

*Alfresco*<sup>™</sup>  
Open Air Culinary Systems



**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

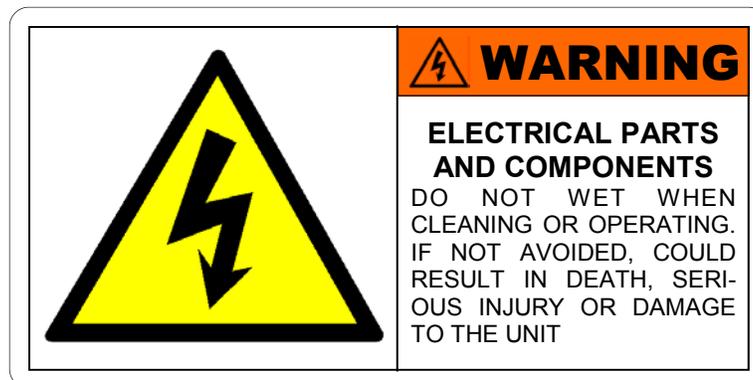
## **NOTE TO CUSTOMER:**

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

## **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 multi purpose cream cleanser and apply with a soft damp cloth. Rinse with fresh 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 should 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 causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be 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.

### **REPLACING THE INTERIOR LIGHT**

Your *ALFRESCO* refrigerator is equipped with an interior light, it is a standard 20 Watt / 12 volt bulb. To replace, unplug the unit, remove the burnt-out bulb and install the new one. Plug the unit back into its electrical outlet to restore normal operation

## **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**

Please refer to the section: “ *UNDERSTANDING THE REFRIGERATION CYCLE* ” in the next page.

### **NOISY OPERATION**

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

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

Run time will vary with outside temp., number of door openings, etc. Check the temp. display to ensure that the unit is operating within  $\pm 3^\circ$  of set point.

### **APPLIANCE RUNS TOO LONG**

This is normal in hot or humid weather and is not detrimental to operation. Condensation inside the unit can be caused by too frequent or prolonged opening of the doors. Moisture can also be caused by the thermostat being set too cold. Try adjusting to a slightly higher temperature to see if the problem can be eliminated.

### **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  $30^\circ\text{F}$ , nor more than  $120^\circ\text{F}$ .

Your *ALFRESCO* refrigerator requires ventilation from the bottom front of the unit. For a cart-mounted (Optional wheel kit) model, keep the area directly in front and behind the unit clear of obstructions. For a 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 prong plug. Use only the electrical cord supplied with the unit, which must be plugged directly into a properly grounded 3-prong outlet, preferably a GFCI circuit, in accordance with the National Electrical Code and applicable local codes and ordinances. The third prong **SHOULD NOT**, under any circumstances, be cut or removed. Do not use an extension cord with this unit.

## UNDERSTANDING THE REFRIGERATION CYCLE:

The Refrigeration Controller unit that manages all the refrigerator operations and performance is a rugged and highly sophisticated commercial grade Sporlan Electronic Controller.

Like all refrigerators, as the unit cools and maintains the desired product temperature, its internal temperature will fluctuate between ON and OFF periods depending upon ambient temperature, how many times the door is open and for how long it's held open.

To minimize ON (running) times and save energy, it is recommended to open the door for the smallest amount of time and frequency.

