INSTALLATION AND OPERATION INSTRUCTIONS

24" HC SERIES, HB SERIES, & HD SERIES UNDERCOUNTER REFRIGERATION



ADA Refrigerator
HB24RS4
**SS Door Option Shown*



Refrigerator
HB24RS4
**SS Drawers Door Option Shown*



Wine Reserve
HB24WS4
**SS Glass Door Option Shown*

5 Year Compressor Warranty

Intertek — *For HB24 and HC24 series only*

NSF — *For HD24RS4 and HD24WS4 only*

c UL us

The Perlick Corporation verifies this product **does not contain a prohibited refrigerant** as defined by the California Air Resource Board (CARB), the state of New York, and any other state with HFC prohibition laws. This product does not contain HFC's. The following disclosure statement is provided to comply with the CARB regulation:

This equipment is prohibited from use in California with any refrigerants on the "List Of Prohibited Substances" for that specific end use, in accordance with the California Code of Regulations, title 17, section 95374. This disclosure statement has been reviewed and approved by the Perlick Corporation and the Perlick Corporation attests under penalty of perjury, that these statements are true and accurate.

GENERAL INFORMATION

Introduction

Congratulations on your purchase of a Perlick commercial underbar product. This manual has been prepared to assist you in the installation of your cabinet and to acquaint you with its operation and maintenance.

This manual has been prepared to assist you in the installation of your under counter refrigerator and to acquaint you with its operation and maintenance.

We dedicate considerable time to ensure that our products provide the highest level of customer satisfaction.

If service is required, your dealer can provide you with a list of qualified service agents. For your own protection, never return merchandise for credit without our approval.

We thank you for selecting a Perlick product and assure you of our continuing interest in your satisfaction.

Warranty

To register your product, visit our web site at perlick.com. Click on "Commercial", then "Service". Click on the link "Warranty Registration Form". You must complete and submit this form or the installation date will revert back to the ship date.

Please record the purchase date and the dealer's name, address and telephone number below.

Model Number: _____

Serial Number: _____

Purchase Date: _____

Dealer Name & Address _____

_____

_____

Phone Number _____

Form No. Z2363
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SAFETY

PLEASE READ all instructions completely before attempting to install or operate the unit. Take particular note of the DANGER, WARNING and CAUTION information in the manual. The information is important for the safe and efficient installation, operation and care of your Perlick unit.

⚠ DANGER **Indicates a hazard that WILL result in serious injury or death if precautions are not followed.**

⚠ WARNING **Indicates a hazard MAY cause serious injury or death if precautions are not followed.**

⚠ CAUTION **Indicates a hazard where minor or moderate injury may occur if precautions are not followed.**

NOTICE **Indicates that property damage may occur if warnings or instructions are not followed.**

IMPORTANT!
Read and understand all information in this manual before attempting the installation. All plumbing and electrical work must be performed by a qualified technician and conform to all applicable state and local codes.

WARNING: California Prop 65 Notice
These products may expose you to chemicals including Chromium, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information on whether a product in this list contains these chemicals, please refer to the specific product page at **perlick.com**. Or to find out more about Prop 65, go to **P65Warnings.ca.gov**.

HC Series Size and Specifications

MODEL NO.		HC24RS4	HC24FS4	HC24WS4
CABINET DIMENSIONS	Length Ins. (mm)	23-7/8" (606)	23-7/8" (606)	23-7/8" (606)
	Depth Ins. (mm)	24" (610)	24" (610)	24" (610)
	Height Ins. (mm)	34" (864)	34" (864)	34" (864)
SHIP WEIGHT LBS. (KG)		185 (83)	195 (88)	205 (92)
CAPACITY CU. FT. (L.) [PRODUCT*]		5.3 (150) [5 cases]	5.3 (150) [86 glasses]	5.3 (150) [40 wine bottles]
SHELVING		2 black vinyl-coated full-extension shelf (adjustable)	2 black vinyl-coated full-extension shelf (adjustable)	5 black vinyl-coated full-extension wine shelves that hold 8 wine bottles each (750 ml.) (adjustable) Refrigerator & beverage shelving available
TEMPERATURE SETTINGS F°(C)		34° (1.1) - 42° (5.6) **Factory Set Point** 36° (2.2°)	-10°(-23.3) - 10°(-12.2) **Factory Set Point** 0° (-17.8°)	40°(4.4°) - 68°(20) **Factory Set Point** 55° (12.8)
TAPPING		Centered over door only. Tapping option removes shelving.	Not available	Not available
CABINET CONSTRUCTION (INT.)		**Interior** Stainless Steel		
CABINET CONSTRUCTION (EXT.)		**Exterior Sides, Exterior Top and Grill** Stainless Steel **Exterior Back and Exterior Bottom** Galvanized **Door Exterior** Customer Choice (see below under 'Customer Options')		
CABINET INSULATION		Polyurethane-Ecomate. **Wall Thickness**-2" **Door, Drawer Thickness**-2" (solid stainless steel only)		
DOORS, HINGING & HARDWARE		**Number of Doors** 1 **Opening Style** Hinged (Left or Right) **Door Style** Solid or Glass **Door Swing Clearance** 25" (635) **Locks** Available (factory installed)		
CONDENSING UNIT		Condenser Access Front		
REFRIGERATION		**Refrigerant** R600a **Expansion Device** Capillary Tube Type w/Hermetic Compressor **Defrost** Chiller equipped w/automatic 4-hour hot gas defrost cycle and manual 6-hour defrost with auto restart (HC24FS model only)		
HEAT REJECTION (at 75°F ambient)		450 btu/hr	700 btu/hr	450 btu/hr
PLUMBING		None required. Moisture drains to self evaporating condensate pan		
ELECTRICAL		**Electrical Supply** 115V/60 Hz/1 Phase **Running Load Amps** HC24FS4: 2.7A/HC24RS4 & HC24WS4: 1.9 **Cord Connection** Cord Connected (3-prong 6' NEMA 5-15P) **Thermostat** Digital **Lighting Type** LED		
VENTILATION		Front-vented		
CUSTOMER OPTIONS		**Door Finishes** Black Vinyl/Field Laminate (B), Stainless Steel (S), Glass w/ Black Vinyl/Field Laminate (G), Glass w/ Stainless Steel Frame (T), Stainless Steel Drawers (E), Black Vinyl/Field Laminate Drawers (D) **Door Handle Options** 24" full length stainless steel, Classic 6" chrome w/black vinyl grip, tab handle (top mount, stainless steel) NOTE: *Glass option not available for freezer or beer dispenser*		
ADDITIONAL ACCESSORIES		**Casters** 3.75" (Part No. 66736) **Legs** 4"-5" (Part No. 66734), 6"-7.25" (Part. No 66735)		

**Product capacity based on 12 oz. long neck bottles (Refrigerator), 3" diameter glass size (Freezer) and 750 ml. wine bottles (Wine Reserve)*

***NOTE:** This equipment is intended for the storage and display of non-potentially hazardous bottled or canned products only!*

