



OPERATOR MANUAL

IMPORTANT INFORMATION, KEEP FOR OPERATOR

888-994-7636, fax 888-864-7636
unifiedbrands.net

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING R290 flammable refrigerant in use. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTIFY CARRIER OF DAMAGE AT ONCE It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

This manual provides information for:

RCS-24-WS 24" CHEESER STATION® WITH INTEGRAL SCALE (SHOWN) RCS-24 24" CHEESER STATION®

US Patent No. D960,641 and additional patents pending.



RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE: Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

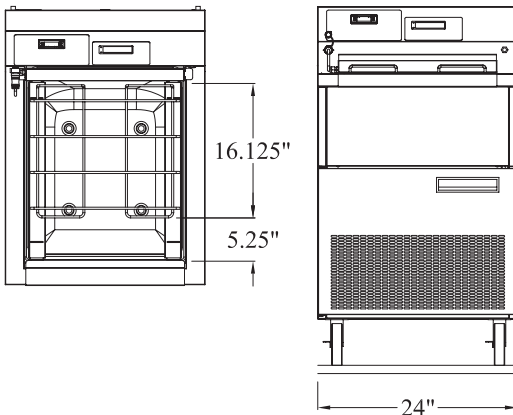
INSTALLATION DATE _____

The serial number is located on the right side inside the base cabinet behind the grilled hinged door. An example is shown here.

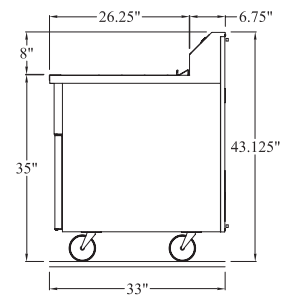
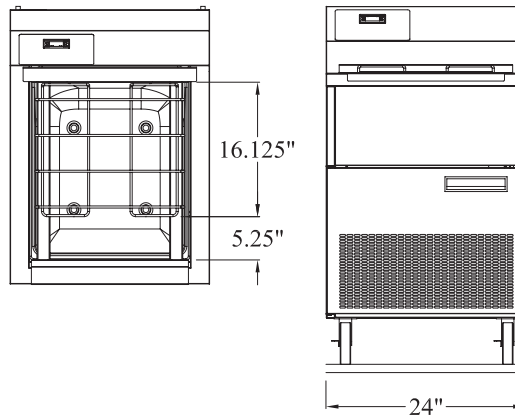
SERIAL NUMBER XXXXXXXXX
MODEL NUMBER XXXXXXXXX
DESCRIPTION

EQUIPMENT DESCRIPTION

RCS-24-WS



RCS-24



MODEL	LENGTH	DEPTH*	HEIGHT		INTEGRATED SCALE	CHEESE BIN STORAGE CU. FT.	HP	VOLT/CYCLE/PHASE	AMPS	NEMA PLUG	SHIP WT.
			WORK SURFACE	REAR OF UNIT							
RCS-24-WS	24"	33"	36"	41"	YES	1.25	1/4	115/60/1	1.8	5-15P	180
RCS-24	24"	33"	36"	41"	NO	1.25	1/4	115/60/1	1.8	5-15P	180

*Depth = 34" with 1" standoff bumpers



Information contained in this document is known to be current and accurate at the time of printing/creation. Reference our product line website for the most updated product information and specifications. © 2024 Electrolux Professional, Inc. All Rights Reserved.

IMPORTANT - READ FIRST - IMPORTANT

EXTERIOR OF UNIT



NEAR EXPOSED REFRIGERANT TUBING



NEAR MACHINE COMPARTMENT AND NAMEPLATE

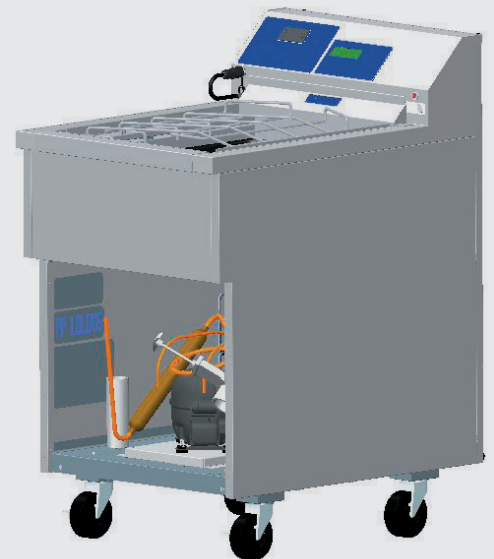
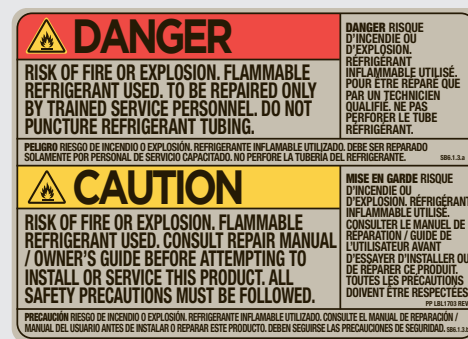


Image shown at right with grill door removed to show location of R290 labels.

INSTALLATION

CAUTION: THIS UNIT CONTAINS R290 FLAMMABLE REFRIGERANT. USE CAUTION WHEN HANDLING MOVING AND USE OF THE REFRIGERATOR OR FREEZER. AVOID DAMAGING THE REFRIGERANT TUBING OR INCREASE THE RISK OF A LEAK.

WARNING: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

WARNING: IT IS IMPORTANT THAT YOUR UNIT HAS ITS OWN DEDICATED LINE. CONDENSING UNITS ARE DESIGNED TO OPERATE WITH A VOLTAGE FLUCTUATION OF PLUS OR MINUS 10% OF THE VOLTAGE INDICATED ON THE UNIT DATA TAG. BURN OUT OF A CONDENSING UNIT DUE TO EXCEEDING VOLTAGE LIMITS WILL VOID THE WARRANTY.

THE DANFOSS CONTROLLER HAS LOW VOLTAGE PROTECTION AND WILL NOT OUTPUT VOLTAGE TO THE COMPRESSOR IF VOLTAGE IS LESS THAN 104V.

WARNING: IT IS IMPORTANT THAT A VOLTAGE READING BE MADE AT THE COMPRESSOR MOTOR ELECTRICAL CONNECTIONS, WHILE THE UNIT IS IN OPERATION TO VERIFY THE CORRECT VOLTAGE REQUIRED BY THE COMPRESSOR IS BEING SUPPLIED. LOW OR HIGH VOLTAGE CAN DETRIMENTALLY AFFECT OPERATION AND THEREBY VOID ITS WARRANTY.

WARNING: EVAPORATOR FANS RUN CONTINUOUSLY WHILE THE BASE IS POWERED ON.

WARNING: THIS UNIT IS INTENDED FOR USE IN LABORATORIES IN COMMERCIAL, INDUSTRIAL, OR INSTITUTIONAL OCCUPANCIES AS DEFINED IN THE SAFETY STANDARD FOR REFRIGERATION SYSTEMS, ASHRAE 15.

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters must be in contact with the floor to support the weight. Casters may require shims in order for the caster to be in contact with the floor. NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-888-994-7636.
2. **Clearances:** Unit shall have a clearance of 0 inches at the top, 0 inches at the rear and 0 inches at each side.
3. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Avoid surrounding your unit around other heat generating equipment and out of direct sunlight. Also, avoid locating in an unheated room or where the room temperature may drop below 70° F (21°C) or above 86°F (32°C). Do not place any object that can block the ventilation exhaust from the machine compartment register.

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all exposed refrigeration lines to ensure that they are not kinked, dented, or rubbing together or rubbing against any steel.
2. Check all visible components for any potential damage.
3. Check that the condenser fan rotates freely without striking any stationary members.
4. Unit must be properly leveled; Check all legs or casters ensure they all are in contact with the floor while maintaining a level work surface. Adjusting bullet feet height or shimming casters may be necessary if the floor is not level. NOTE: Damage to equipment may result if not followed. Randell is not responsible for damage to equipment if improperly installed.
5. Plug unit into power source. Unit will come on. If unit does not turn on, refer to controller operation section of this manual to manually turn on the unit.
6. Allow unit time to cool down to holding temperature. If temperature adjustments are required, the control is located on the front panel. Confirm that the units is holding the desired temperature.
7. If unit has drawers, check drawer to ensure the drawer slides freely and fully extents along with seating in the cabinet properly when closed.
8. Refer to the front of this manual for serial number location. Please record this information in your manual on page 1 now. It will be necessary when ordering replacement parts or requesting warranty service.
9. Allow your unit to operate for approximately 45 minutes before putting in food in the rail. Allow 2 hours for base of the unit to cool down to storage temperature, prior to loading product. NOTE: All motors are oiled and sealed.

