



USER MANUAL

REFRIGERATED CHEF BASES

Model#
CB36TN
CB52TN
CB72TN



IMPORTANT:

Please read this manual carefully before installing and operating the chef base.
Keep this manual handy for further reference.

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Safety Information

- **DANGER** - Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.
- **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. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.
- The CB series equipment is intended for use in rooms where the environmental conditions are controlled and maintained such that the ambient temperature typically does not exceed 86 °F (30 °C)
- Leave enough space from the wall to the cabinet and the ceiling, do not be sealed completely in the back part of the cabinet, prepare an air vent to the outside. **Caution: It needs more than 8" from the cabinet to wall.**
- Individual single-phase socket must be used. It should be reliably connected to a grounding wire. **Caution: Do not connect grounding wire to a water or gas pipe.**
- Please refer to the Trouble Shooting references when the unit is having issues. Do not attempt to solve the problem on your own, Please refer to certified technician only.

Main technical data:

Model	Temp.	Climatic Category	Refrigerant	Rated Voltage(V)	Rated Frequency(Hz)
CB36TN	32~41°F	4	R290/ 2.12oz	115	60
CB52TN	32~41°F	4	R290/2.65oz	115	60
CB72TN	32~41°F	4	R290/ 3.53oz	115	60

Usage Notice

- **Start up:** Before operating your unit, please be sure that all casters are properly installed. The unit must be level after it is positioned in its permanent location. This ensures proper drawers alignment on all cabinet, adequate condensate water drainage, and proper overall refrigeration system operation. Electrical power to the unit is generated immediately after plugging the power cord into an adequate outlet.

- **NOTE:** Let the refrigerator to sit 12hours in its permanent location before switching on.
- **Set Temperature:** Push the “SET” key for more than 2 seconds to change the Set point value; The value of the set point will be displayed and the “°C” or “°F” LED starts blinking; To change the Set value push the “^” or “v” within 10s.To memorise the new set point value push the SET key again or wait 10s.
- **Temperature controller:** After turning on for the delay time(2 minute), the compressor starts when cold room temperature \geq set temperature + hysteresis, and will be off when cold room temperature \leq set temperature. To protect the compressor, it can re-start unless the time when the compressor stops every time is longer than the delay time.(3 minute) CAUTION—Setting the temperature control to the coldest setting may cause the eventually result in a warmer cabinet temperature.
- **Maintenance:** Please clean the cabinet with soft clothes timely. Before cleaning, **MUST pull out the power plug**. When the cabinet will not be used for a long time, disconnect the power cord then clean it. Please examine the wiring circuit before reusing it.Restart: Please wait 5 minutes to restart the refrigerator after the plug pulled down or short sudden-cut, or it will reduce the sever life of the compressor. To save energy, the refrigerator door should not be frequently opened or left open for a long time.
- **Drawer removal and Installation**
 1. **Removal**
 - (1) Pull out the drawer completely
 - (2) Hold the drawer's two sides by hands, lift the drawer and take out the drawer.



2. **Installation**
 - (1) Take our the rails on the body as below picture



(2) Lift the drawer with two hands, put the rail slot on the wheel of each side.



(3) Keep the drawer horizontal and the slot on the wheels, then push the drawer in slowly.



Regular Maintenance

- **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.

- **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 stainless steel surface.

- **Cleaning the backside:**

1. Take down the setscrews of back protection grid one by one manually, and then take down the back panel.
2. Clean the compressor from behind the grid, pay attention to keep the safety of the heat preservation material covered by the cupreous tube, clean the parts around the motherboard holes, clean the back of the panel, dry the cleaning parts by soft cloth.
3. Fix the back grid on the cabinet after cleaning.
4. Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, clean with soft cloth with soap, and clean it with clean cloth and put back. Check door gaskets for proper seal after they are replaced. For deep cleaning please remove the drawers firstly and remove the gasket from the drawer, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and put back.

WARNING—Disconnect power cord before cleaning any parts of the unit.

STAINLESS STEEL CARE AND CLEANING

- Recommended cleaners for stainless steel
- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in direction of polish lines.
- Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passivation.