HB Series Size and Specifications

MODEL NUMBERS		HB24RS4	HB24FS4	HB24BS4	HB24WS4
MODEL DESCRIPTION		Refrigerator	Freezer	Beverage Center	Wine Reserve
OVERALL DIMENSIONS	Width - in. (mm)	23-7/8 (606)	23-7/8 (606)	23-7/8 (606)	23-7/8 (606)
	Depth - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Height - in. (mm)	32 (813)	32 (813)	32 (813)	32 (813)
OPENING DIMENSIONS	Width - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Depth - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Height - in. (mm)	32-1/8 (816)	32-1/8 (816)	32-1/8 (816)	32-1/8 (816)
INTERNAL VOLUME Net. Cu. Ft. (L)		4.8 (136)	4.8 (136)	4.8 (136)	4.8 (136)
SHIPPING WEIGHT Lbs. (kg.)		195 (88)	195 (88)	195 (88)	195 (88)
ELECTRICAL SPECIFICATIONS	Electrical Supply	115 VAC/60 Hz/1 Ph	115 VAC/60 Hz/1 Ph	115 VAC/60 Hz/1 Ph	115 VAC/60 Hz/1 Ph
	Running Load Amps	1.9	2.7A	1.9	1.9
	Electrical Connection	Cord connected	Cord connected	Cord connected	Cord connected
	Cord Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
	Cord Length	6'	6'	6'	6'
	Defrost Initiation	Automatic	Automatic	Automatic	Automatic
	Defrost Type	Off cycle	Hot Gas	Off cycle	Off cycle
	Thermostat	Digital	Digital	Digital	Digital
	Lighting Type	LED	LED	LED	LED
REFRIGERATION SPECIFICATIONS	Refrigerant	R600a (62g)	R600a (59g)	R600a (62g)	R600a (62g)
	Expansion Device	Capillary Tube	Capillary Tube	Capillary Tube	Capillary Tube
	Temperature Settings F (C)	34° (1.1) - 42° (5.6) **Factory Set Point** 36°(2.2°)	-10° (-23.3) - 10°(-12.2) **Factory Set Point** 0° (-17.8)	34° (1.1) - 48° (8.9) **Factory Set Point** 42°(5.6°)	40° (4.4) - 68° (20) **Factory Set Point** 55°(12.8°)
	Heat Rejection	450BTU/hr	700BTU/hr	450BTU/hr	450BTU/hr
	Front Vented	Yes	Yes	Yes	Yes
PLUMBING		None Required	None Required	None Required	None Required

AVAILABLE DOOR/DRAWER STYLES	HB24RS4	HB24FS4	HB24BS4	HB24WS4
Solid Black Vinyl/Field Laminate (Lock Optional)	X	X	X	X
Solid Stainless Steel (Lock Optional)	X	X	X	X
Glass w/Black Vinyl/Field Laminate (Lock Optional)	X		X	X
Glass w/Stainless Steel (Lock Optional)	X		X	X
Drawers Solid Black Vinyl/Field Laminate (Lock INCLUDED)	X	X		
Drawers Stainless Steel (Lock INCLUDED)	X	X		

**Doors/Drawers can be finished with wood overlay panels (by others). Contact Perlick for drawing templates.*

MODELS
HD24RS4
HD24WS4

HD Series Size and Specifications

MODEL NO.		HD24RS4	HD24WS4
MODEL DESCRIPTION		Refrigerator	Wine Reserve
CABINET DIMENSIONS	Length Ins. (mm)	23-7/8" (606)	23-7/8" (606)
	Depth Ins. (mm)	18" (457)	18" (457)
	Height Ins. (mm)	32" (813)	32" (813)
SHIP WEIGHT LBS. (KG)		185 (83)	185 (83)
CAPACITY CU. FT. (L.)		3.1 (88)	3.1 (88)
SHELVING		2 black vinyl-coated full-extension shelves (adjustable)	4 black vinyl-coated full-extension wine shelves (adjustable). Each wine shelf holds 5 (750 ml) wine bottles.
CABINET CONSTRUCTION (INT.)		Interior Stainless Steel	
CABINET CONSTRUCTION (EXT.)		Exterior Sides, Exterior Top Stainless Steel Exterior Back Galvanized Door Exterior Customer Choice (see below under 'Customer Options')	
CABINET INSULATION		Polyurethane-Ecomate. Wall Thickness-2" Door, Drawer Thickness-2" (solid stainless steel only)	
DOORS, HINGING & HARDWARE		Number of Doors 1 Opening Style Hinged (Left or Right) Door Style Solid or Glass Door Swing Clearance 25" (635) Locks Available (factory installed)	
CONDENSING UNIT		Condenser Access Front	
REFRIGERATION		Refrigerant R600a (62g) Expansion Device Capillary Tube Type w/ Hermetic Compressor	
HEAT REJECTION AT 75°F AMBIENT		350 BTU/hr	
PLUMBING		None required. Moisture drains to self evaporating condensate pan	
ELECTRICAL		Electrical Supply 115V/60 Hz/1 Phase Running Load Amps 1.9 Cord Connection Cord Connected (3-prong 6' NEMA 5-15P) Thermostat Electro-Mechanical Lighting Type Incandescent	
TEMPERATURE SETTINGS F°(C°)		Temp. Range 34° (1.1°) - 42° (5.6°) Factory Temp. Setting 36°(2.2°)	Temp. Range 40° (4.4°) - 68° (20°) Factory Temp. Setting 55° (12.8°)
CUSTOMER OPTIONS		Door Finishes Black Vinyl/Field Laminate (B), Stainless Steel (S), Glass w/ Black Vinyl/Field Laminate (G), Glass w/ Stainless Steel Frame (T), Black Vinyl/Field Laminate Drawers (D) Door Handle Options 24" full length stainless steel, Classic 6" chrome w/black vinyl grip, tab handle (top mount, stainless steel) NOTE: Glass option not available for freezer	
ADDITIONAL ACCESSORIES		Door Locks (Castors and Legs: Not Applicable)	

**Product capacity based on 12 oz. long neck bottles (Refrigerator), 3" diameter glass size (Freezer) and 750 ml. wine bottles (Wine Reserve)*

***NOTE:** This equipment is intended for the storage and display of non-potentially hazardous bottled or canned products only!*

Refrigerant

⚠ DANGER Take caution when handling, moving and using the product to avoid damaging the refrigerant tubing or increasing the risk of a leak

⚠ WARNING All service work shall be performed by factory authorized service personnel and all component parts shall be replaced with like components to minimize the risk of possible ignition due to incorrect parts or improper service.

⚠ CAUTION If service is necessary, repair work must be performed by a Perlick authorized servicer. Work done by unqualified individuals could potentially be dangerous and will void the warranty.

NOTICE This product contains blown foam insulation using blowing agent R-611 (Methyl Formate). The foam in this product does not contain HFC's, CFC's, or HCFC's.

All models covered in this user manual are manufactured using refrigerant R600a (Isobutane). R600a is a hydrocarbon. This refrigerant is flammable and is only allowed for use in appliances with fulfill the requirements of UL471, or UL/IEC 60335-1 and UL/IEC 60335-2-89. (To cover potential risk originated from the use of flammable refrigerants). Consequently, R600a is only allowed to be used in refrigerating appliances with are designed for this refrigerant and fulfill the above-mentioned standard.

