommends all installation, operating, and safety instructions appearing in this manual to be read prior to installation or operation of the unit.

SAFETY WARNINGS

DANGER: Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.

CAUTION: Risk of fire or explosion. Flammable refrigerant used. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.

CAUTION: Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.

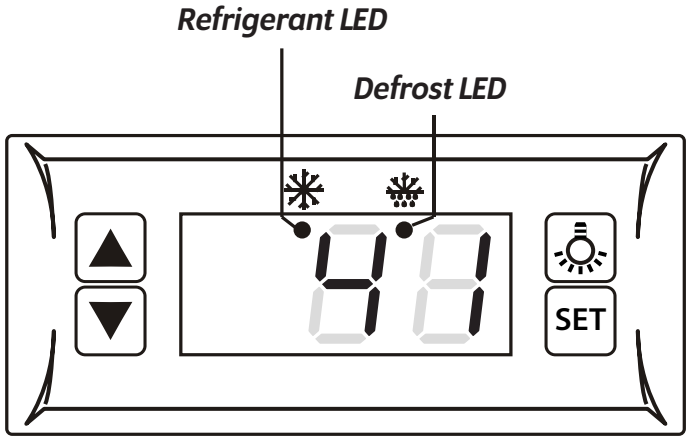
CAUTION: Risk of fire or explosion due to flammable refrigerant used. Follow handling instructions carefully in compliance with local government regulations.

CONTROL PANEL

Use and Caution

Your new refrigerator is already factory-set to run at optimum temperatures for food safety and should require no adjustments.

Control Panel - Figure 1:



Front Panel Operation

1. Set temperature:
   - Press [SET] button, the set temperature is displayed.
   - Press [▲] or [▼] to modify the displayed value.
   - Press [SET] button to exit the adjustment and display the unit's current temperature.

2. If no more buttons are pressed within 10 seconds, the unit's current temperature will be displayed.

3. Refrigerant LED: When the compressor is running, the LED is on; when the refrigerator temperature is constant, the LED is off; During the delay start, the LED flashes.

4. Defrost LED: during the defrost cycle, the LED is on; when it stops defrosting, the LED is off; During the delayed display of defrost, the LED flashes.

CONTROL PANEL
(CONTINUED)

Electrical

- Please ensure that the required voltage is being supplied at all times.
- The unit should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection. Please refer to the electrical requirements on the unit's nameplate.
- The unit should have its own dedicated outlet.
- Do not use extension cords.
- Ensure the unit is not resting on or against the electrical cord.
- If the unit is not in use for a long period of time, please unplug the unit from the outlet.
- To avoid shock and fire hazards, do not plug in or unplug the unit with wet hands.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could damage the compressor.

Defrost System

Refrigeration units contain an automatic defrost system. Refrigeration coils are kept below the freezing point (32º F). When defrosting the unit, run-off water will drain out the bottom of the unit. Verify that drain hose leads to a container, drain, or pump.

OPERATING INSTRUCTIONS

WE STRONGLY RECOMMEND THAT ANY SERVICING BE PERFORMED BY AN AUTHORIZED SERVICE TECHNICIAN.
DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

Loading Product

DO NOT BLOCK THE AIR VENTS.

- Ensure all shelves are sitting level and properly secured before loading products.
- Do not store flammable and explosive gas or liquids inside the unit.

Cleaning the Condenser Coil

A DUSTY CONDENSER MAY LEAD TO HIGH ENERGY CONSUMPTION, LESS COOLING EFFECTIVENESS, AND COMPRESSOR DAMAGE. THE CONDENSER COIL IS LOCATED AT THE BOTTOM BEHIND THE PANEL.

1. Disconnect the electrical power from the unit.
2. Remove the front cover and base cover with a screwdriver.
3. Using a soft brush and/or vacuum, remove the dirt, lint, etc. from the finned condenser coil in a vertical direction.
4. Clean the condenser with a commercial condenser coil cleaner, available from any kitchen equipment retailer. *(Example: Nobel Chemical Tech Line)*
5. After cleaning, straighten any bent condenser fins with a fin comb.
6. When finished, be sure to reinstall the front cover and base cover.
7. Reconnect the electrical power to the unit.

Cleaning the Fan Blades and Motor

- If necessary, clean the fan blades and motor with a soft cloth.
- If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

OPERATING INSTRUCTIONS
(CONTINUED)

Cleaning the Interior of Unit

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the interior finish.
- Periodically remove the shelves and shelf brackets from the unit, and clean them with a mild soap and warm water.