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

STAINLESS STEEL ENEMIES

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

- Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
- Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
- Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

8 Steps that can help prevent rust on stainless steel

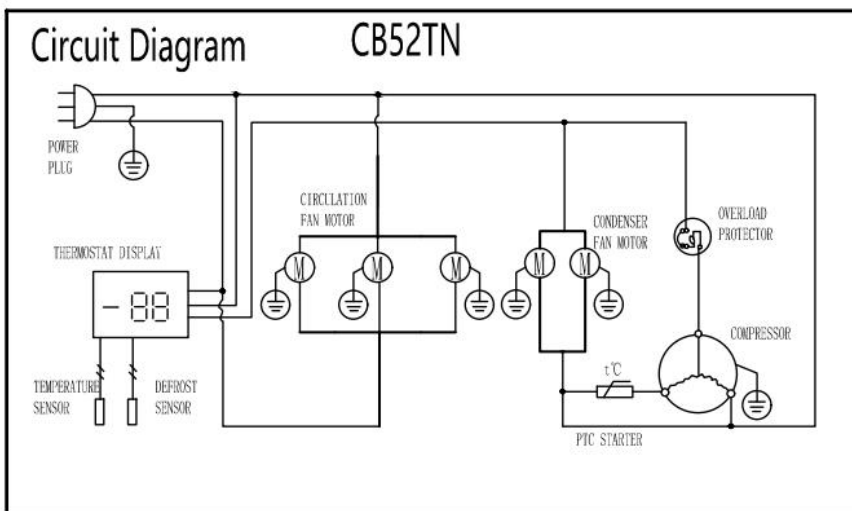
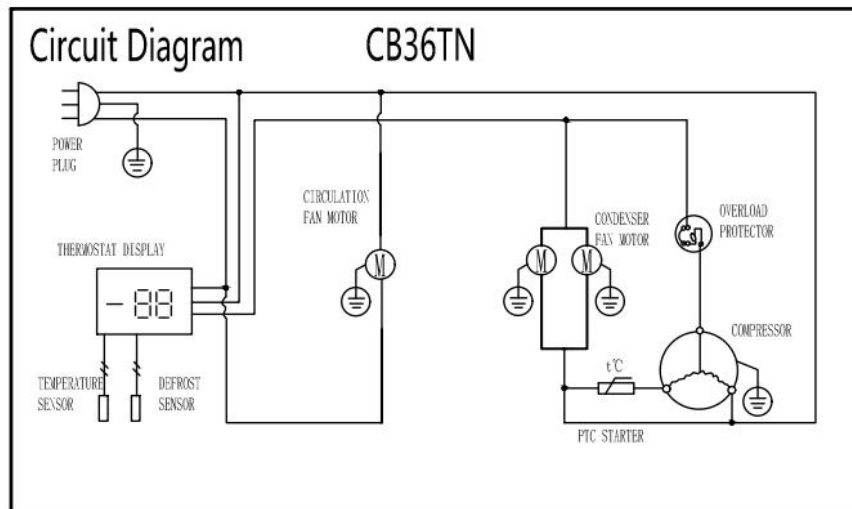
- Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
- Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
- 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 unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
- Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
- Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
- When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
- Hydrochloric acid (muriatic acid) should never be used on stainless steel.
- Regularly restore/passivate stainless steel.

Trouble Shooting

Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

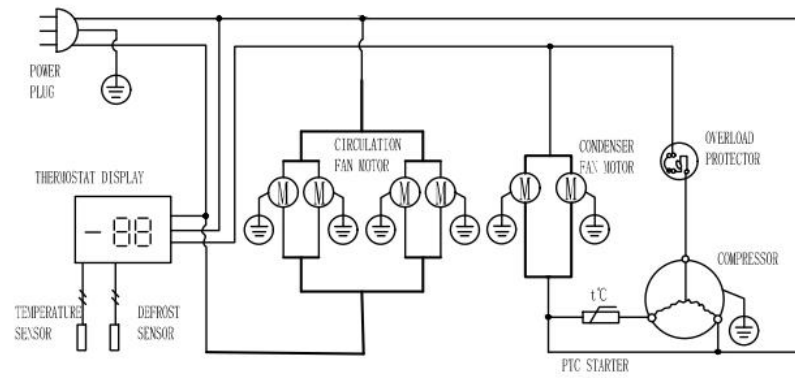
SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped. Power cord unplugged. Thermostat set too high. Cabinet in defrost cycle.	Replace fuse or reset circuit breaker. Plug in power cord. Set thermostat to lower temperature. Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warm product placed in cabinet. Prolonged door opening or door ajar. Door gasket(s) not sealing properly. Dirty condenser coil. Evaporator coil iced over.	Allow adequate time for product to cool down. Ensure doors are closed when not in use. Avoid opening doors for long periods of time. Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary. Clean the condenser coil. 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 is too warm.	Thermostat set too warm. Blocking air flow. Excessive amount of warm product placed in cabinet. Fuse blown or circuit breaker tripped. Dirty condenser coil. Prolonged door opening or door ajar. Evaporator coil iced over.	Set thermostat to lower temperature. Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator. Allow adequate time for product to cool down. Replace fuse or reset circuit breaker. Clean the condenser coil. Ensure doors are closed when not in use. Avoid opening doors for long periods of time. (see above)
Cabinet is noisy.	Loose part(s). Tubing vibration.	Locate and tighten loose part(s). Ensure tubing is free from contact with other tubing or components.