- R600a is heavier than air. The concentration will always be highest at the floor level.
- The explosion limits are as follows:
  - Lower Limit: 1.8% by volume
  - Upper Limit: 8.4% by volume
  - Ignition Temperature: 460°C

Preparing the Cabinet for Use

UNCRATING AND INSPECTION

Remove all crating material before operating. Carefully inspect cabinet for hidden damage. If damage is discovered, file your claim immediately with the transport company. Perlick is not responsible for damage in transit.

⚠ DANGER Do not use or store flammable liquids (ie; gasoline) or vapors near the appliance to avoid fire.

INSTALLATION

NOTICE The unit must NOT be totally enclosed or damage may occur. Air circulation must not be restricted. The condenser at cabinet front must be provided with a minimum of two inches air space. Be sure to provide access so front cover can be removed to clean the condenser.

NOTICE If unit has been laid on its back or sides, place unit upright and allow a minimum of 24 hours before connecting power. Failure to follow this procedure may damage the compressor and void the warranty.

NOTICE Use care when handling, moving and using the product to avoid damaging the refrigerant tubing or increasing the risk of a leak.

ELECTRICAL

For specifications, see data plate located on the cabinet. Also, see wiring diagram located in this publication.

⚠ WARNING Inspect the electrical cord and plug for damage prior to energizing the unit to avoid potential electric shock.

⚠ WARNING Use electrical grounding to avoid electrocution or electric shock. This appliance is equipped with a 3-prong (grounding) polarized plug for your protection against possible shock hazards. Failure to use grounding may result in death, serious injury, or property damage.

⚠ WARNING Never use an extension cord to connect the unit to the electrical source. Do not use a two-prong adapter or remove the power cord ground prong. Failure to use grounding may result in death, serious injury, or property damage.

NOTICE Using any voltage other than specified will result in serious damage to the unit.

USE & OPERATION

⚠ DANGER Do not use or store flammable liquids (ie; gasoline) or vapors near the appliance to avoid fire.

⚠ WARNING To avoid contamination, use food safe containers (not included) for the storage of craft ice in the cabinet's freezer compartment. This equipment does not include a drain and is intended for use with craft ice and other non-hazardous food stored in food safe containers. Perlick recommends the use of NSF food certified containers.

⚠ WARNING It is strongly recommended that all service work is performed by individuals that are trained on the specific equipment. To avoid risk of injury or death, individuals must be properly trained on the appropriate procedures for handling of flammable refrigerants and safely working with electricity. All component parts shall be replaced with like components. Incorrect parts or improper service may result in injury, damage to property, or fire. It is recommended that all warranty service work be performed by Perlick authorized service agent using only OEM parts.

NOTICE The unit must NOT be totally enclosed or damage may occur.

REPAIR & MAINTENANCE

⚠ WARNING All service work shall be performed by Perlick-authorized service personnel. All component parts shall be replaced with like components. Incorrect parts or improper service may result in fire.

INSTALLING CASTERS OR LEGS (OPTIONAL)

Attach bracket assembly to the bottom of the cabinet base using the ¼"-20 Philips head machine screws provided. Attach casters or legs to the mounting bracket with ¼" – 20 Philips head screws provided

NOTICE To comply with NSF requirements, cabinet must be sealed to floor or on legs, casters, or rollers.

PLACING THE CABINET

To assure maximum performance, fresh air must be allowed to circulate through the machinery compartment. Do not place anything in front of the cabinet that would obstruct air flow at these grilles. Do not place the unit in an unventilated small room.

NOTICE Cabinet should be leveled front to back then side to side.

INSTALLING ANTI-TIP BRACKETS

Unit may tip forward if loaded racks/shelves are all pulled out at the same time. To prevent tipping, and to provide stable installation, the unit must be secured in place with the anti-tip brackets supplied with the unit. The anti-tip brackets, when properly installed, should secure the rear legs/glides to the mounting surface and prevent the unit from tipping forward.

Please note:

- Anti-tip brackets are only used for stationary cabinets and should not be installed on cabinets with accessory casters. Caster kits are available for HC and HB model cabinets. Refer to the instructions supplied with the caster kit for proper installation.
- If installing on a concrete floor, concrete fasteners are required and not included with the anti-tip kit.
- *Some installation sites may require modifications to provide a secure surface for attaching the brackets.*

A set of anti-tip brackets is supplied with the unit. These brackets should be attached to the floor at the rear of the unit. Each bracket must be located to engage the rear glides when the cabinet is pushed back into position. Refer to Figure 1 (shown below) for anti-tip bracket mounting locations.

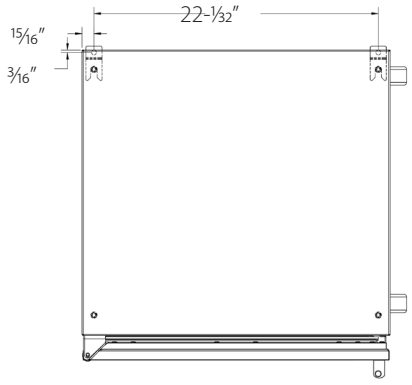


Figure 1. 24" Anti-Tip Bracket

WOOD OVERLAY INSTALLATION

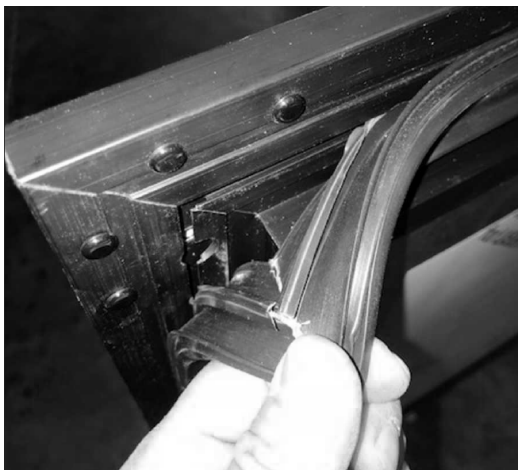
Before beginning installation, check all components for proper fit and finish. Handle should be installed to the overlay prior to installing overlay to door (use countersunk flathead fasteners for handle installation.)

⚠ CAUTION For best performance and functionality, the overlay panels should be 3/4" thick. The weight of the overlays should not exceed 20 lbs for solid (-2) doors, 10 lbs for glass (-4) doors, or 10 lbs for drawer (-6) models.

1. -2, -4 and -6 models come ready to accept wood overlay as shown below.



