IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

Project Name:_____

Item #:_____

Model #: CRAS

CRAS
COLD FOOD COUNTER W/ REFRIGERATED "AIR SCREEN" COLD AIR PAN

INSTALLATION MANUAL

For Design and Installation Assistance
Call: 800-221-5644
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INTRODUCTION

Operating the IMC/Teddy CRAS is a straightforward procedure that can be accomplished with normal techniques. Procedures may vary due to field conditions and state regulations. Please note that the following instructions are recommendations only. The operator is responsible for proper setting and making sure the appropriate codes are followed. Please contact the IMC Teddy Engineering Department (800-221-5644) for additional assistance.

Please read the attached information carefully, as much of the information provided is reflecting proven operating techniques used in previous installations.

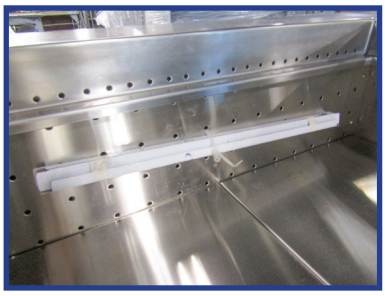
UNIT REFERENCE IMAGES

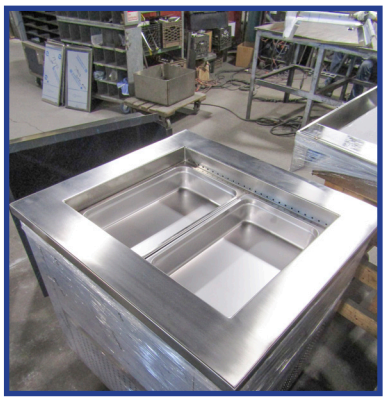


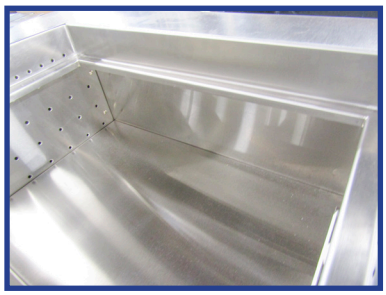


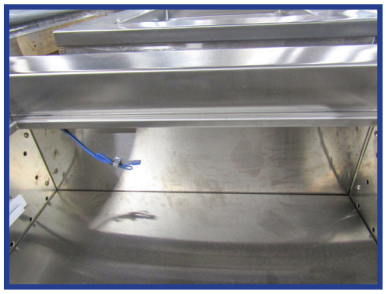


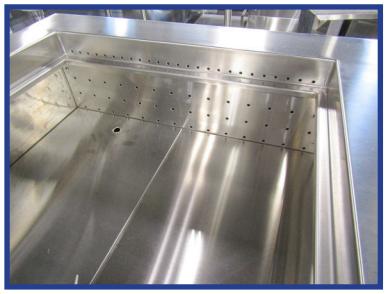












SAFETY GUIDELINES

CRAS must be properly installed and located in accordance with the installation instructions before it is used.

- Do not allow children to climb, stand or hand on the shelves in the refrigerator. They could damage the refrigerator and seriously injured themselves.
- Do not touch the cold surfaces in the freezer compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacture.
- Keep fingers out of the “pinch point” areas; clearances between the doors and between the doors and cabinet are necessarily small; be careful closing doors when children are in the area.

NOTE

We strongly recommend that any servicing be performed by a qualified technician.

- Unplug the refrigerator before cleaning and making repairs.
- Setting temperature controls to the 0 position does not remove power to the light circuit, perimeter heaters, or evaporator fans.

PRIOR TO START UP...

Leveling

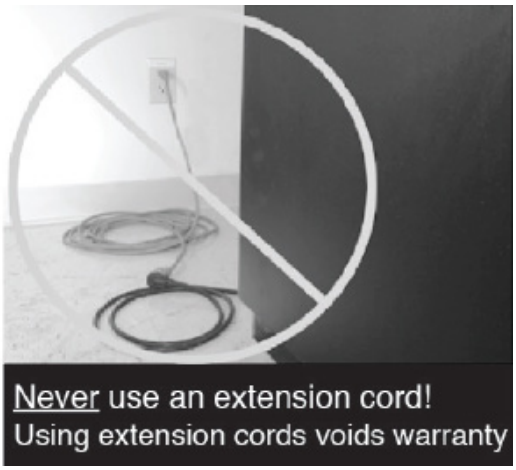
- Install unit on a strong and leveled surface.
- Be sure there is ventilation around entire unit (above 100° F, you may install an exhaust fan)
- Unit may malfunction if improperly leveled, (ineffective condensate removal and door operations are critical)
- Ensure the drain hose or hoses are positioned in the drain and evaporator heater installed under the cabinet.

