



## **CHILL ALL**

### **Installation & Operating Instructions**

**Receiving Inspection:** Upon receipt, check package for concealed damage and unit for broken or missing parts as itemized on the packing list.

**Leveling:** To provide proper operation and adequate air-flow to the condenser coil allow space between unit and any adjacent wall or fixture at sides and rear of unit. Install on a flat level surface.

**Operating Instructions:** Plug Chill All in and turn on the power switch. The unit has been calibrated at the factory for 35-39 degrees Fahrenheit. The temperature can be adjusted following the instructions on the decal on the side of the unit. Allow 60 minutes for the unit to reach temperature when first turned on.

**Note: To avoid food products from freezing make sure to stir occasionally.**

**Maintenance:** Unit should be allowed to defrost once in a 24 hour period. Remove the moisture in the pan well by removing the pans and wiping inside the unit's well cavity with a cloth or paper towel. Ice build up in the pan well will decrease the performance of the machine and not allow the food product to get below 40 degrees. The Chill All cabinet should be cleaned with a solution of mild soap and water. Do not use caustic soap or abrasive cleaners. If stainless becomes discolored, scrub by rubbing only in the direction of the grain finish.

**Note: For the unit to operate properly the cabinet louvers must remain clean at all times. Failure to clean the louvers could cause overheating and/or compressor malfunction and will void the warranty.**

**General Troubleshooting:** If the unit fails to operate properly check the following:

1. Make sure the digital controller temperature is set to the desired temperature.
2. Inspect the louvers on the cabinet and make sure there is no debris blocking the airflow.
3. Check the circuit breaker to make sure it has not been tripped.

If the above checks out contact Creative Serving at 908-688-0800 ext 287 for technical support to troubleshoot the issue.

Note: Service work should only be performed by a qualified technician who is experienced in and knowledgeable with the operation of refrigeration equipment.



Creative Serving Inc.  
5 Stahuber Avenue  
Union, NJ 07083  
Phone: 908-688-0800  
Fax: 908-688-0718

[www.creativeserving.com](http://www.creativeserving.com)

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