2. Remove the gasket carefully starting at the corners and avoid ripping the dart.



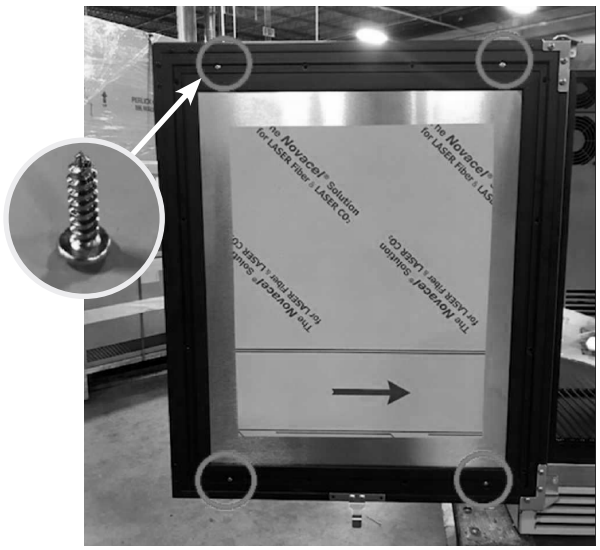
3. In some cases, the dart on the gasket may rip. If this happens, replace with a new gasket.



4. With the gasket removed, the screw holes needed to hold the overlay panel will be reveal as shown below.



5. Loosely attached the four corners of the overlay panel with the door frame with #10 x 3/4" wood screws.



6. Make sure the overlay panel is aligned properly with the door.



7. After alignment is satisfied, fasten down all screws through the screw holes.

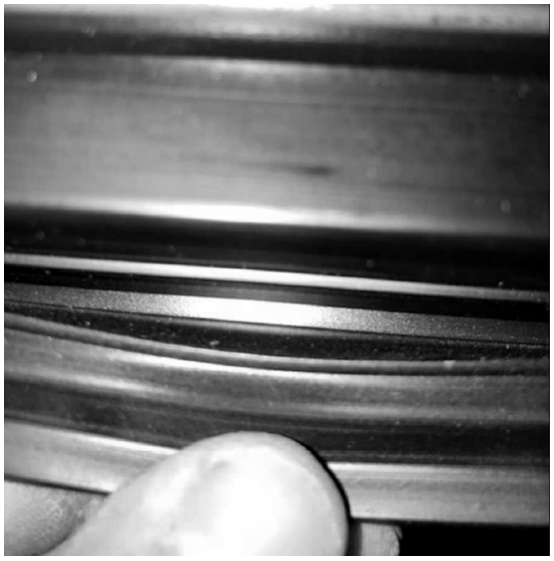


⚠ CAUTION Do not overtighten wood overlay attachment screws, as this may damage the factory supplied door frame.

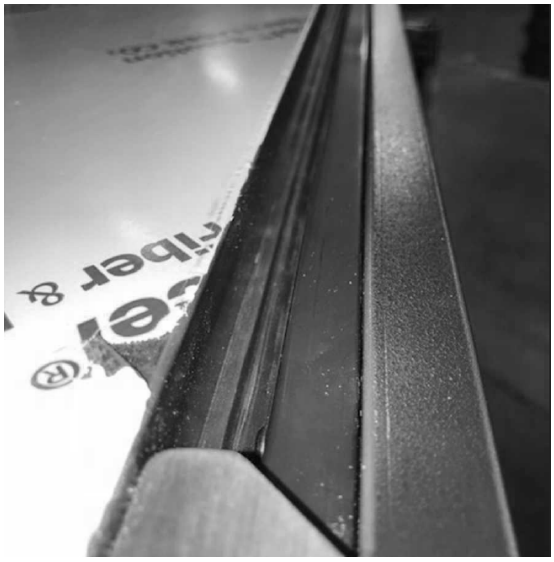
8. When re-installing the gasket, make sure the dart is pressed inside the slot on the door frame. Start at the four corners and firmly press your way inwards



9. Verify that the gasket is fully seated onto the door frame when completed.



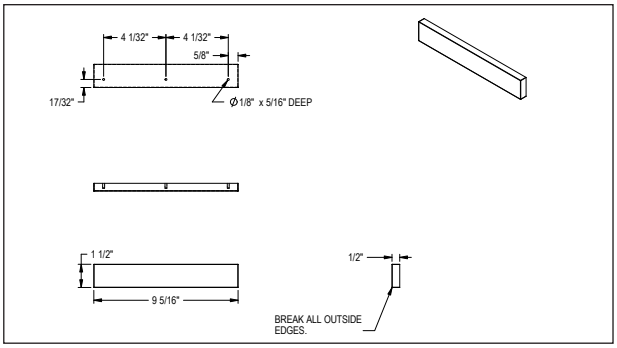
10. After installation of the overlay panel is completed, verify that the gasket is completely sealing around the cabinet frame. If installing panels onto drawer models (-6), repeat installation process for second drawer face. Installation is now complete.



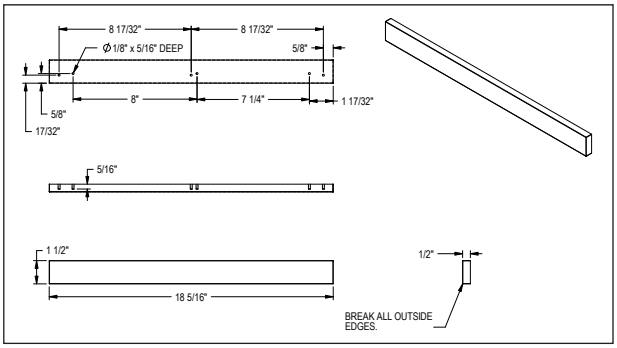
WINE RACK TRIM (OPTIONAL)

All wine reserve racks come with sleek stainless steel fronts. Unfinished solid hardwood fronts are optional and can be removed and replaced with other wood to match your cabinetry. See diagrams below for wine rack face details.

NOTE: The unfinished faces should be finished and sealed. In many cases, stains and/or finishes have odors that may be objectionable in an enclosed area. Do not stain or finish wood faces while installed on unit. To remove the front wood face from the wine shelf, simply pull out the wine shelf and remove the fasteners, finish as desired, and when completely dry, reinstall with fasteners.



Wine Rack Trim, 15" models



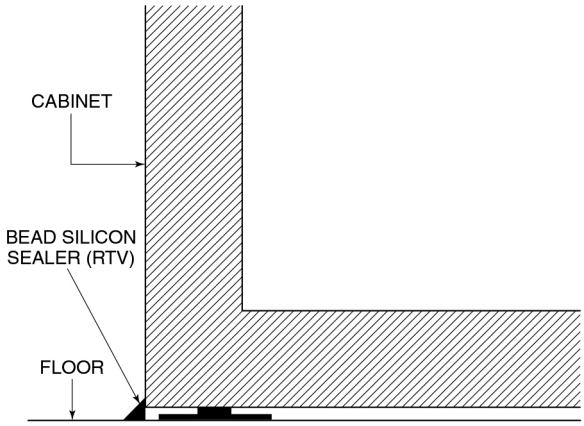
Wine Rack Trim, 24" models

SEALING THE CABINET

NOTICE **Finished flooring should be protected with appropriate material to avoid damage from moving the unit.**

NOTICE **If unit has laid on its back or sides, place unit upright and allow minimum of 24 hours before connecting power.**

NOTICE **To prevent damage to the counter top and unit underneath, do not place heavy objects on the counter top directly above the unit.**



For installation of a cabinet directly to the floor, (without legs or casters), the cabinet must be sealed to the floor to prevent liquid spillage passing under inaccessible portions of the equipment and to maintain the equipment's NSF sanitation certification. The floor surface shall be level and smooth. It is recommended to be sealed to the floor using an NSF certified silicone sealer. (Figure 1).