ELECTRICAL SUPPLY

The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located on the rear interior wall.

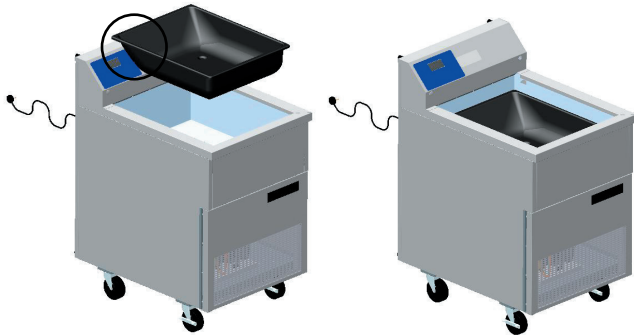
INSTALLATION TO MAKELINE



1. The Cheeser Station is designed to be adjacent to the existing preparation table or makeline and for operation efficiency, provides a refrigerated preparation area for cheesing pizzas.
 - a. Model RCS-24-WS (shown above, image of Cheeser Station may vary from actual equipment received) includes an integrated weigh scale to measure proper cheese volumes. In addition to easier access to the cheese, excess spillage returns back in the refrigerated supply bin.
 - b. Model RCS-24 does not include the integrated weigh scale but still allows for easier access to cheese, and spillage returns back into the refrigerated supply bin.
2. Determine the location of the Cheeser Station and move into position above image shows the Cheeser Station on the left for left-to-right operation).

INSTALLATION OF RCS-24 RACK ASSEMBLY

1. Insert cheese bin inside the refrigerated cold-well. The bins slanted wall should be placed towards the back.



2. Set the rack support assembly in the cold-well opening with the front support channel over the front part of the opening.

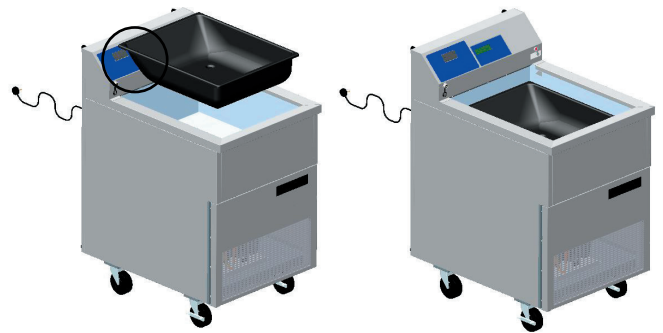


3. Place wire rack into the support assembly.



INSTALLATION OF RCS-24-WS WEIGH SCALE PLATFORM

1. Insert cheese bin inside the refrigerated cold-well. The bins slanted wall should be placed towards the back.



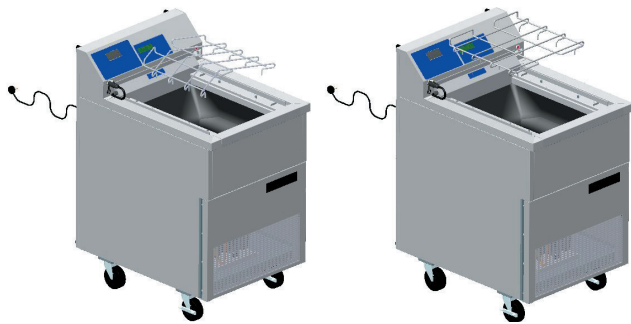
2. Set the rack support assembly in the cold-well opening with the front support channel over the front part of the opening.



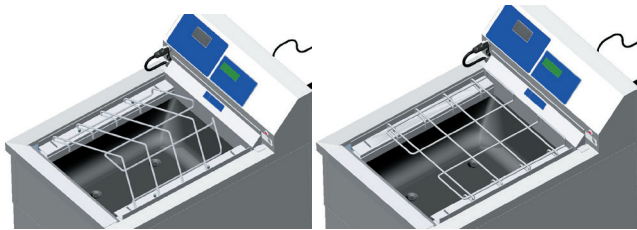
3. Insert the left and right rack support brackets on the rack support assembly.



- Place wire rack on the rack brackets.



- Assure the rack is placed between the pins on the rack brackets.



- Uncap the dustproof cap from the receptacle located in the backsplash of the Cheeser Station.



- Plug in the platform plug/cord into the receptacle in the backsplash. Line up the latch of the platform plug/cord to the receptacle as shown and push until it clicks in place.

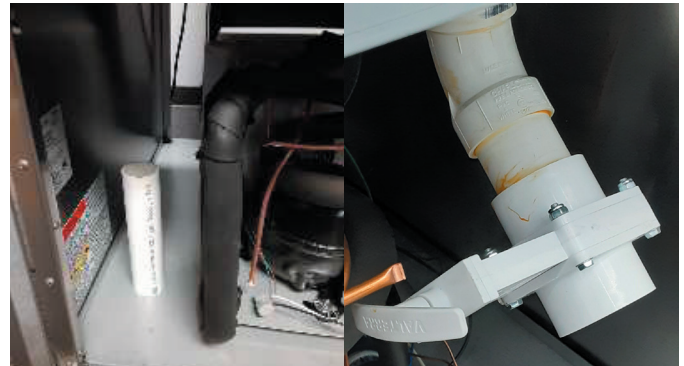


REFRIGERATION CONTROL



- To power on the base, press and hold the base control power button until the LED display turns on. To power on the rail, press and hold the rail control power button until the LED display turns on. The power controls are located above the lower panel.

- To power off the base press and hold the base control power button until the LED display turns off. To power off the rail press and hold the rail control power button until the LED display turns off. The power controls are located above the lower panel.
- The clean-out port valve for the upper rail is found behind the hinged vented door. The rail may be drained by placing a pan under the clean-out port valve and opening the valve (see Nightly Shut Down of Prep Rail).



Cleanout Port Extension

Cleanout Port Valve

MORNING STARTUP OF PREP RAIL

- Unit cleaning may be performed at this time.
- Turn on unit. See item #2 under the Refrigeration Control section above for powering on the rail.
- Allow a minimum 45 minutes for your unit to cool down before loading product. A uniform frost pattern will appear on side walls and bottom of prep rail area.
- Load the product and proceed with food preparation. NOTE: Product entering unit must be at 35°F +/- 2°F.

NIGHTLY SHUT DOWN OF PREP RAIL

- Remove product from unit at the end of the day's preparation.
- Turn off unit. See item #3 under the Refrigeration Control section above for powering on the rail.
- Unit cleaning may be performed at this time if the frost has melted off the surface.
- Once defrosted, the rail drain may be opened to remove any water that has resulted from the defrosting procedure.






WARNING: IT IS RECOMMENDED TO ONLY MAKE CHANGES OF 2 DEGREE INCREMENTS AT A TIME. ALLOW FOR THE UNIT TO OPERATE 24 HOURS BETWEEN ADJUSTMENTS. IF THE 2 DEGREE ADJUSTMENT IS NOT ENOUGH ANOTHER ADJUSTMENT CAN BE MADE. IF THE SETTINGS NEED TO GO ABOVE OR BELOW THIS POINT THERE MAY BE OTHER CONTRIBUTING FACTORS AS TO THE CAUSE OF THE TEMPERATURE VARIANCES, PLEASE CONTACT THE FACTORY AT 1-800-621-8560.

