

Alfresco™  
*Open Air Culinary Systems*



**ARDI CARE & USE MANUAL**

**PLEASE READ THIS MANUAL BEFORE USING YOUR APPLIANCE.  
KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.**

**ASSEMBLER / INSTALLER**

Leave these instructions with the customer

**CONSUMER/USER**

Read these instructions and keep them in a safe place for future reference

**NOTE TO CUSTOMER:**

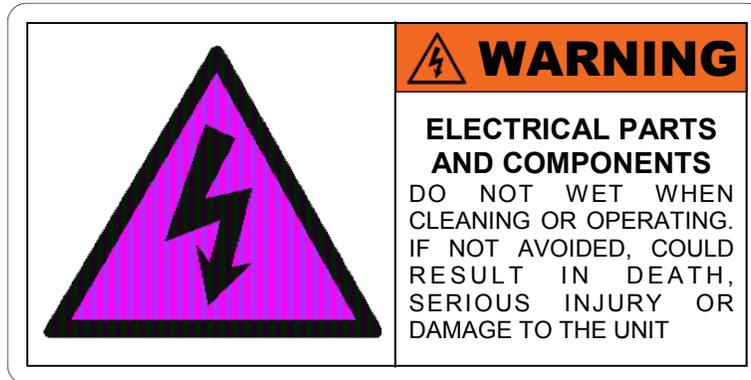
This appliance was carefully packed and thoroughly inspected before leaving our factory. Responsibility for its safe delivery was assumed by the carrier upon acceptance of the shipment. As directed on the packing carton, claims for loss or damage sustained in transit must be made to the carrier as follows:

A) Exterior Damage: Make a thorough damage notation on your delivery receipt and have driver acknowledge by signature and date. Send a written request asking for an inspection report from the carrier. Include the name of the carrier representative and the date the inspection was requested. Retain the inspection report and receipt for filing of a claim.

B) Concealed Damage: This must be reported to carrier within fifteen days of receipt. Obtain inspection report from the carrier. Retain inspection report for filing of a claim. **DO NOT RETURN DAMAGED MERCHANDISE TO MANUFACTURER OR DEALER - FILE CLAIM WITH THE CARRIER.**

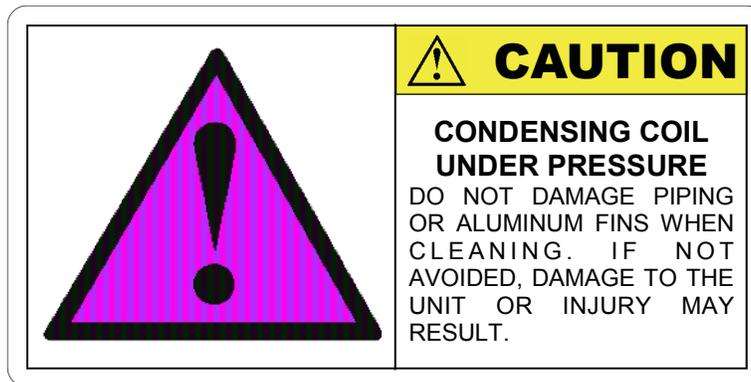
**WARNING:**

**DO NOT SPLASH OR SPRAY WATER FROM A HOSE ONTO THE REFRIGERATOR. DOING SO MAY CAUSE AN ELECTRICAL SHOCK, INJURY OR DEATH.**



**WARNING:**

**CONTENTS UNDER PRESSURE.**



**WARNING:**

**FOR OUTDOOR USE ONLY. THIS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.**

**WARNING:**

**IMPORTANT ELECTRICAL INSTRUCTIONS: THIS REFRIGERATOR IS EQUIPPED WITH A THREE PRONGED (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONGED RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG. KEEP CORD AWAY FROM HEATED SURFACES. DO NOT USE AN EXTENSION CORD.**

## ARDI CONTROL SETTINGS AND TEMPERATURE ADJUSTMENT:

### OPERATION:

This unit features a manual control which is operated by rotating the control knob to set the desired temperature. A higher number on the dial means a lower temperature and visa versa.