When sealing the cabinet to the floor, make sure that the louvered front grille plate can still be removed for condenser maintenance and cleaning

Plug the unit into the 15amp grounded outlet located in the installation opening. With power applied to the unit, check that lighting and cooling function operate properly, then turn off power to wall outlet at the circuit breaker.

Check interior door openings inside the unit to ensure the unit is level

PREPARING THE CABINET

NOTICE **TO achieve maximum performance, interior louver openings and fan guard openings should never be obstructed.**

Refrigerator:

The refrigerator compartments come standard with black vinyl coated adjustable full extension shelves.

Wine Reserve:

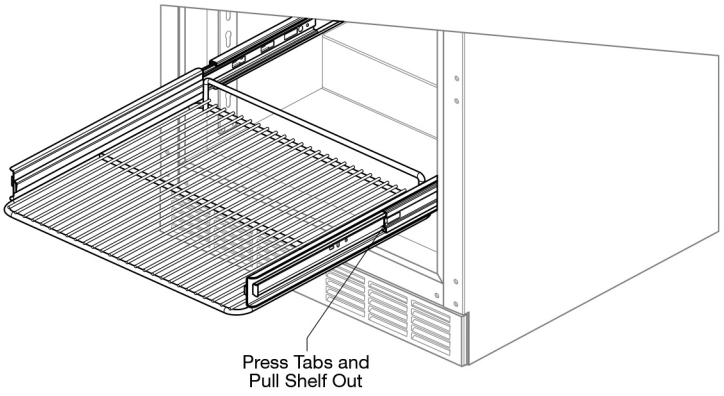
The two-door unit comes standard with 4 full extension wine shelves and six full extension black vinyl coated wine shelves. The shelves are removable and adjustable to accommodate oversized (magnum) bottles.

ADJUSTING FULL EXTENSION SHELVING

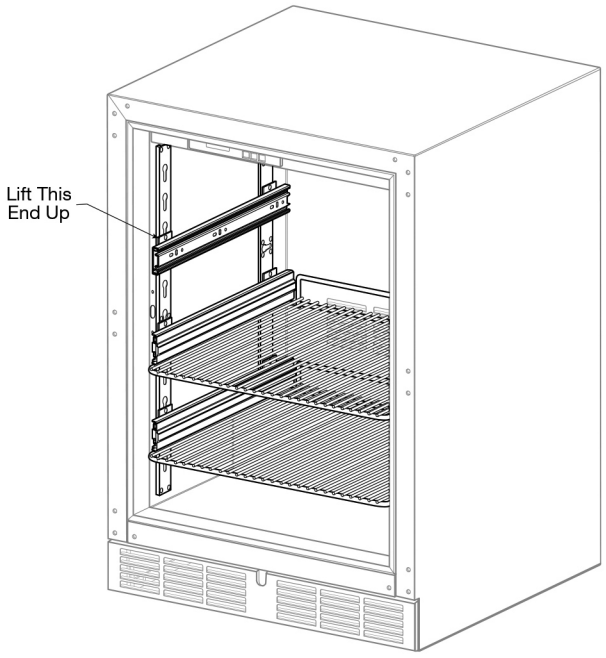
⚠ CAUTION **Shelves should be emptied and free of any product prior to moving or adjusting.**

Pull the shelf out to its furthest position Locate the tabs in the middle of both extenders (see extender tabs below). Press tabs and pull out.

- Reposition each bracket separately. Grasp the middle of the bracket, pull the front end up and out, then forward to remove (See mounting brackets below).
- Place bracket at desired position. Push the rear hook into the rear key slot. Set front of bracket on the wall hook.
- Repeat for other bracket(s).
- Push extenders completely into the unit. Align the shelf grooves with the extenders and slide completely into the unit.



Sliding Shelf Extender Tabs



Sliding Shelf Mounting Brackets

OPERATION

⚠ WARNING **Before storing perishables, turn unit on and allow it to operate for a minimum of 24 hours to allow temperatures to stabilize.**

NOTICE **When loading items into the unit, do not block internal louvers and fan guard openings or performance will be decreased. For optimal performance, leave a minimum clearance of 1 inch between the loaded product and any internal air openings.**

NOTICE **Always ensure that the manual light switch is in the OFF position before closing a solid wood or stainless steel door. If manual light switch is left on for an extended period of time, it may increase the cabinet temperature, and cause the refrigeration system to run harder.**

Master Switch

These products come equipped with a master power switch located behind the louvered toe kick. Remove the toe kick to turn power on or off to the unit.

Interior Light

Units are equipped with an interior light that illuminate when the door is opened. All HC48 models come standard with adjustable blue and white LED lighting (except for HC24FS & HB24FS models, which have default white LED light). The cabinet also comes equipped with a manual light switch for displaying the products through a glass door.

Loading Product

Before storing perishables, turn unit on and allow it to operate for a minimum of 24 hours to allow temperatures to stabilize. When loading items into the unit, leave a minimum of 1 inch clearance in front of internal louvers and fan guard openings, blocking airflow will result in decreased performance.

CHECKING PRODUCT TEMPERATURE

1. To accurately check the temperature of product stored in the refrigerated compartment, insert an accurate thermometer into a plastic unbreakable bottle, partially filled with water. Tighten bottle cap securely.
2. Place the bottle in the desired area for 24 hours. Refrain from opening the unit during the testing period. After 24 hours, check the temperature of the water. Adjust the temperature accordingly using the following procedures:

DIGITAL TEMPERATURE CONTROL - REFRIGERATORS, BEVERAGE CENTERS, AND WINE RESERVES

To display the Set point values press the SET key when the **'SET'** label is displayed. The Set point value appears on the display. To change the Set point value, press the ⌃ and ⌄ keys within 15 seconds. Press SET to confirm the modification.

The condenser fan motor turns off and on with compressor. The evaporator fan motor runs continuously.



Digital Temperature Controller

On/Off

Press the ON/OFF button to turn the unit on or off.

Key Combinations:

⌃ + ⌄ Press the UP and DOWN arrow buttons to lock and unlock the keyboard

SET + ⌄ Press the SET and DOWN arrow buttons simultaneously to enter programming mode.

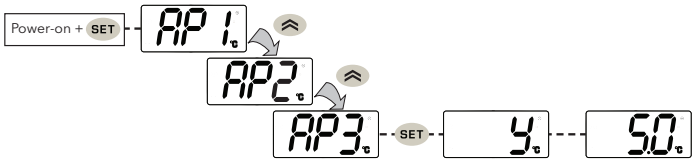
SET + ⌃ Press the SET and UP arrow buttons simultaneously to return to room temperature display.

NOTE: Dependent on the model and configuration, the controllers have been programmed to only allow a temperature adjustment within a specified range. See the chart top right for the specified range allowed for your unit.