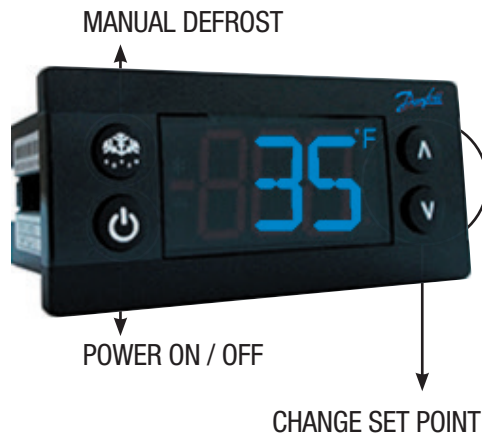
AMBIENT CONDITIONS

Unit is designed for normal operating temperatures between 70° F (21°C) - 86°F (32°C). Operating outside of those temperatures may cause premature product wear or failure.

Randell has attempted to preset the temperature control to ensure that your unit runs at an optimum temperature, but due to varying ambient conditions, including elevation, food type and your type of operation, you may need to alter this temperature using control adjustment until desired temperature is reached.

DANFOSS CONTROLLER OPERATION

LED	FUNCTION
	Compressor energized & Evaporator fan de-energized
	Defrost in progress
	Fans delay after defrost completion
	Evaporator fan energize
	An alarm is occurring
°C / °F	Temperature unit



POWER ON / OFF: Press and hold the power button until LED display turns On / Off

MANUAL DEFROST: Press and hold “Defrost” Button

CHANGE SET POINT: To raise temperature

1. Press and hold “^” to access set point.
2. When set point start flashing, Press “^” to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE SET POINT: To lower temperature

1. Press and hold “v” to access set point.
2. When set point start flashing, Press “v” to adjust set point.
3. After 30 seconds, the display automatically reverts to showing the current temperature.

CHANGE FROM °F /°C :

1. Press the up/down buttons simultaneously for 5 seconds to access the menu.
2. Password is requested. Password is 000.
3. Press the bottom left button to OK the password.
4. Using the up/down buttons, navigate to the “diS” level. Press the bottom left button to OK the selection.
5. Using the up/down buttons, navigate to the “CFu” level. Press the bottom left button to OK the selection.
 - a. “-F” designates Fahrenheit.
 - b. “-C” designates Celsius.
6. Press the top left button repeatedly to return to exit and return to the home screen.

MAINTENANCE

WARNING: DO NOT USE SHARP UTENSILS AND/OR OBJECTS.

WARNING: DO NOT USE STEEL PADS, WIRE BRUSHES, SCRAPERS, OR CHLORIDE CLEANERS TO CLEAN YOUR STAINLESS STEEL.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

WARNING: DO NOT PRESSURE WASH EQUIPMENT AS DAMAGE TO ELECTRICAL COMPONENTS MAY RESULT.

Randell strongly suggests a preventative maintenance program which would include monthly, weekly and daily procedures.

DAILY CLEANING OF THE REFRIGERATED COLD-WELL



Cleanout Port Valve

Refrigerated Cold Well



Cleanout Port Extension

1. Power off refrigeration system. Press ON/OFF button on the control until “OFF” is displayed.
2. Remove all items above the cheese bin.
3. Set scale platform aside and follow cleaning instructions described in a following section of this manual.
4. Remove cheese bin from cold well and place in walk-in or suitable overnight refrigerated cooler.
5. Open the hinged mechanical compartment door.
6. Check that the clean-out port valve is closed.
7. Let the cold well defrost slightly and remove all solids manually from the tank. DO NOT USE METAL TOOLS THAT MAY SCORE THE SURFACES OF THE TANK TO SCRAP ICE FROM THE WALLS.
8. Use warm soapy water to clean tank.
9. Insert clean-out port extension on the end of the cleanout port valve.
10. Place container under cleanout part valve extension.
11. Open valve and flush water and waste through the clean-out port. Repeat process until clean.
12. Close valve.
13. Remove cleanout port extension and place on bracket.
14. Discard water/waste.

WEEKLY PM PROCEDURES

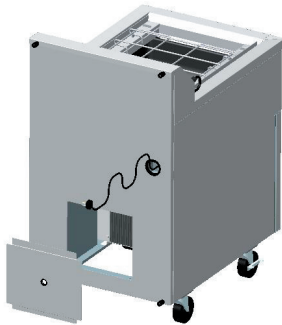
Clean and disinfect cleanout port with a solution of warm water and mild detergent on a weekly basis. It is recommended to open and close the drain valve as the hot water is flowing through to clean any debris from the internal valve components.

If a failure of the equipment is a direct result of any of the Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic preventative Maintenance.

MONTHLY PM PROCEDURES

1. Clean the condenser coil on a monthly basis. The condenser coil is a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor.
 - a. The condenser coil is located at the back of the equipment base.



- i. To access the condenser coil for cleaning move the equipment to expose the back.
 - ii. Remove the small panel at the bottom half of the finished back by lifting up and tilting the bottom out and off.
 - iii. The condenser coil is set back in base enclosed by an air directional duct. Clean the condenser coil with coil cleaner by simply reaching to spray cleaner and brush or vacuum the coil clean in the direction of the fins to avoid damage and restricting air from passing through the condenser coil.
 - b. Replace small panel back in place by inserting the longer tab into the top of the opening in the back. Move panel towards the back until the bottom tab is inside the opening and slide down in place.
2. Inspect all silicone seams at interior of the rail and refrigerated base cabinet on a monthly basis. Re-apply food grade silicone sealant as needed to any seams where silicone has peeled away or cracked. Apply silicone to a clean dry surface. Allow sufficient drying time to assure best adhesion of sealant.

RECOMMENDED CLEANERS FOR YOUR STAINLESS STEEL INCLUDE THE FOLLOWING:

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM

Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult your local service company or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience. For a complete listing of current Randell ASA please visit www.unifiedbrands.net.

Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

DAILY CLEANING OF THE WEIGH SCALE PLATFORM

If a failure of the equipment is a direct result of any of the required Daily Cleaning instruction guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

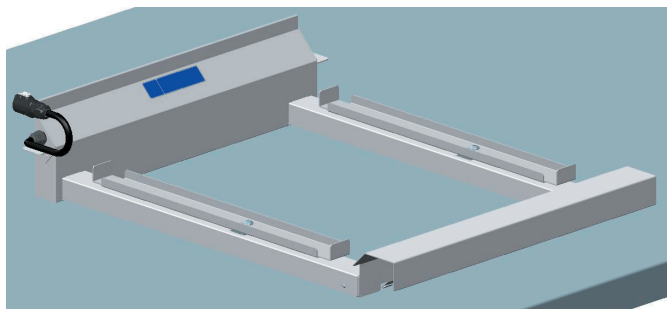
1. Remove wire grate and brackets from the scale platform. **These items and only these items along with the cheese bin can be washed in the wash sink.**



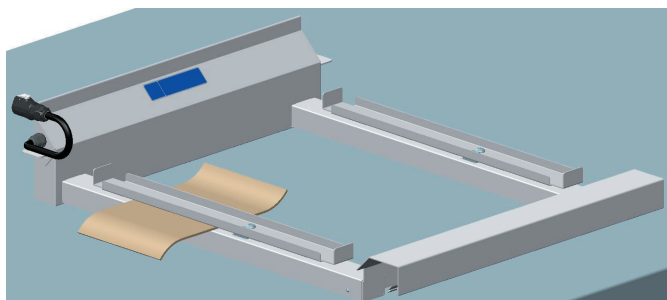
2. Disconnect the scale platform plug/cord from the receptacle.
 - a. Push down on the latch of the scale plug/cord. The latch is marked "push".
 - b. Pull gently away from receptacle to un-plug.
 - c. Install attached dust cap on receptacle when not in use.



3. Lift scale platform out of refrigerated cold well and place on clean work surface for cleaning.



4. Clean the scale platform with a clean damp cloth and sanitize. **DO NOT IMMERSE SCALE PLATFORM IN WATER.**
5. Cleaning between the wire grate bracket locating bars can be accomplished by inserting a clean damp cloth as shown below. Complete this cleaning action from the back as shown and then the front.



6. Before installing scale platform back into the refrigerated cold well, follow the cleaning guide for the cold well in the Cleaning of the Refrigerated Cold-Well section.

REPLACEMENT PARTS

To order parts, contact your Authorized Service Agent. Supply the model designation, serial number, part description, part number, quantity, and when applicable, voltage and phase.