INSTALLATION INSTRUCTIONS

PLEASE READ THIS MANUAL THOROUGHLY PRIOR TO EQUIPMENT SETUP, OPERATION, AND MAINTENANCE.
THIS UNIT IS INTENDED FOR USE IN A TEMPERATURE-CONTROLLED ENVIRONMENT LESS THAN 75º F AND 55% RELATIVE HUMIDITY.
MALFUNCTION DUE TO IMPROPER CONDITIONS IS NOT COVERED UNDER WARRANTY.

IMPORTANT — Please Read Before Installation:

- If the unit has recently been transported on its side, please let the unit stand upright for a minimum of 24 hours before plugging it in.
- Make sure all accessories are installed (shelves, shelf clips, etc.) before plugging in the unit.
- Make sure the unit has reached the desired temperature before loading the unit with products.
- Do not attempt to remove or repair any component of the unit. Consult an authorized service technician for servicing / repair.
- Do not stand inside the unit.
- Please read through this manual in its entirety.

Cabinet Location Guidelines:

- Install the unit on a strong and leveled surface.
  - If the surface is uneven, the unit may be noisy.
  - The unit may malfunction if the surface is uneven.
- Install the unit in an indoor, well-ventilated area.
  - For best performance and to maintain proper airflow, maintain 6” of clearance on the side and the back of the unit at all times.
  - If installed in a cabinet, there must be venting for the unit.
  - Outdoor use may cause decreased efficiency and damage to the unit.
  - Avoid direct sunlight.
- Avoid installation in a high humidity and / or dusty area.
  - High humidity can cause the unit to rust and may decrease efficiency.
  - Dust collected on the condenser coil may cause unit to malfunction.
  - Malfunction due to high ambient temperatures, humidity, or improperly maintained condenser coil will void the warranty.
- Select a location away from heat and moisture-generating equipment.
  - High ambient temperatures may cause the compressor to malfunction.
  - Malfunction due to high ambient temperatures and humidity will void the warranty.

Hole-cutting should be done by a professional. The counter must be able to hold the weight of the unit. The surface must be level to have even force supporting the case. When drop-in units are being installed, they should be lowered down from both sides so that they are level.

The cutout into the cabinet must have a minimum of 4" from each edge of the countertop to properly support the drop-in well. The condenser shroud may need to be removed to drop into cabinetry.

The cabinet cannot be completely closed off. There must be air flow for the refrigeration to breathe and function.

INSTALLATION DIMENSIONS

DIMENSIONS BELOW ARE NOMINAL AND MAY VARY BASED ON MANUFACTURING TOLERANCES. IT IS RECOMMENDED TO ALWAYS MEASURE THE ACTUAL UNIT RECEIVED PRIOR TO PROCEEDING WITH CUTOUT AND INSTALLATION.

Item #	Total Height (Including Condensing Unit)	Overall Outer Dimensions (Flange)		Overall Outer Dimensions (No Flange)		Suggested Cutout Size		Flange Overhang (Per Edge)
		Width	Depth	Width	Depth	Width	Depth	
Diagram Reference	A	B	C	D	E	F	G	H
423SDC1A	22 1/16" (560mm)	16 1/2" (419mm)	25 7/8" (657mm)	15 1/4" (387mm)	24 5/8" (625mm)	15 1/2" (393mm)	24 7/8" (631mm)	5/8" (16mm)
423SDC2A		29 5/8" (752mm)		28 3/8" (720mm)		28 5/8" (726mm)		
423SDC3A		42 13/16" (1087mm)		41 9/16" (1055mm)		41 13/16" (1061mm)		
423SDC4A		56 1/4" (1429mm)		55" (1397mm)		55 1/4" (1403mm)		
423SDC5A		69 7/8" (1775mm)		68 5/8" (1743mm)		68 7/8" (1749mm)		
423SDC6A		83 7/16" (2119mm)		82 3/16" (2087mm)		82 7/16" (2093mm)		

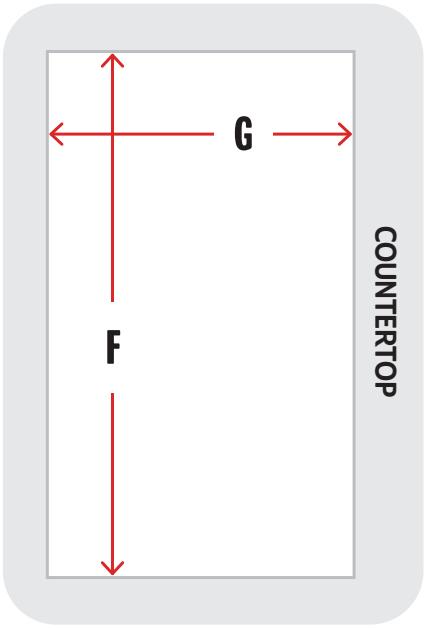
Before getting started, please refer to the Installation Diagrams on page 8.
GENERAL NOTE: All electric units to be connected and installed must comply with NEC and local codes. Consult a qualified plumber for proper trap and drain installation that complies with local plumbing codes.