SELECTING APPLICATIONS

The procedure for loading one of the default applications is:

1. At start-up of the device, keep the SET key pressed: the label "AP1" will appear;
2. Browse the various applications (AP1-AP2-AP3-AP4) using the ⌃ and ⌄ keys;
3. Select the desired application using the SET key ("AP3" in the example) or cancel the procedure by pressing the ⏻ key; alternatively wait for the timeout;
4. If the operation is successful, the display will show "y", if not it will show "n";
5. After a few seconds the instrument will return to the main display.



Selecting Applications

HC/HB/HD 24" Application Temperatures			
Model	**AP1**	**AP2**	**AP3**
HB24BS **HB24RS** **HB24WS**	Refrigerator (36°F)	Beverage Center (42°F)	Wine Reserve (55°F)
HC24RS **HC24WS**	Refrigerator (36°F)	N/A	Wine Reserve (55°F)
HD24RS **HD24WS**	Refrigerator (36°F)	N/A	Wine Reserve (55°F)
HC48RS **HC48WS**	Refrigerator (36°F)	N/A	Wine Reserve (55°F)

HC24 24" C-Series	
Model	Factory Temp Setpoint
HC24FS4	0° F
HC24RS4	36° F
HC24WS4	55° F
HB24 24" ADA Compliant Series	
Model	Factory Temp Setpoint
HB24FS4	0° F
HB24RS4	36° F
HB24BS4	42° F
HB24WS4	55° F
HD24 18" Shallow-Depth Series	
Model	Factory Temp Setpoint
HD24RS4	36° F
HD24WS4	55° F

LED Functions

The following table describes LED functions

LED	Mode	Function
❄	ON	Compressor is on
❄	Flashing	Delay, protection or Blocked start-up
❄	ON	Defrost is on
❄	Flashing	Manual or D.I. activation
((●))	ON	Alarm is on
((●))	Flashing	Alarm acknowledged
✱	ON	Evaporator is on

NOTE: An audible alarm will sound on any alarm condition. To silence the active alarm press and release any key on the controller. See the troubleshooting section for description of alarm codes and resolutions.

DIGITAL TEMPERATURE CONTROL - FREEZERS & CHILLERS

On/Off
Press the ON/OFF button to turn the unit on or off.



Fig. 2. HC24FS4 & HB24FS4 Controller
Models Built after January 29, 2024

To Set Target Temperature
Press and release the SET button. Display will show the current temperature setpoint.

To Change Setpoint Temperature
1. Press and hold the SET button until the display shows the current setpoint temperature with the "F" flashing.
2. Use the UP and DOWN arrow button to scroll to the desired temperature.

To Start A Manual Defrost (Freezer Models Only)
Press the DEFROST button.

To See Maximum Stored Temperature
Press the UP arrow button to see the maximum stored temperature. To reset the maximum stored temperature, while displayed, press and hold the SET button until 'rst' flashes in the display.

To See Minimum Stored Temperature
Press the DOWN arrow button to see the minimum stored temperature. To reset the minimum stored temperature, while displayed, press and hold the SET button until 'rst' flashes in the display.

Making Selections
Press the SET button to make a selection while in programming mode. When not in programming mode, button will display refrigerator set point.

Defrosting The Unit
All chiller and freezer models are equipped with an automatic evaporator, automatic hot gas defrost system to allow maintenance free operation of the cooling system.

HC24FS models are also equipped with a six (6) hour manually initiated defrost that users can activate by holding the DEF button for at least three (3) seconds, defrost has initiated when the controller display reads "DEF". After the six (6) hour defrost is complete, the unit will resume to normal operation. All other models employ off cycle defrost systems.

NOTE: Dependent on the model and configuration, the controllers have been programmed to only allow a temperature adjustment within a specified range. See the chart top right for the specified range allowed for your unit.

LED Functions
The following table describes LED functions.

LED	Mode	Function
❄	ON	Compressor is on
❄	Flashing	Anti-short cycle delay is on
❄	ON	Defrost is on
!	ON	Alarm is on
°F	Flashing	You are in the process of programming the unit

Maintenance

Audible alarm will sound if the door is left ajar for longer than one minute. Fully closing the door will clear the alarm condition, prolonged time spent with the door open can damage the equipment.

⚠ WARNING Shut off the electricity to the unit before cleaning the condenser and other routine maintenance.

⚠ CAUTION NEVER use hydrochloric acid (muriatic acid) on stainless steel. Do not use abrasive cleansers or cloths on any interior or exterior surfaces or removable parts.

⚠ CAUTION Avoid damaging or crushing the con denser fins or tubing.

STAINLESS STEEL CARE & CLEANING

General

Stainless steel is a "passive" metal because it contains other metals like chromium, nickel and manganese that stabilize the atoms. Chromium provides an invisible passive film that covers the steel surface, acting as a shield against corrosion. As long as the film is intact and not contaminated, the metal is passive and stainless. If the passive film of stainless steel has been broken, equipment can start to corrode and rust.

Three materials or processes can break down stainless steel's passive layer and allow corrosion to occur:

- Mechanical abrasion
- Deposits and water
- Chlorides

Mechanical abrasion refers to items that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

Water comes out of the faucet in varying degrees of hardness. Hard water may leave spots. When allowed to sit, these deposits will break down the passive chromium layer and rust stainless steel. Other deposits from food preparation must be promptly removed with an appropriate cleaning agent.

Chlorides are found nearly everywhere. They are in water, food and table salt. Household and industrial cleaners are the worst offenders.

Preventing Stainless Steel Rust

Use non-abrasive tools to clean stainless steel products. Soft cloths and plastic scouring pads will not harm the steel's passive layer.

Clean with polish lines. Some stainless steels have visible polishing lines or "grain". When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, polish in a consistent straight pattern and not in a circular motion.

Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner being used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier for an alternative. Avoid cleaners containing quaternary salt; it also can attack stainless steel and cause pitting and rusting. Keep food equipment clean. Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. The single most likely cause of damage is chlorides in the water. Remember, adding heat to cleaners that contain chlorides dramatically increases their effect on stainless steel.

If chlorinated cleaners are used, immediately rinse and wipe equipment and supplies dry. The sooner you wipe standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry. Oxygen helps maintain the stainless steel passive film.

Glass panels may be cleaned using any standard glass cleaner available on the market.

To clean interior and exterior non-metallic surfaces and removable parts, wash with mild solution of soap and lukewarm water with a little baking soda. Rinse and dry thoroughly. Avoid getting water on the lights, controllers, fan motors and unfinished wood wine rack faces.

Cleaning the Condenser

⚠ DANGER Flammable Refrigerant. Risk of fire or explosion. Do not damage refrigeration tubes.

The condenser (located behind the front grille cover) should be cleaned every three (3) months. Use a soft bristle brush and vacuum to remove dust and lint.