CONTACT US

If you have questions pertaining to the content in this manual, contact Randell at 888-994-7636.

TROUBLESHOOTING

This unit is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem. Wiring diagrams are found at the end of this manual. When in doubt, turn unit off and contact service at 888-994-7636.

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	No power to unit	Plug in unit
	Control in OFF position	Turn controller on
	Faulty control	Call for service at 888-994-7636
Unit too cold	Incorrect set point	Adjust control set point
Unit too warm	Door / drawer ajar	Ensure door / drawer is fully closed
	Gasket torn or out of place	Inspect the gasket for wear and position
	Incorrect set point	Adjust control set point
	Warm product introduced to cabinet	Pre-chill product 37°F
	Ice on the coil	Initiate manual defrost
Unit noisy	Ice on the coil	Initiate manual defrost
Unit does not defrost	Excessive ice on the coil	Initiate manual defrost

TROUBLESHOOTING WEIGH SCALE PLATFORM

SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit does not run	No power to unit	Plug in unit
	Faulty control	Call for service at 888-994-7636
Scale Display is blank	No power to unit	Plug in unit
	Faulty control	Call for service at 888-994-7636
Scale Display displays characters other than actual weight	Scale Display control require reset	Unplug power cord wait for 10 seconds and plug back in
	Faulty control	Call for service at 888-994-7636
Weight shown on display is not accurate	Wire grate and grate brackets are installed incorrectly	Reinstall rack brackets and wire rack so that those parts are not touching other parts of the scale platform
	Food particles between the wire grate bracket locating bars	Remove Wire Grate and brackets and clean between the locating bars and support bars as shown in illustration 4 in the cleaning instructions on this page
	Faulty control	Call for service at 888-994-7636
Weight shown on display is fluctuating and does not set stop a specific weight	Wire grate and grate brackets are installed incorrectly	Reinstall rack brackets and wire rack so that those parts are not touching other parts of the scale platform
	Food particles between the wire grate bracket locating bars	Remove Wire Grate and brackets and clean between the locating bars and support bars as shown in illustration 4 in the cleaning instructions on this page
	Faulty control	Call for service at 888-994-7636

DANFOSS CONTROLLER CODES

DISPLAYED ALARM CODE	ALARM	ACTION
Hi	High Temperature Alarm	Inspect door/drawer sealing Contact service
Lo	Low Temperature Alarm	Contact service
CON	Condenser Temperature High Limit	Clean condenser coil Inspect coil for any objects obstruction hindering airflow Contact service
uHi	Line Voltage Too High	Verify voltage of power source, to be performed by qualified technician Contact service
uLi	Line Voltage Too Low	Verify voltage of power source, to be performed by qualified technician Contact service
LEA	Continuous Compressor Runtime	Inspect door/drawer sealing Inspect condenser coil, clean if necessary Contact service
E01	S1 Sensor Failure	Contact service
E02	S2 Sensor Failure	Contact service
E03	S3 Sensor Failure	Contact service
E04	S4 Sensor Failure	Contact service

WEIGH SCALE CODES / ERROR MESSAGES

ERROR	DESCRIPTION	ACTION
(U-----)	The weight is below the minimum allowable weight reading	Increase the weight or decrease the minimum allowable weight reading
(O-----)	The weight is above the maximum allowable weight reading, Warning - overloading may damage mechanical scale elements	Check the condition of load cell connections, check for damaged load cell
(ZERO) (ERROR)	The weight reading is beyond the limit set for Zero operation The operation of the <ZERO> key is limited in the setup during installation The indicator cannot be Zeroed at this weight	Increase the Zero Range (Z.RANGE) or use the <TARE> key instead
(STABLE) (ERROR)	Scale motion has prevented a <ZERO>, <TARE> or <PRINT> operation from occurring on command	Try the operation again once the scale is stable
(E0001)	The power supply voltage is too low	Check supply
(E0002)	The power supply voltage is too high	Check scale/cables
(E0010)	The temperature is outside of allowable limits	Check location
(E0020)	Scale build is incorrect, the number of graduations has been set too low or too high	Fix up scale build
(E0100)	The digital setup information has been lost	Re-enter setup
(E0200)	The calibration information has been lost	Re-calibrate
(E0300)	All setup information has been lost	Enter setup and calibrate
(E0400)	The factory information has been lost	Return for service
(E0800)	The EEPROM memory storage chip has failed	Return for service
(E2000)	ADC out of range error - this may be caused from a broken load cell cable	Check BUILD:CABLE setting, check load cell cable, wiring, etc.
(E4000)	The battery backed RAM data has lost data	Re-enter setup
(E8000)	The FLASH program memory is incorrect	Return for service

SERVICE

CAUTION: COMPONENT PARTS SHALL BE REPLACED WITH FACTORY OEM PARTS. SERVICE WORK SHALL BE DONE BY FACTORY AUTHORIZED SERVICE PERSONNEL, SO AS TO MINIMIZE THE RISK OF POSSIBLE IGNITION DUE TO INCORRECT PARTS OR IMPROPER SERVICE.

CAUTION: BEFORE MAKING ANY REPAIRS, ENSURE THE UNIT IS DISCONNECTED FROM ITS POWER SOURCE.

This piece of equipment uses a R290 Refrigeration system. This equipment has been clearly marked on the serial tag the type of refrigerant that is being used. There is also a warning labels stating that the unit contains R290 refrigerant. R290 is safe to use as long as you follow these warning labels.

No smoking or open flames when servicing this equipment. If needed, use a CO2 or powder type fire extinguisher.

Replacement parts used on any R290 Refrigeration system cabinet must have specific UL certification for non-sparking components.

Only authorized service technician, certified in R290 system should service this equipment.

MANIFOLD SET

A R134A manifold set can be used for servicing this equipment.

REFRIGERANT RECOVERY

Follow all national and local regulations for R-290 refrigerant recovery.

LEAKING CHECKING AND REPAIR

Leak check an R-290 system the same way you would an R-134a or R-404A system with the following exceptions.

1. Do not use a Halid leak detector on a R290 system.
2. Electronic leak detector must be designated specifically for combustible gas.

Use of a bubble solution or an ultrasonic leak detector are acceptable.

When repairing a leak, it is recommended using oxygen free dry nitrogen with a trace gas not exceeding 200PSI.

When accessing an R290 system, piercing valves are not to remain on the equipment in a permanent manner. After charge is recovered, Schrader valves are to be installed on the process stubs. Proper charge is to be weighed into the system and the system is to be leak checked afterwards.

The R290 equipment must have red process tubes and other devices through which the refrigerant is serviced, such as any service port. This color marking must remain on the equipment. If marking is removed, it must be replace and extend at least 2.5 centimeters (1") from the compressor.