### CONTROLS AND LOCATION:



#### TEMPERATURE SETTING

Temperature Setting is read from the bottom of the dial; above it is shown set to "4" which is the factory default setting, as shipped.



POWER SWITCH



Switch the unit ON using the main ON/OFF power switch, located on the right side of the upper front panel. Check the temperature setting which has been set at the factory to #4.

*ALFRESCO*<sup>™</sup> recommends starting the unit at the #4 setting for optimal operation, only adjusting up or down to your preference once the units' cabinet temperature has stabilized after 24 hours of operation.

To adjust the temperature set point, turn the knob clockwise for colder and counterclockwise for warmer.

### ADJUSTMENT ITEMS TO REMEMBER:

- **FOR NORMAL OPERATION SET THE UNIT TO #4.**
- **DO NOT CHANGE THE TEMPERATURE SETTING WITHOUT ALLOWING TIME FOR THE PREVIOUS SETTING TO TAKE EFFECT; APPROXIMATELY 24 HOURS.**
- **THE COMPRESSOR WILL START AND STOP OFTEN; THIS IS NORMAL OPERATION.**
- **KEEP YOUR REFRIGERATOR LEVELED.**

### USE TIPS & ENERGY SAVING IDEAS:

#### CLEANING:

Exercise caution when sweeping, vacuuming or mopping near the front of the unit.

For normal cleaning, mix 2 tablespoons of baking soda with 1 quart of warm water or use a mild soap. Do not use harsh cleaners or abrasives. Do not splash or spray water onto or under the refrigerator.

#### TIPS FOR ENERGY SAVING:

Your *ALFRESCO*<sup>™</sup> refrigerator is designed to be highly energy efficient. However, following a few simple tips can help save even more energy.

- Limit how often the cover is opened.
- Close the cover as soon as possible after opening.
- Don't put hot foods into the unit.
- During prolonged periods of non-use, set the temperature to a higher setting or switch the unit off.



When refrigerating products in glass bottles, do not place the bottles directly against the inside walls of the ARDI refrigerator. Bottled product placed directly against the refrigerator walls may freeze, causing glass bottles or jars to crack.

#### **CARE AND MAINTENANCE OF YOUR REFRIGERATOR:**

Stainless Steel is widely used for kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of "ease of cleaning" and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

#### **DAY TO DAY CARE**

To maintain the original appearance of your *ALFRESCO* Refrigerator, a regular cleaning routine should be carried out using the following guidelines:

After use, wipe the unit with a soft, damp, soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during use.

For more tenacious deposits, including oil, grease and water-borne deposits, use a multipurpose cream cleanser applied with a soft damp cloth. Rinse with clean water.

Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance. Likewise do not use wire brushes, scrapers or contaminated scouring pads.

If the preceding guidelines are adhered to, your *ALFRESCO* Stainless Steel Refrigerator should offer excellent life and live up to its reputation of being "stainless".

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

#### **RUST BROWN MARKS**

When this type of staining occurs it is unlikely that rusting of the stainless steel itself caused the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely the result of small particles of "ordinary-steel" which have become attached to the surface and subsequently rusted in the damp environment. The most common source of such particles is from "wire wool" scouring pads, but may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the unit; they should be removable using a soft damp cloth and multi-purpose cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the unit to its original condition.

#### **PITTING**

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

#### **BLEACHES**

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use.

#### **FOODSTUFFS**

In general, stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

## **TROUBLESHOOTING**

### **BEFORE CALLING FOR SERVICE**

If the unit does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your refrigerator.

### **REFRIGERATOR NOT COOLING ENOUGH**

Lower the temperature of the cabinet by adjusting the thermostat to a lower setting (higher number).

### **NOISY OPERATION**

This is usually caused by the unit not being level. Reposition the refrigerator to see if the noise can be eliminated.