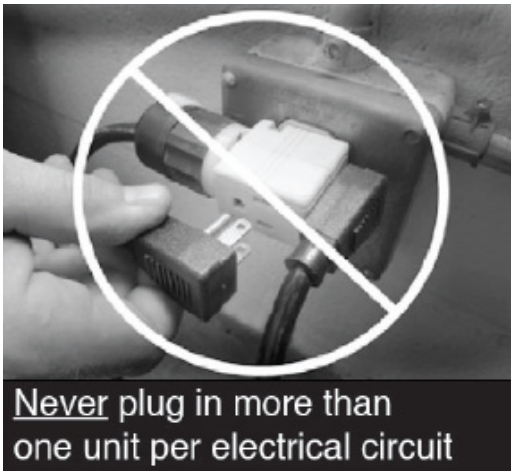
Unit Location

- Avoid installation in a high humid location.
- Humidity may cause rust, condensation around glasses/stainless, and decrease efficiency of unit.
- Select a location away from heat and moisture generating equipment.
- High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual break down of the compressor.

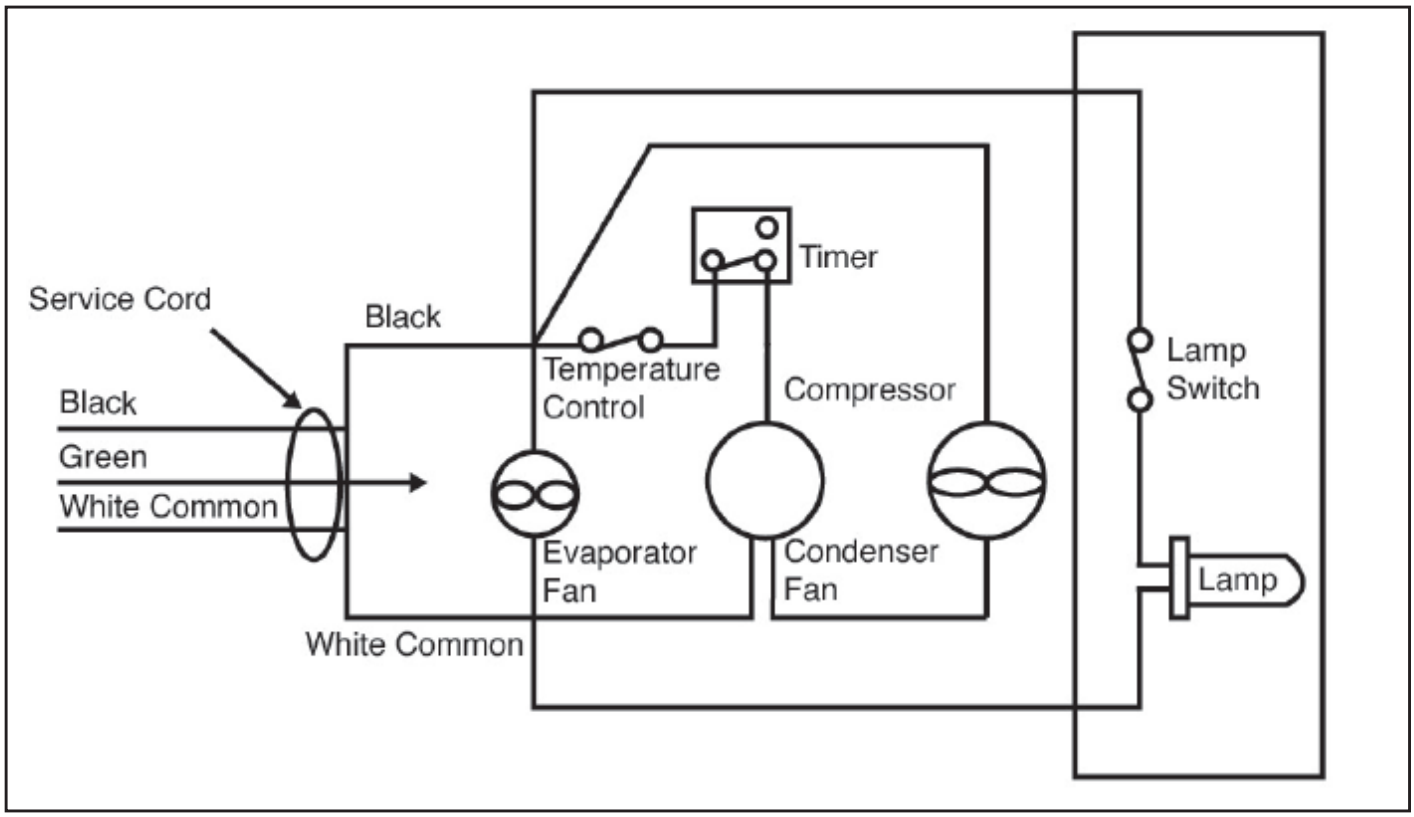
NEVER USE AN ELECTRICAL CORD OR ADAPTER PLUG

Do not, remove or cut the ground prong from the power cord.
Each cooler/freezer requires a sole use circuit breaker be dedicated for the unit.
Ensure the proper voltage of the compressor is being supplied at all times.