CHARGING

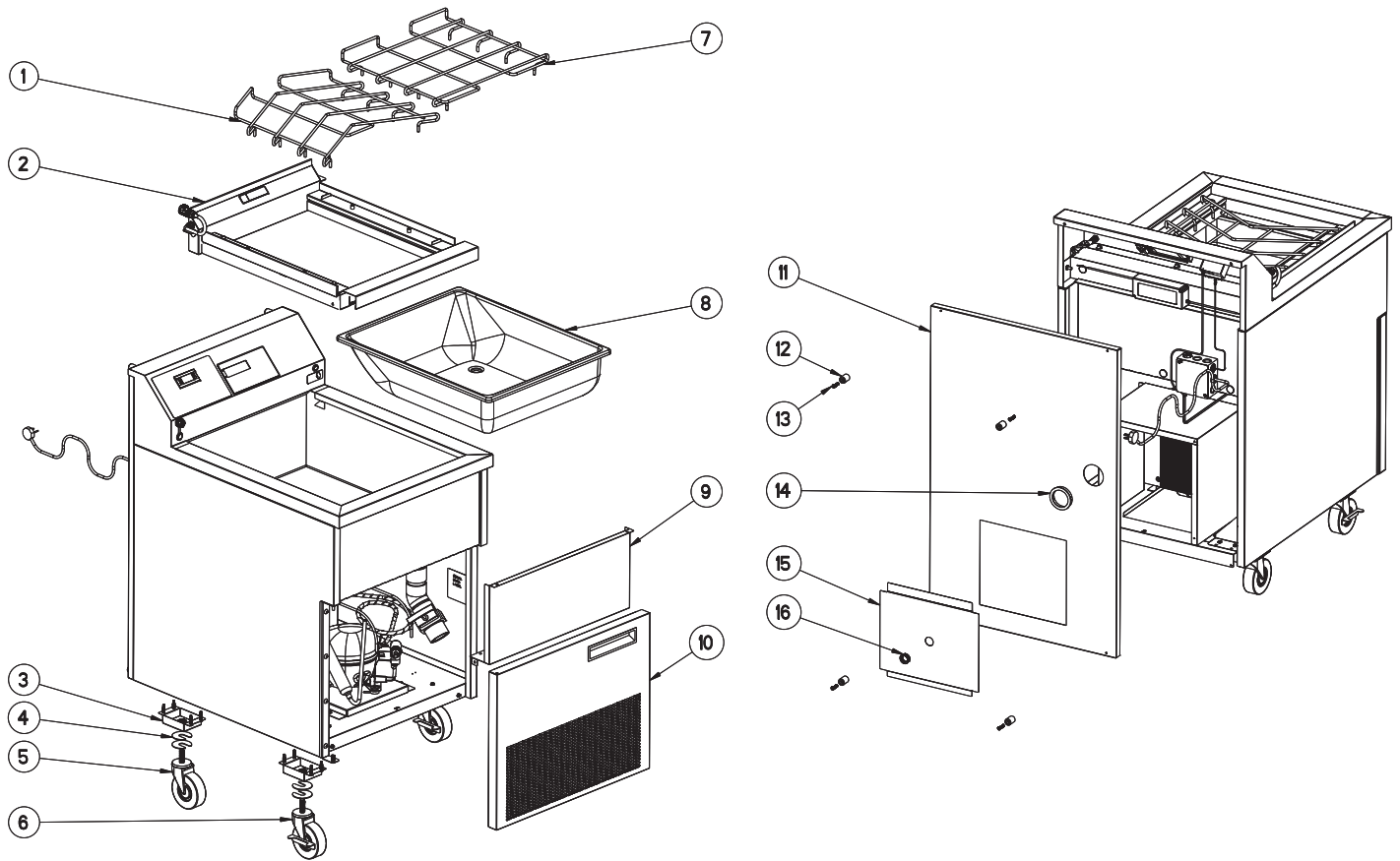
Follow the charge amount specified on the data tag. It is recommended to use the shortest hoses possible to prevent undercharging.

- Ensure the system is sealed and leak checked
- Evacuate system to a minimum 500 micron
- Weigh in correct charge
- Leak check the system again
- Bleed the refrigerant from the high side hose to the low side hose
- Disconnect the hoses
- Remove line taps

**CABINET WITH WEIGH SCALE
MODEL RCS-24-WS**

**CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636**

Parts List



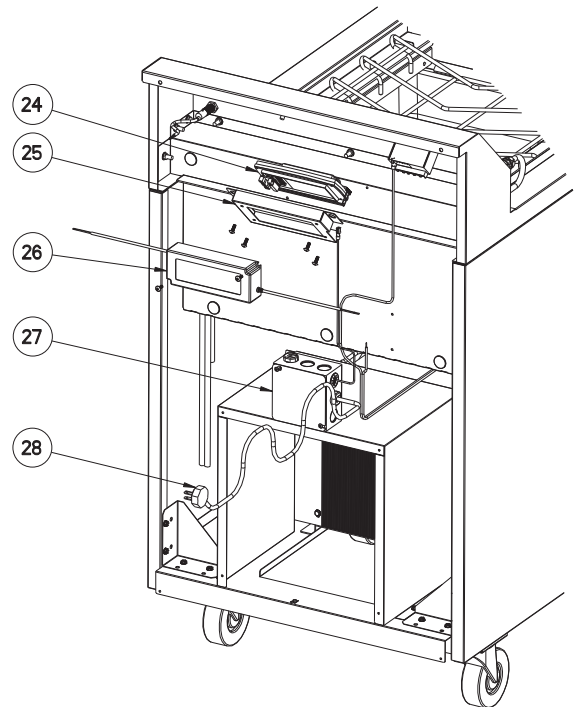
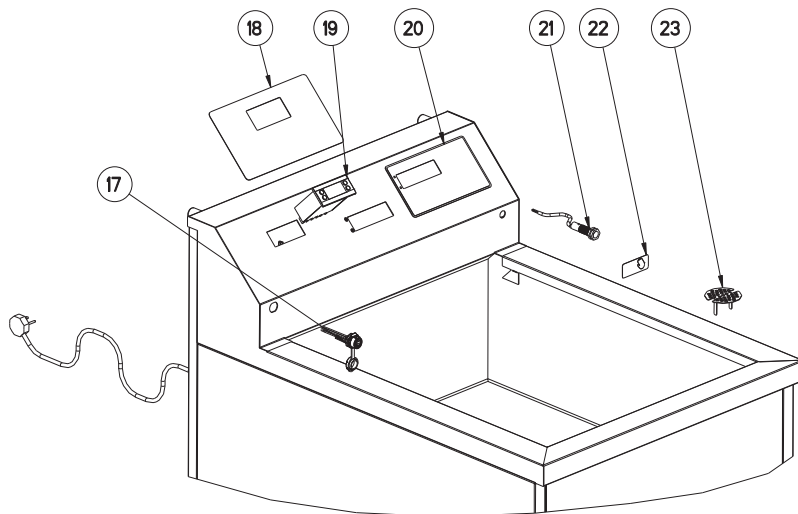
ITEM	QTY	SERVICE PART	DESCRIPTION
1	1	HD RCK1904	RACK, CHEESER STATION SIZE 18.1 X 18.3 INCH
2A	1	RP SCL2401	WEIGH SCALE PLATFORM WITH LAUMAS LOAD CELL AFTER 3/2024
2	1	RP SCL2401	WEIGH SCALE PLATFORM 24" CHEESER STATION REPLACEMENT PART
3	4	RP EXT2101	CASTER EXTENSION REPLACEMENT PART
4	8	RP SPC2102	SPACER, STEM CASTER
5	2	HD CST1706	CASTER 4.5 IN NO BRAKE, POLYPROPYLENE, 375 LB CAPACITY
6	2	HD CST1705	CASTER, 4.5 IN W/BRAKE, POLYPROPYLENE, 375 LB CAPACITY
7	1	HD RCK1902	RACK, SS PREP 18in x 16.25in x 0.25in ROD
8	1	HD PAN1901	PAN, CHEESE BIN 19.5" X 24" X 6" DEEP BLACK ABS
9	1	RP PNL2107	PANEL, APRON REPLACEMENT PART
10	1	RP DOR2101	CONDENSING UNIT DOOR CHEESER UNIT LT HINGED REPLACEMENT PART
11	1	RP BCK2102	BACK, FINISH 24" REPLACEMENT PART
12	4	HD BMP034	BUMPER, ROUND, RUBBER, BLK, 3/4" DIA. x 1" HIGH
13	4	FA SCW3075	SCREW, 10x1" THP SS SMS
14	1	EL GRM250	GROMMET, 2-1/2" HOLE BLACK
15	1	RP BCK2103	PANEL, REMOVABLE FOR FINISH BACK REPLACEMENT PART
16	1	EL GRM100	GROMMET, 1" BLACK HOLE