Recommended Cleaners for Specific Situations

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent	Apply with sponge or soft cloth
Fingerprints and smears	Areal 20, Lac-O-Nu, Lumin Wash, O-Cedar Cream Polish	Provides barrier film to minimize fingerprints. Can be used on all finishes. Rub the surface with a cloth as directed on the package.
Stubborn stains and discolorations	AllChem Concentrated Cleaner, Samae, Twinkle, Cameo Copper Cleaners, Grade FFF Italian Pumice Whiting, Steel Bright, Lumin Cleaner, Zud Restoro, Sta-Clean, Highlite Cooper's Stainless Steel Cleaner or Revere Stainless Steel Cleaner	Apply with a damp sponge or cloth, then rinse with clear water and wipe dry.
	Old Dutch, Lighthouse Sunbrite, Wyandotte Bab-O, Gold Dust, Sapollo, Bon Ami or Comet	For these household cleaners, rub with a damp cloth. They may contain chlorine bleaches so rinse thoroughly after use and wipe dry.
	Liquid NuSteel or Dubois Temp	For these products, rub the surface with a dry cloth using only a small amount of cleanser. Rinse with water and dry.
Heat tint or heavy discoloration	Penny-Brite, Copper Brite, Paste Nu-Steel, Dubois Temp or Tarnite	Rub onto surface with a dry cloth
	Bar Keepers Friend, Revere Stainless Steel Cleaner, Allen Polish, Steel Bright Wyandotte Bab-O or Zud	When using these cleaners, apply with a damp sponge or cloth, rinse thoroughly and wipe dry.
Tenacious deposits, rust, discoloration, industrial atmospheric stains	Oakite No. 33 Dilac, Texo NY, Flash-Klenz Caddy Cleaner, Turco Scale 4368 or Permag 57	Swab and soak with a clean cloth. Let stand for 15 minutes or more according to directions on package, then rinse and wipe dry.
Rust discoloration or corrosion caused by cleaning agents containing hydrochloric (muriatic) acid or chlorine bleach	3M Scotch Pad, type A, grade "fine"	Clean off the surface soil using cleaning methods above. Then rub discolored or corroded areas lightly with a dry pad.
Use of property names is intended only to indicate a type of cleaner and does not constitute an endorsement. Omission of any proprietary cleaner does not imply its inadequacy. All products should be used in strict accordance with instructions on the package. ***NOTE: Do NOT use steel wool or scouring pads to clean stainless steel.***		

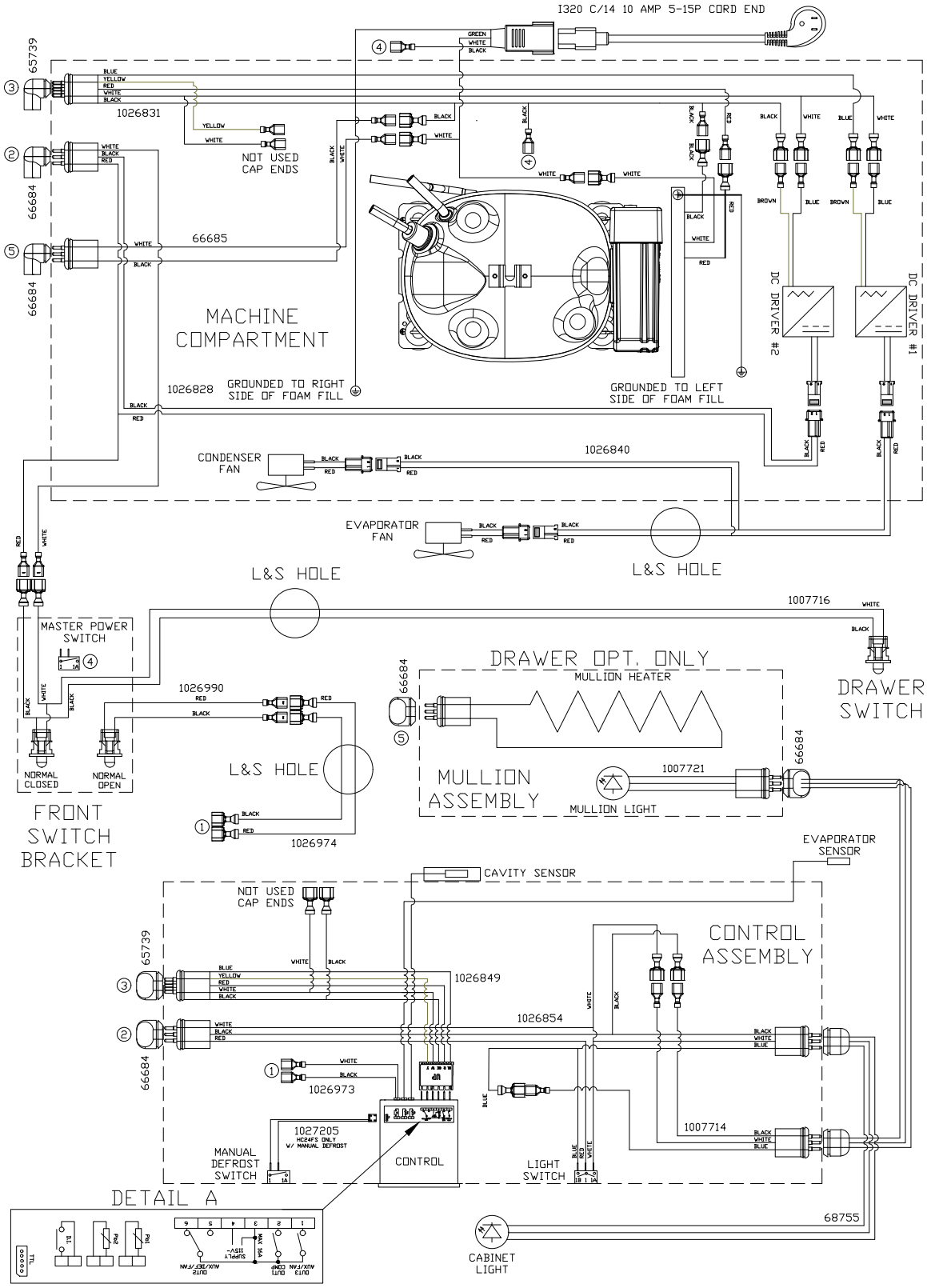
Troubleshooting

⚠ DANGER ***Electrocution hazard!*** **Never attempt to repair or perform maintenance on the unit until the main electrical power has been disconnected.**