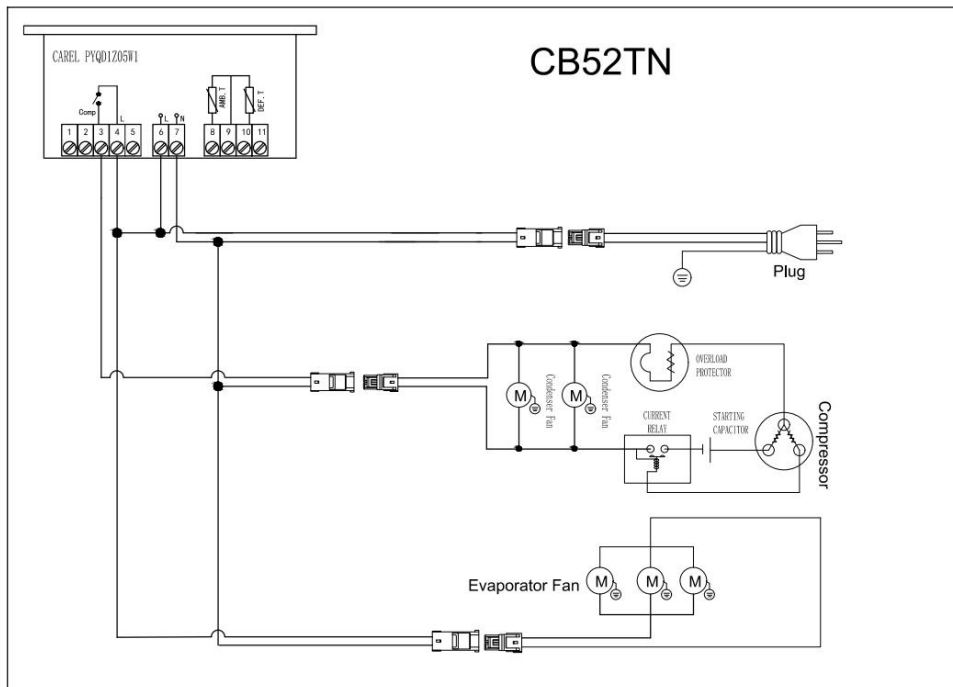
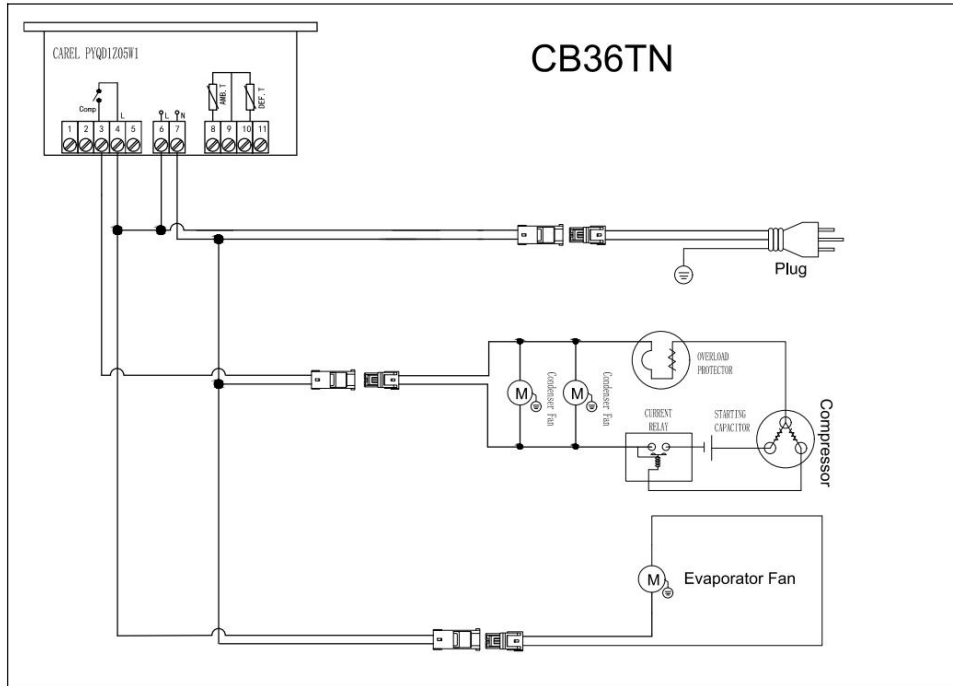
Circuit Diagram