* = NOT SHOWN

TOP COMPONENTS

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



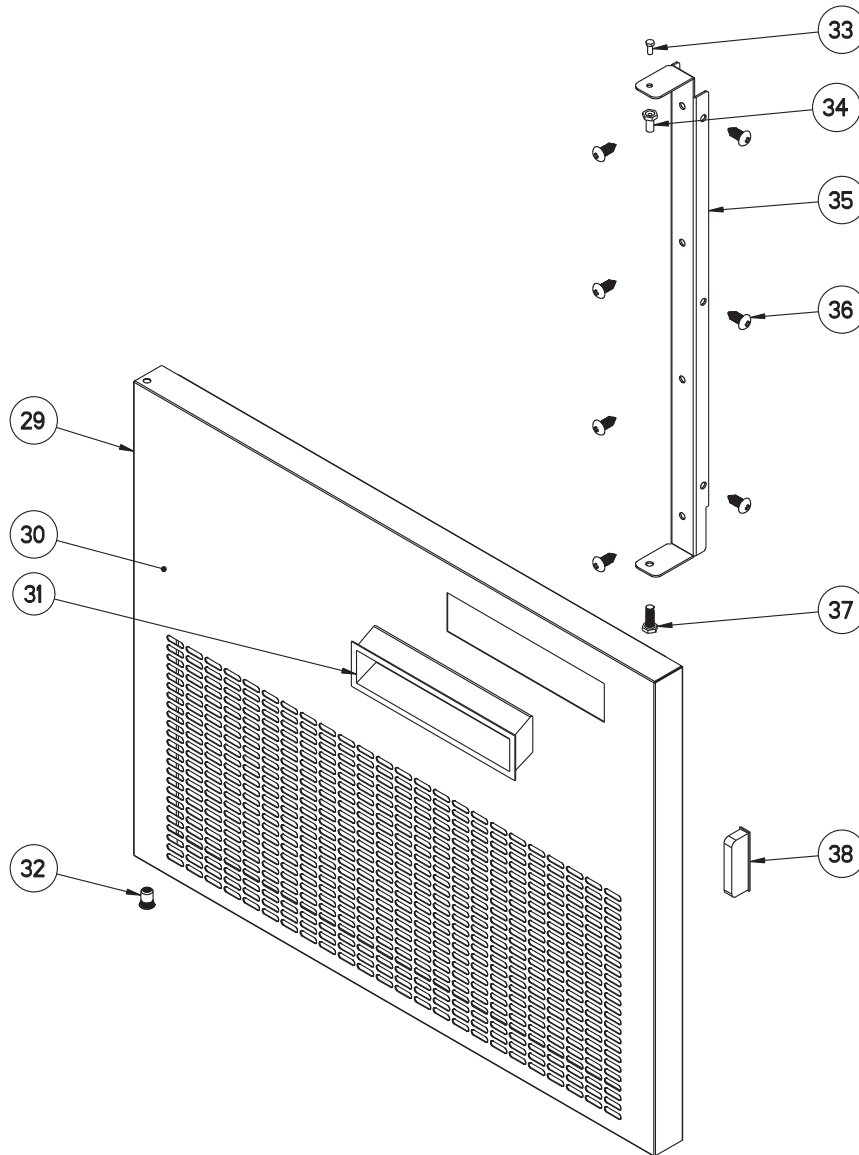
ITEM	QTY	SERVICE PART	DESCRIPTION
17	1	EL REC2101	RECEPTACLE, 4 PIN MALE 24 IN 18 GA WIRE LEADS
18	1	PP LBL2006	LABEL, CHEESER STATION DAILY OPERATION FOR BACKSPLASH
19	1	RP CNT2104	CONTROL, DANFOSS ERC112C PROGRAM RF PRG1802
20	1	PP LBL2101	LABEL, SCALE INDICATOR W/SEE THROUGH WINDOW
21	1	EL SEN1801	SENSOR, PHOTOELECTRIC SWITCH 12M CYLINDRICAL DC 10-30V
22	1	PP LBL1956	LABEL, SCALE TARE SENSOR 1X3 UNIVERSAL
23	1	RP DSN002	SCREEN, DRAIN LARGE 2"
24	1	EL SCL2101	SCALE CONTROL DISPLAY BOARD W/TERMINATION CONNECTOR
25	1	RP SCL2102	BRACKET, WEIGH SCALE DISPLAY BOARD WITH SCREWS
26	1	EL TRN1801	TRANSFORMER, 90W CONSTANT VOLTAGE, CURRENT CLASS 2 LPF-90-24
27	1	RP BOX2101	ELEC ASSY, 15A, 115V, RCS CHEESER STATION REPLACEMENT ASSEMBLY
28	1	EL WIR1703	POWER CORD, 9' 16/3 W/90*-45* ANGLE PLUG (SJTO WIRE)

* = NOT SHOWN

GRILL DOOR ASSEMBLY

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List

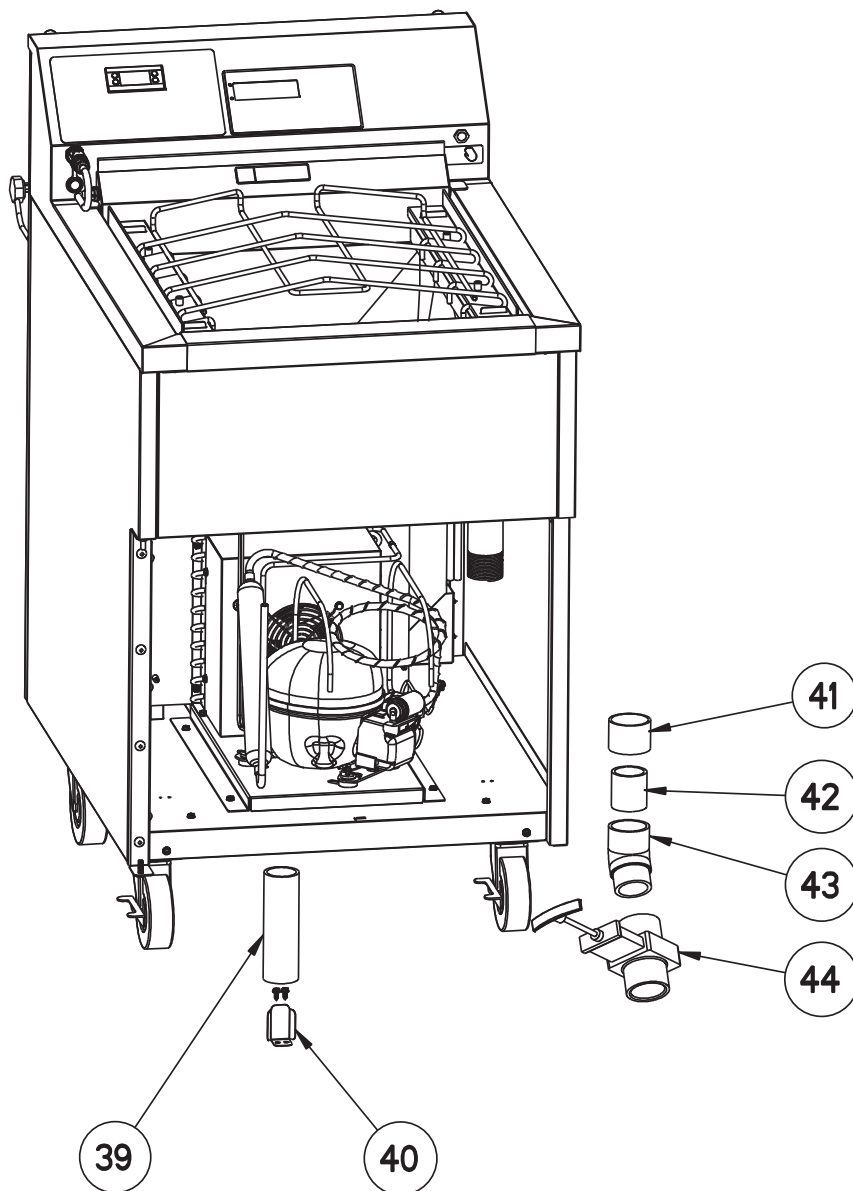


ITEM	QTY	SERVICE PART	DESCRIPTION
29	1	RP DOR2101	CONDENSING UNIT DOOR CHEESER UNIT LT HINGED REPLACEMENT PART
30	1	RP DOR2102	CONDENSING UNIT DOOR CHEESER UNIT LT HINGED SHEET-METAL ONLY
31	1	HD HDL0103	HANDLE, RECESSED DOOR PULL BLACK PLASTIC
32	1	FA NUT0124	NUTSERT, 1/4-20 ALUM KPNG RIVNUT
33	1	HD PIN020B	PIN, 7/16x5/8"W/SCW BOLT ONLY J32-X002
34	1	HD PIN020P	PIN, 7/16x5/8"W/SCW PIN ONLY J32-X001
35	1	RP DOR2103	HINGED DOOR MNTING BRACKET HINGED LEFT REPLACEMENT PART
36	7	FA SCW3075T	SCREW, 10x3/4"THP SMS SS
37	1	FA BLT4062	BOLT, 1/4-20x3/4" H/H/B 18-8 HCYK HEX HEAD BOLT STAINLESS
38	1	HD CTH9901	CATCH, MAGNETIC SOUTHCO 02-10-201-10