Circuit Diagram



REGULAR MAINTENANCE

WARNING

DISCONNECT POWER CORDS BEFORE CLEANING ANY PARTS

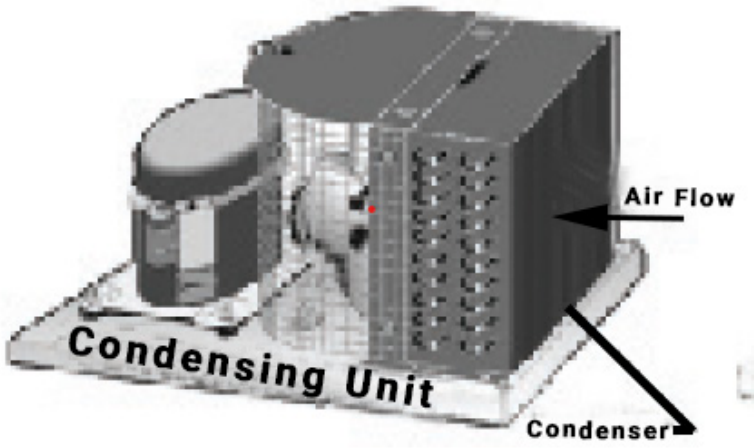
Interior Cleaning

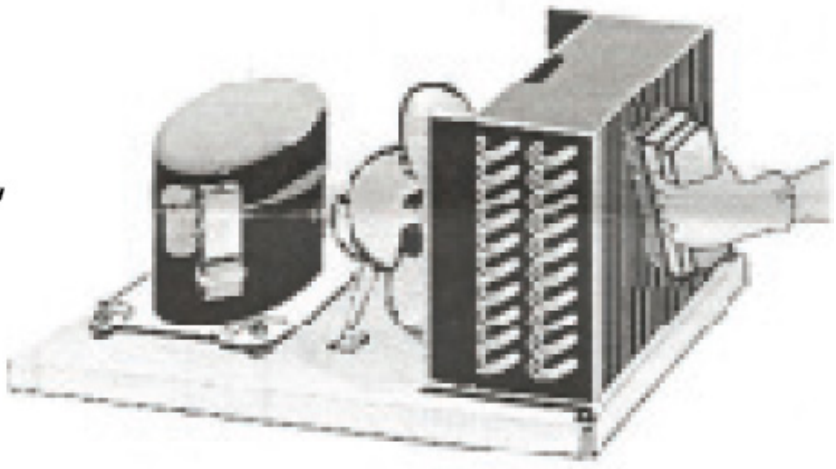
- Use a solvent consisting of warm water and mild soap.
- Do not use steel wool, abrasive cleaner, or bleach.
- Door gaskets, shelves, and pilasters should be cleaned on a regular basis.
- If necessary, clean fan blades and guards with soft cloth.
- Make sure to cover the fan motor to prevent moisture damage.

CONDENSER ACCUMULATES DIRT AND REQUIRES CLEANING EVERY 30 DAYS.
DIRTY CONDENSER RESULTS IN COMPRESSOR FAILURE & PRODUCT LOSS.