### **MOISTURE ON OR IN UNIT**

Warm moist air will condense on cold surfaces. Condensation inside the unit can be caused by too frequent or prolonged opening of the cover. Moisture can also be caused by the thermostat being set too cold. Check the temperature of the unit. Try adjusting to a slightly higher temperature (lower number) to see if the problem can be eliminated. Minimize cover openings and verify that the cover is closing properly around the perimeter.

### **APPLIANCE RUNS TOO LONG**

Running time will change with outside temperature, number of times and length-of-time the cover is open, etc. This is normal in hot or humid weather and is not detrimental to the operation of the unit

### **LOCATING AND INSTALLING YOUR REFRIGERATOR**

*NEVER SPLASH OR SPRAY WATER FROM A HOSE DIRECTLY ON THE REFRIGERATOR. DO NOT LOCATE THE UNIT WHERE IT WILL BE SUBJECT TO DIRECT SPRINKLER SPRAY. EXCESSIVE WATER CONTACT MAY RESULT IN ELECTRICAL SHOCK, SERIOUS INJURY OR DEATH.*

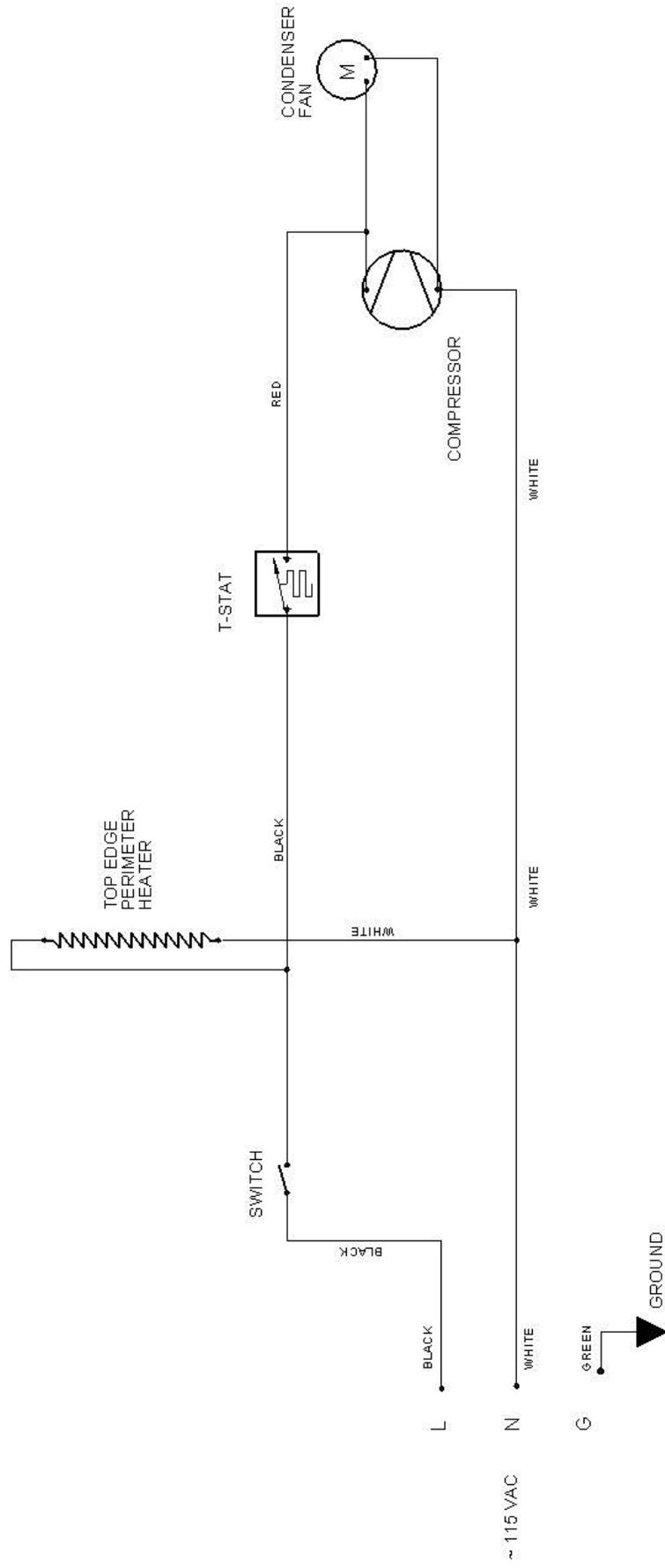
### **SELECT LOCATION**

The proper location will ensure peak performance of your refrigerator. Choose a location where the unit will be out of direct sunlight and away from heat sources. Your *ALFRESCO* refrigerator is designed to be operated in a properly ventilated area with an ambient temperature of not less than 30°F, nor more than 120°F.

Your *ALFRESCO* refrigerator requires ventilation from the bottom front of the unit. When installing this built-in unit, make sure the back and bottom of the unit have at least 2 inches of clearance to the cabinet, and that the unit can be easily removed from the cabinet for servicing.

### **ELECTRICAL SERVICE**

All ETL listed refrigerators are equipped with a three pronged plug. Use only the electrical cord supplied with the unit, which must be plugged directly into a properly grounded 3-pronged outlet, preferably a GFCI circuit, in accordance with the National Electrical Code and applicable local codes and ordinances. The third prong (grounding prong) SHOULD NOT, under any circumstances, be cut or removed. Do not use an extension cord with this unit.



NOTE : CASE MUST BE GROUNDED

DRAWING NO.: <b>W900-0058</b>	CREATED: 10/7/2008 11:05:26 AM	DRAWN BY: ADRIAN CRISCI
PAGE SIZE: LETTER	PROJECT TITLE: <b>ARDI</b>	MATERIAL: <b>ARDI</b>
SHEET 1 OF 1	DRAWING TITLE: <b>WIRING DIAGRAM</b>	FINISH: <b>Lbs.</b>
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CUSTOMER: SES SUPERIOR EQUIPMENT SOLUTIONS 7039 EAST SLAUSON AVENUE COMMERCE, CA 90040		