* = NOT SHOWN

CLEAN-OUT PORT COMPONENTS
CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



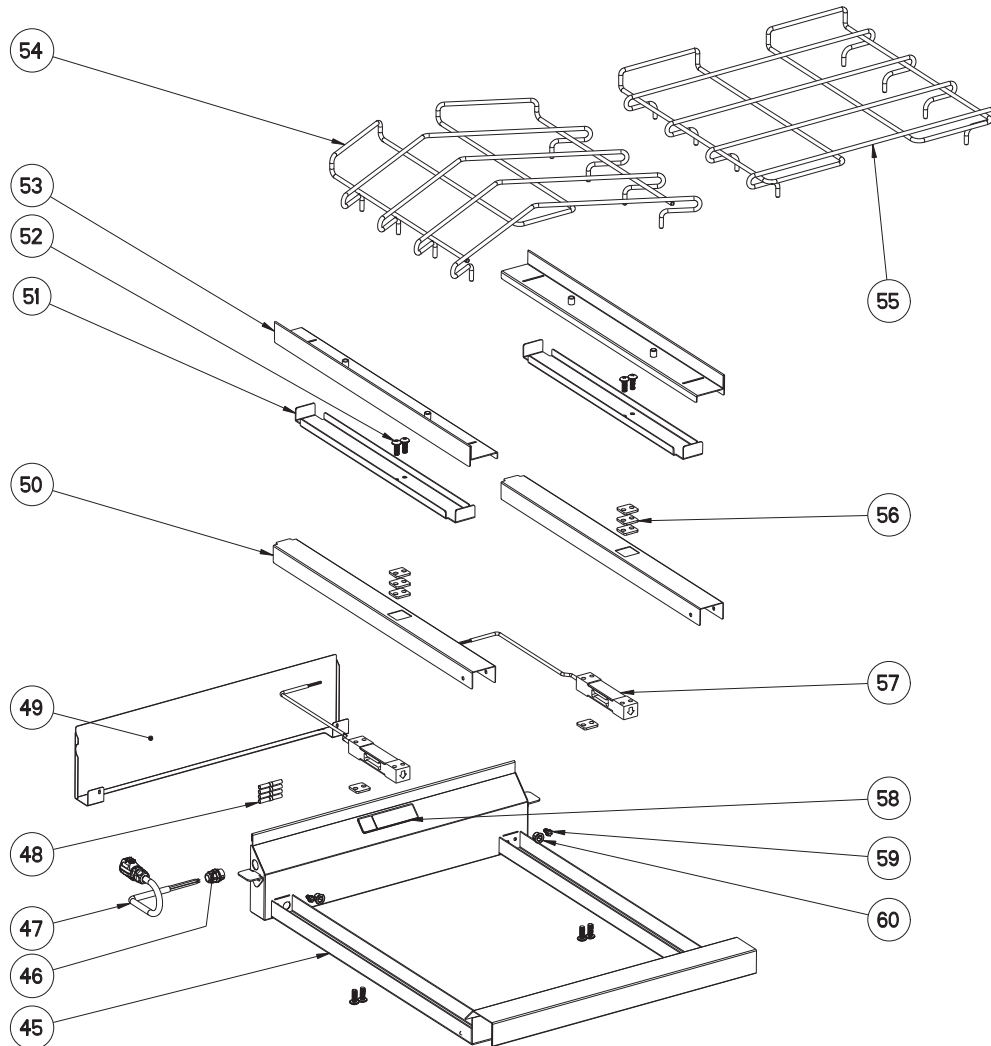
ITEM	QTY	SERVICE PART	DESCRIPTION
39	1	RP DRN2101	PIPE, 1.5" PVC S40 120mm LONG REPLACEMENT PART
40	1	RP DRN2102	BRACKET, DRAIN EXTENSION WITH MOUNTING SCREWS
41	1	PB ADP9903	ADAPTOR, 1-1/2" PVC FIP X GLUE PVCAF150
42	1	RP DRN2103	PIPE 1.5IN PVC 76mm LONG
43	1	PB ELB2001	ELBOW 1-1/2in PVC 40 45 DEGREE STREET SP x SLIP
44	1	PB VLV0901	VALVE, 1-1/2" GATE VALVE, PVC, SLIP x SLIP (6101)

* = NOT SHOWN

SCALE PLATFORM COMPONENTS

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

Parts List



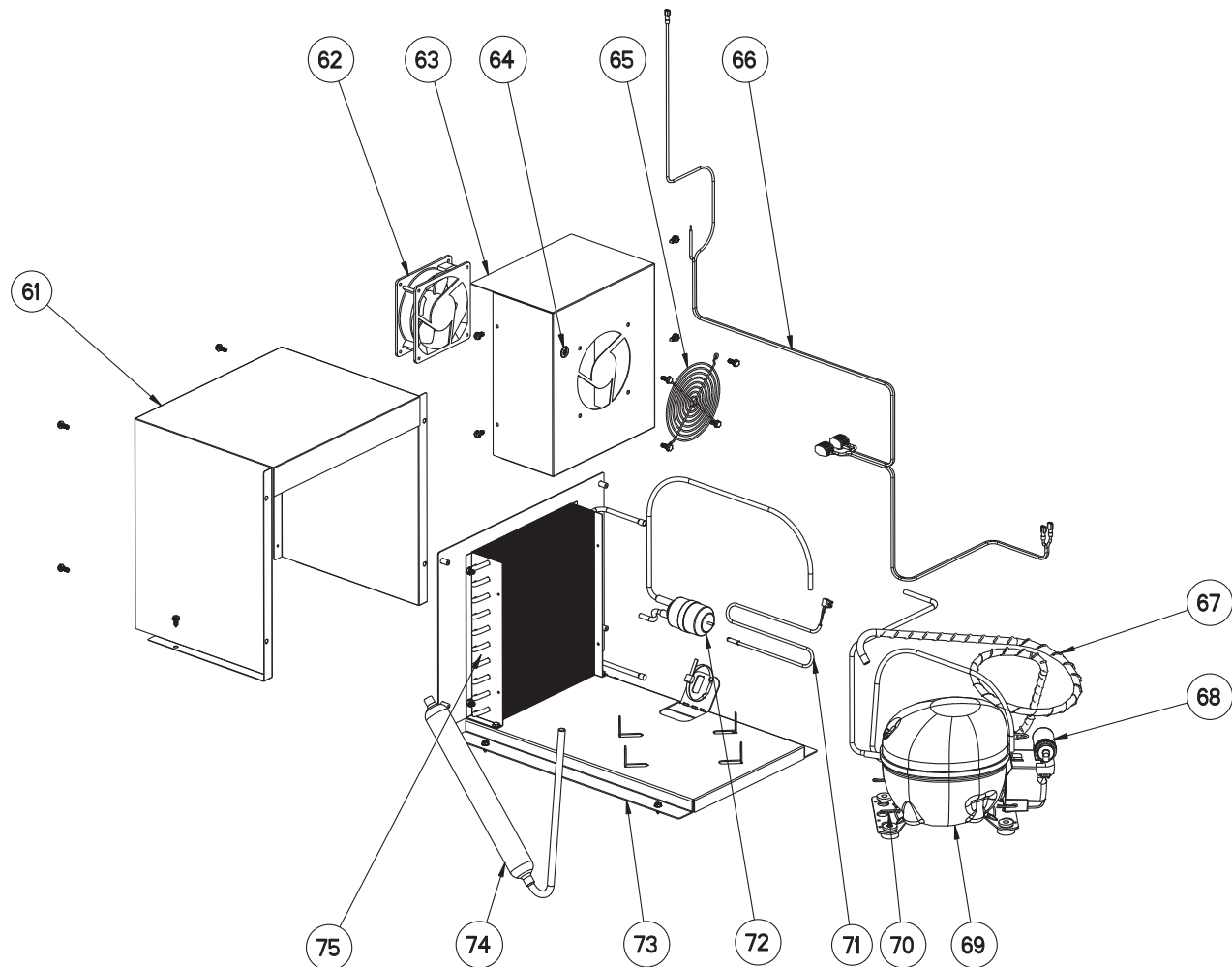
ITEM	QTY	SERVICE PART	DESCRIPTION
45	1	RP SCL2103	SCALE PLATFORM WELDED REPLACEMENT ASSEMBLY BODY
46	1	EL GRM2101	GROMMET, CABLE GLAND BLACK 5-9mm WIRE SNAP-IN HOLE 16.3mm
47	1	EL PLG2101	PLUG, CIRCULAR CONNECTOR 4 SOCKET 16IN 18/4 SJE00W CORD
48	4	EL CNT2002	CONNECTOR, SOLDER GRIP HEAT SHRINK BUTT SPLICE 16-14 GA
49	1	RP SCL2104	COVER, CHASE SCALE BACK REPLACEMENT PART
50	2	RP SCL2105	CAP SCALE LOAD CELL BRACKET REPLACEMENT PART
51	2	RP SCL2106	MOUNTING SCALE BRACKET REPLACEMENT PART
52	8	FA BLT0106	BOLT, 1/4-20 x 3/4 T/H/P 18-8 M6KF WITH LIGHT NYLON PATCH
53	2	RP SCL2107	MOUNTING BRACKET, RACK WITH PINS REPLACEMENT PART
54	1	HD RCK1904	RACK, CHEESER STATION SIZE 18.1 X 18.3 INCH
55	1	HD RCK1902	RACK, SS PREP 18in x 16.25in x 0.25in ROD
56	8	RP SCL2108	SCALE WEIGH SENSOR SPACER PLATE REPLACEMENT PART
57	2	EL SCL2301	SCALE, WEIGH SENSOR LAUMAS AFTER DEC 2023
57	2	EL SCL1802	SCALE, WEIGH SENSOR
58	1	PP LBL2014	LABEL, ATTENTION CLEANING INSTRUCTIONS DO NOT IMMERSE IN WATER
59	2	FA SCW3049	SCREW, 10x1/2" SLOT H/W/H 410 NHQX TYPE A 410 SS
60	2	EL GRM050	GROMMET, 1/2" HOLE BLACK