How to Clean the Condenser:

1. Disconnect the elctrical power to the unit.
2. Remove the louvered grill.
3. Vacuum or brush the dirt, lint, or debris from the finned condenser coil.
4. If you have significant dirt build up, you can blow out the condenser with compressed air.
5. When finished, be sure to replace the louvered grill, as the grill protects the condenser.
6. Reconnect the electrical power to the unit.





TROUBLESHOOTING

Please note that this guide serves only as a reference for solutions to common problems.

Symptom	Possible Cause	Corrective Action
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 lower
	Cabinet in defrost cycle	Wait for defrost cycle to finish
Condensing unit runs for long periods of time	Excessive amount of warm products	Allow adequate time for product to cool down
	Prolonged door opening or door ajar	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary
	Dirty condenser coil	Clean the condenser coil
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet temperature too warm	Thermostat set too warm	Set thermostat to lower temperature
	Blocking air flow	Rearrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product	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
	Prolonged door opening or door ajar	Avoid opening doors for long periods of time
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet is noisy	Loose part(s)	Locate and tighten loose part(s)
	Tubing vibration	Ensure tubing is free from contact with other tubing or components

Warranty:

Product is guaranteed against defect in workmanship and material for a period of one year from date of shipment, provided such defects are do not result from abuse, unreasonable usage or other conditions beyond IMC's control. IMC's liability shall not exceed the cost of material furnished.

Easy Cleaning Instructions:

Rinsing is the most important part of care. Stainless steel will retain its original bright appearance if the product is rinsed thoroughly after each use. "Thorough" rinsing can be done by running the water throughout the product for a few minutes after each use. Typically, a rinse and towel drying after each use takes care of most everyday cleanups. For everyday cleaning we recommend using Stainless Steel Cleaners + Polishers. The non-abrasive formula is safe and effective for day to day cleaning. Your product will shine like new!

Recommendations for Proper Maintenance:

Use only a mild liquid dish-washing detergent with a soft sponge to clean and then thoroughly rinse the product. Rinse thoroughly after each use. "Thorough" rinsing can be done by running water for a few minutes and rubbing the cleaned area with a sponge.

Towel dry after each use to prevent mineral deposits from building up on the surface of the product.

•**Do Not** allow liquid soap or other household cleansers to dry on the surface. Most brands contain chemical additives which will affect the original finish.

•**Do Not** use solutions of chlorine bleach and water. Chlorides, which are found in most soaps, detergents, bleaches, and cleansers, are very aggressive to stainless steel. If left on the surface too long they can cause surface pitting.

•**Do Not** use a steel wool pad to clean. Steel wool pads have a tendency to break apart and small particles of steel can become embedded in the surface of the product. The steel particles will rust and will give the appearance that the product itself is rusting.

•**Do Not** use abrasive cleansers or abrasive pads as it will scratch the surface.

•**Do Not** leave wet sponges, cloths, or cleaning pads on the product. This can lead to surface rust. Following these recommendations for the care and cleaning of your stainless steel product will insure that it will provide you with many years of service.

Chlorides:

Today, chlorides are found in most all soap, detergents, bleaches and cleansers; chlorides can be oppressive to stainless steel. However, chlorides are very water soluble. Therefore, THOROUGH RINSING of your product after each use to remove any chloride residue and a weekly scouring is all that is required to keep your product looking bright and shiny.

Water Quality:

The quality of your water can affect your product's appearance. If your water has a high iron content, a brown surface stain can form on the product giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the product. To combat these problems, we suggest that the product be towel dried after use.

Discoloration, Rust and Possible Pitting:

Wet sponges, cloths, cleaning pads and rubber mats left on the product can lead to discoloration. Steel wool pads should never be used to clean your product as they leave small iron particles in the grain lines which rust and can damage the product. Continued usage in this manner may eventually lead to the product itself rusting and pitting.

Liquid Soap:

Do not allow concentrated liquid detergent to dry on your product. Most brands contain chemical additives which will affect the original finish.

Spotting:

The quality of your water can affect your product's appearance. In areas with hard water, a brown surface stain can form on the product giving the appearance of rust. This also occurs in water with high iron content. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the product. To combat this problem, we suggest that the product be towel dried after use.

Foods:

Heavy salt concentration or foods containing high levels of salt should not be allowed to dry onto the surface. Rinse your product thoroughly after use.

For more in-depth maintenance & care guidelines, visit these resources:

IMC/Teddy Tips NAFEM Tips