# *Alfresco*<sup>™</sup> **Gourmet Limited Warranty**

This warranty covers the following: ALFRESCO GOURMET REFRIGERATORS (All Models)

## **DURATION OF WARRANTY**

Alfresco Gourmet Grills, (a division of SES, Inc) warrants all refrigerator components to the original purchaser to be free of factory defects in material and workmanship for a period of one (1) year from the original date of purchase. This limited warranty covers the structural integrity of the exterior and interior body parts, compressor and refrigeration components. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished FOB Commerce, California. This warranty does not apply if the unit was subject to other than normal household use.

## **Alfresco Gourmet Grills WILL Cover:**

All repair labor and replacement parts for one year, for parts found to be defective due to materials or workmanship. Authorized Factory Agent must provide Service during normal working hours. No charge will be made for repair and/or replacement of components at the factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found to be defective by Alfresco Gourmet Grills.

## **Alfresco Gourmet Grills WILL NOT cover:**

- Installation or start-up
- Normal adjustment to temperature
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Cleaning and/or general maintenance.
- Shipping damage
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency.
- The use of unauthorized parts.
- Overtime, weekends, holidays
- Improper installation, such as: improper hook-up, inadequate ventilation, etc
  
- Service visits to:
  - Correct the installation. (You are responsible for providing electrical wiring, and other connecting facilities.)
  - Repairs due to other than normal use.
  - Supply the user with operational assistance on site.

Replacement will be FOB Alfresco, Commerce California, and Alfresco will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, to our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability, in connection with the sale of this appliance.

## **FOR SERVICE, CALL: 1 866 203 5607**

When calling, please provide the following information: model number, serial number and date of installation, along with a brief description of the problem. The model number and serial number can be found on a plate located either on the underside of the top cover or on the body behind the removable louvered front panel.

For other product information, contact: Alfresco Gourmet Grills. 7039 East Slauson Ave, Commerce, CA 90040.  
Call: 1 888 383 8800 or (323) 722 7900 or fax us at (323) 726 4700.

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