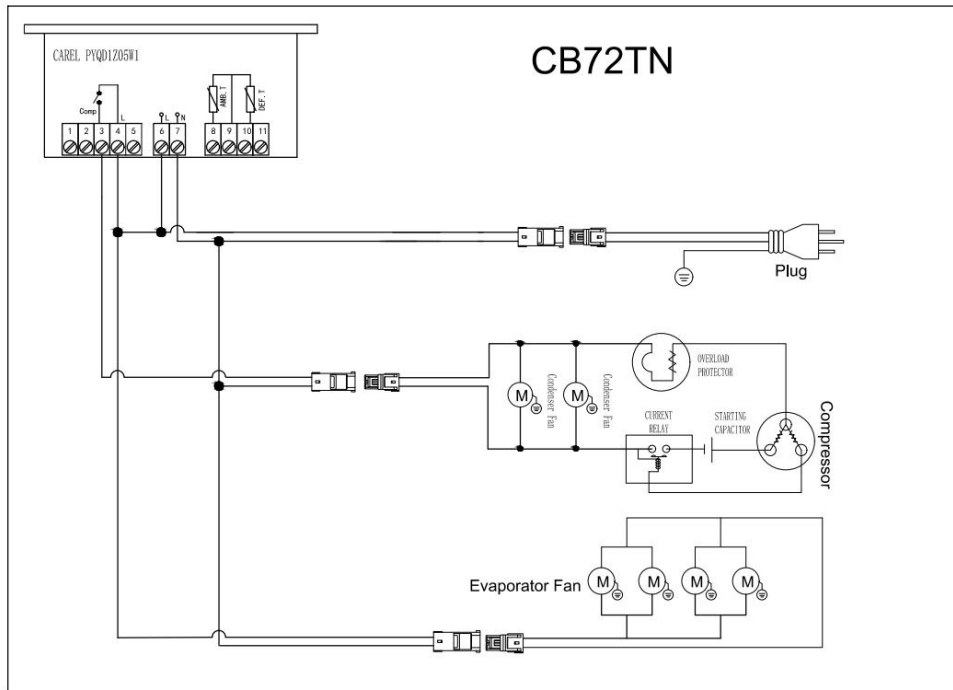


Circuit Diagram

CB72TN









Berg Chef Base Warranty

For Models GA0020 (CB36TN), GA0021(CB52TN) & GA0022 (CB72TN)

1 Year Parts & Labor Limited Warranty, 4 Year Additional Compressor Part Warranty - Valid Only in the Continental United States for Berg GA0020, GA0021 and GA0022 models

ONE YEAR PARTS & LABOR WARRANTY

Warrants to the original purchaser of this unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal use and service for a period of one (1) year from the date of original purchase. Any parts covered by this warranty that are examined and determined to have been defective within one (1) year of original purchase shall be repaired or replaced as stated below.

Berg Refrigeration shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures.

1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
2. Receiving the defective part, freight collect, repairing it; and returning it freight collect.

ADDITIONAL FOUR- YEAR COMPRESSOR PART WARRANTY

Berg Refrigeration warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal use and service for a period of four (4) additional years from the date of original purchase.

Exclusions

The warranty described herein does not cover the following:

- 1) The original serial number has been removed, altered, or cannot be readily determined on the Berg Refrigeration product.
- 2) Normal wear and tear and gradual deterioration of the Berg Refrigeration product
- 3) When the Berg product has been transferred from an original owner to another party.
- 4) When the Berg product has been moved outside of the continental United States.
- 5) Rust on the interior or exterior of the Berg Refrigeration product.
- 6) When a Berg product is purchased "as is."
- 7) When the Berg product is defective, but the defect does not involve malfunction or defects in materials or workmanship.
- 8) When the Berg product is used in a way that is not in accordance with provided instructions and intended purpose.
- 9) When the Berg product is installed in places other than recommended locations, including, but not limited to, outside, open air venues, and residential locations.
- 10) Expenses for making the defective Berg product available for removal or accessible for the replacement Berg product, such as removing shelves, etc.

- 11) Common wear and tear items, including, but not limited to, light bulbs, air filters, water filters, knobs, handles, gaskets, power cords, and other cosmetic parts.
- 12) Damages to the finish of the Berg product that occur during installation.
- 13) When the Berg product has been repaired, modified or altered by the owner or a third party.
- 14) Damage to the Berg product as a result of misuse, abuse, neglect, accidents, fire, flooding, or acts of God.
- 15) Damage to the Berg product relating to improper utility connection or supply and problems due to improper ventilations.
- 16) Damage to the contents being stored in the malfunctioning Berg product.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

The agents, employees, distributors, and dealers of Berg Refrigeration are not authorized to make modifications to this warranty or to make additional warranties that are binding on Berg Refrigeration. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

THE BUYER'S REMEDY AGAINST BERG REFRIGERATION, FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF BERG REFRIGERATION, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED TO REPLACEMENT OR REPAIR OF THE BERG REFRIGERATION PRODUCT.

In no event shall Berg Refrigeration. be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of interruption or down time, cost of substitute equipment, facilities, or services, or any other special, incidental, or consequential damages.

To Obtain Warranty Service, call 888-585-9440

11/01/22