* = NOT SHOWN

R290 REFRIGERATION SYSTEM

CALL FACTORY FOR REPLACEMENT PARTS:
888-994-7636

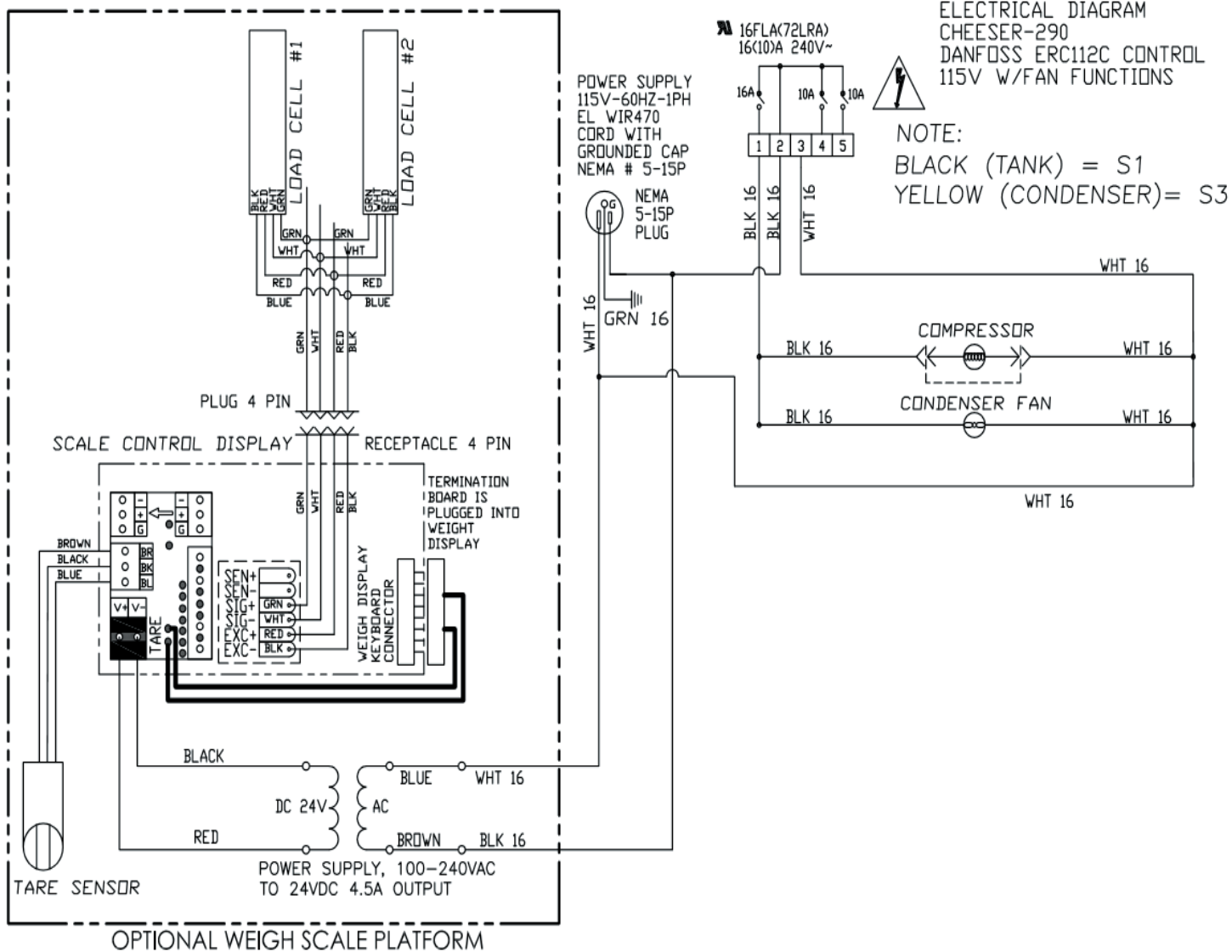
Parts List



ITEM	QTY	SERVICE PART	DESCRIPTION
61	1	RF DGH2101	DUCT, CONDENSER WITH MOUNTING SCREWS REPLACEMENT PART
62	1	RF FAN1401	FAN, AXIAL, 119 x 38mm, OPER/TEMP RANGE -30C-+70C,115V-50/60
63	1	RP SHD1801	SHROUD, COND FAN 11336PR/11360PR-290, T07-1175
64	1	EL GRM1202	GROMMET, 1/2" BLACK STAR UB500 2055 N*
65	1	RF FAN0704	FAN GUARD, NICKEL CHROME FINISH WIRE 116MM RND SGR-48
66	1	RP HRN2101	WIRE, HARNESS SINGLE COMPRESSOR CONDENSING UNIT, FAN AND CONTROL
67	1	RP CAP014	CAP TUBE .036" X 96" W/DRIER TO INCLUDE 1 042 FILTER DRIER
68	1	RF CMP1801SC	START COMPONENTS, 1/5HP, R290, EMBRACO, 115-60, EMX3115U
69	1	RF CMP1801	COMPRESSOR, 1/5HP, 115V-60HZ, R290, EMBRACO, EMX3115U
70	4	HD PIN0601	PIN, HAIR COTTER, WIRE .072D L=1-1/8" ZINC PLATED
71	1	RF CNT1801	PROBE, COND COIL, YELLOW, CFA-290
72	1	RF FLT9902	DRYER, 1/4x.042 FILTER EKP-032 SC DBL INL CAP TUBE N*
73	1	RP MNT2101	MOUNT, COMP STAND, CHEESER UNIT-290 WITH MOUNTING FASTENERS
74	1	RF ACM1701	ACCUMULATOR, 3/8 DIA X 12 LONG
75	1	RF COI1603	COIL, CONDENSER
76*	1	RF CNT1602	THERMISTOR, QTI, COIL SENSOR, BLUE, 10"

* = NOT SHOWN

Wiring Diagram



Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

[illegible]