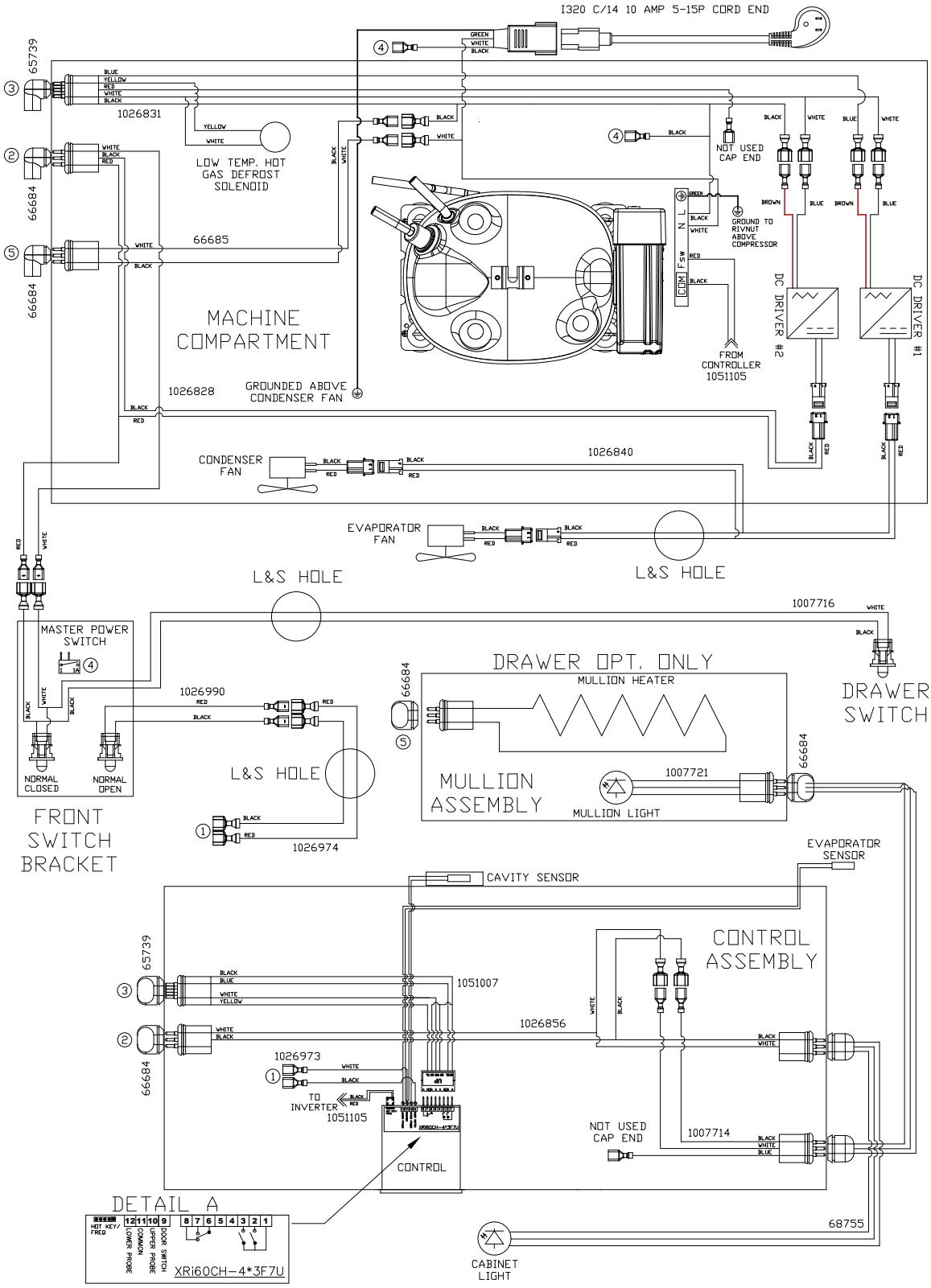
If the unit appears to be malfunctioning, read through the OPERATION section first, then check the guide below to identify and resolve the problem.

PROBLEM	RESOLUTION
Light stays on when the door is closed	Manual ON/OFF light switch is turned on.
	Is the door switch making contact with the plunger?
Noisy during operation	Certain sounds are normal. Soft sounds from the compressor, fan motor and valves will be heard.
The refrigerated cabinet isn't running	Is there electrical power to the unit?
	Is the building circuit breaker or fuse on?
	Is the control set properly?
	Is the condenser area clean?
The refrigeration compartment is warmer than usual	Is the control set properly?
	Is the light staying on?
	Is the condenser area clean and free of obstruction?
	Has the door been open for a long time or more frequently door opening occurred?
	Are internal louvers and fan guard openings obstructed?
The refrigerated compartment is cooler than usual	Is the control set properly?
	Is the door closing and sealing properly?
The refrigerations runs for long periods of time	Is the condenser area clean and free of obstruction?
	Has the door been open for a long time or more frequently door opening occurred?
	Has warm product just been placed in the unit?
	On hot days and in warm room temperatures, the system will run longer.
Condensation forms inside the refrigerated compartments	This is normal during high humidity and frequent door openings.
	Are the doors closing and sealing properly?
Condensation forms on the outside of the unit	During periods of high humidity, some condensation might appear on the outside surface. The condensation will disappear when the humidity drops. Meanwhile, be sure doors are closing and sealing properly. If condensation persists, contact your Perlick Factory Authorized service center.
LED Controller display is flashing "E1" - Compartment temperature probe error	Is the main compartment temperature probe firmly plugged into the digital controller?
	Contact Perlick Factory Authorized service center for replacement probe.
LED Controller display is flashing "E2" - Evaporator temperature probe error	Is the main compartment temperature probe firmly plugged into the digital controller?
	Contact Perlick Factory Authorized service center for replacement probe.
LED Controller display is flashing "AH1" - High compartment temperature alarm	Refer to problem "The refrigeration compartment is warmer than usual"
LED Controller display is flashing "AL1" - Low compartment temperature alarm	Refer to problem "The refrigeration compartment is cooler than usual"
LED Controller display is flashing "OPd" - Open door alarm	Has the door been open for longer than 1 minute?
	Is the door fully closed?
	Is the door plunger fully depressing the door switch (right side)?
	Is the door switch harness firmly plugged into the digital controller?
	Is there continuity across the ends of the door switch harness when the switch is depressed?
	Contact Perlick Factory Authorized service center for replacement switch.

Wiring Diagram for Models HB24RS4, HB24WS4, HC24RS4, HC24WS4, HD24RS4, HD24WS4



Wiring Diagram for Models HB24FS4, HC24FS4



Product/Service/Warranty Information

To Obtain Product Information

- Contact your selling dealer.
- Inquire on the web at www.perlick.com.
- Call 800-558-5592 for factory assistance for information, planning, installation or product information.
- Write **Perlick Corporation, Customer Service Department,** 8300 W. Good Hope Road, Milwaukee, Wisconsin 53223.
- E-mail us at **warrantyserv@perlick.com**.

To Obtain Product Service, Replacement Parts or Accessories:

Use only genuine Perlick replacement parts and accessories. Genuine Perlick parts and accessories are designed to work correctly with Perlick products and offer superior service life. The use of non-Perlick parts can damage the unit and may void the warranty.

Check the model and serial number of the unit located on the label attached to the inside top of the cabinet.

Call a Perlick Factory Authorized service center. For the location of the nearest Service Center, contact your dealer, or inquire via the web at www.perlick.com, or write to:

Perlick Corporation, Customer Service Department,
8300 W. Good Hope Road, Milwaukee, Wisconsin 53223,
call 800-558-5592, or e-mail us at:
warrantyserv@perlick.com.

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THE

PERLICK®

CORPORATION

8300 W Good Hope Rd

Milwaukee

Milwaukee, WI 53223

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