1. Cut out countertop as specified.
   NOTE: Unit is designed for installation in stainless steel countertops. If installed in stone or wood countertop, additional clearances between the well and the counter are necessary.
2. Apply putty or butyl tape to the underside perimeter of the well rim outer edge.
3. Apply a ¼" bead of food-grade silicone adjacent to the putty/butyl tape on the well flange.
4. Drop well into the pre-cut opening from the top and push down until the perimeter of the well flange is flush with the counter service.
5. Allow silicone to set and fully cure before making electric and water connections.
6. Attach drain using rubber coupling or PVC unit to drain.
   NOTE: Copper drain lines are recommended.

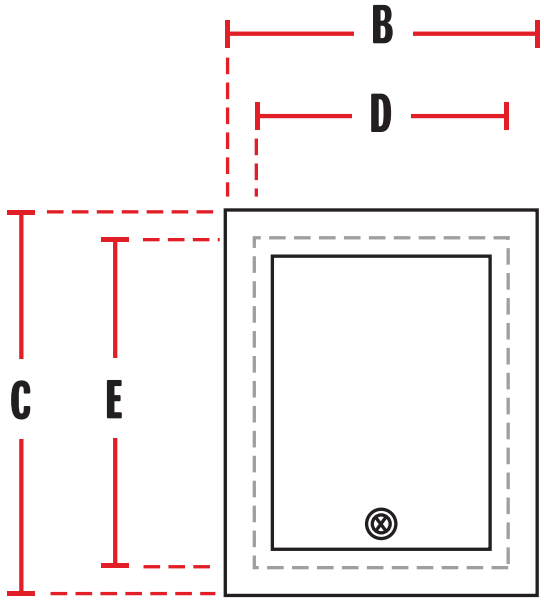
INSTALLATION DIAGRAMS

(Please refer to the Installation Dimensions chart on page 6 for specific model specs and information.)

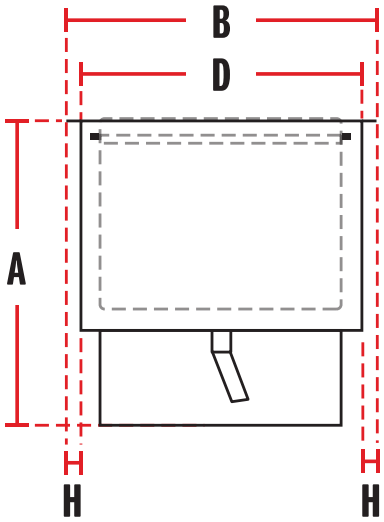
Drop-In Cut Diagram - Figure 2:



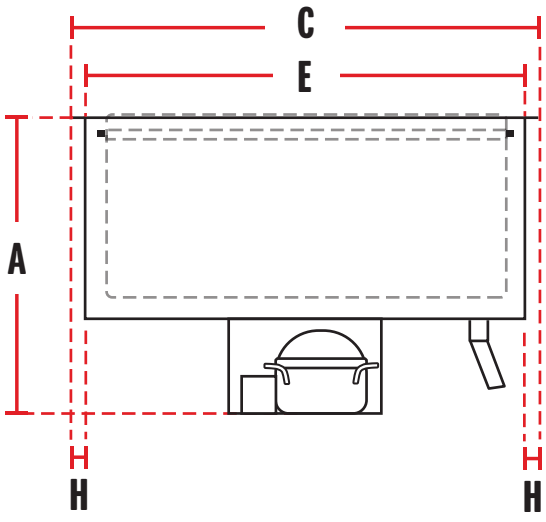
Top View - Figure 3:



Front View - Figure 4:



Side View - Figure 5:



TROUBLESHOOTING

Problem	Possible Cause	Possible Solution
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing units run for long periods of time.	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Dirty condenser coil.	Clean the condenser coil (Page 6).
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold.
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Airflow blocked.	Rearrange product to allow for proper air flow. Make sure there is at least 4 inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil (Page 6).
	Evaporator coil iced over.	Ensure wells are covered when not in use.
	Low refrigerant levels.	Contact a service technician to check refrigerant levels.
Condensation is collecting on the cabinet and/or floor.	Relative humidity is above 55%.	Move unit to area below relative humidity or lower humidity level.