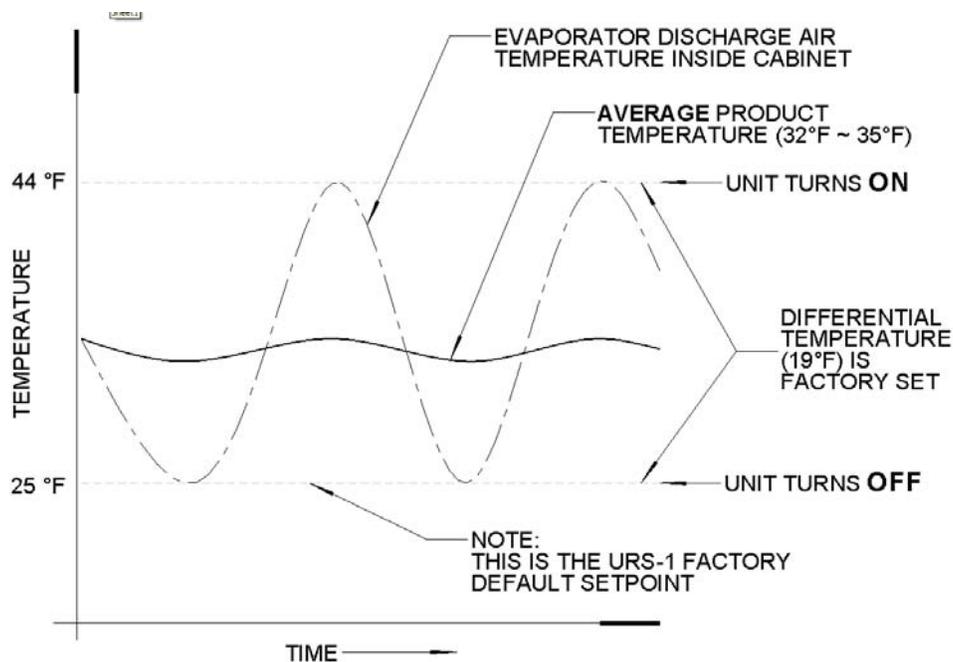
***The URS-1 unit is factory preset with a set point of 25°F and with a 19°F differential cycle.***

This means that the URS-1 unit will refrigerate until it reaches 25°F internal air temperature. At that point, the unit will turn OFF and will remain off until it reaches 44°F (Due to the 19°F differential temperature cycle).

It is important to understand that your product **will not** actually reach 44°F.

The "average" product temperature will settle somewhere midway between the ON and OFF set points (approximately 32°F ~ 35°F) depending on the product type.

Please refer to the following graph for a representation of the refrigeration cycle:



The 19°F differential is used to provide you with the best possible energy savings. A smaller differential would cause the unit to start and stop several times per hour wasting energy.

The Electronic Temperature Controller in the URS-1 allows the user to change and adjust the default set point (25°F) between 15°F and 40°F, consequently the product temperature will average lower or higher temperatures as desired.

Please refer to "CONTROLLER SETTINGS" on the following page for adjustments to the set point.

*Always remember:*

When the door is opened on the URS-1, the display will read the cabinet temperature at that very moment. That is not your product temperature.

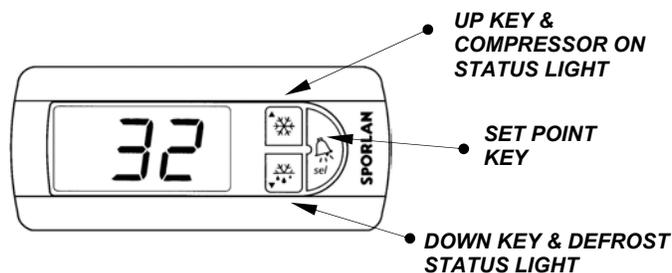
## CONTROLLER SETTINGS AND ADJUSTING TEMPERATURES :

Your *ALFRESCO* refrigerator features an exclusive digital programmable thermostat that controls all functions of the unit. The operating temperature of the unit is user-adjustable from 15°F to 40°F.

The refrigeration control has been preset at the factory for normal, everyday operation under standard room conditions. Should you require to change the temperature setting, higher or lower than the standard factory set of 25°F, this procedure can be done very quickly, as follows:

1. Press the “SET” button for 1 second to display the set point temperature (25°F) default.
2. Hold the “SET” key until the set point starts flashing.
3. Use the ▲ key to increase the temperature or ▼ key decrease the temperature.
4. Press the “SET” button once more to confirm the value. The display will stop flashing.

Note: The ▲ “UP” and ▼ “DOWN” keys also serves as indicator lights to show when the compressor is ON or when the unit is on DEFROST mode.



### ADJUSTMENTS ITEMS TO REMEMBER:

- ▶ FOR NORMAL OPERATION SET THE UNIT TO 25°F.
- ▶ PLEASE NOTE THAT THIS IS NOT THE INTERNAL REFRIGERATOR CABINET TEMPERATURE.  
(See page 5 for explanation)
- ▶ DO NOT CHANGE THE TEMPERATURE SETTING MORE THAN 3°F AT A TIME.
- ▶ ALLOW 24 HOURS FOR THE REFRIGERATOR TO REACH A NEW TEMPERATURE SETTING.
- ▶ THE MOTOR 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 table spoons 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 SAVING POWER:

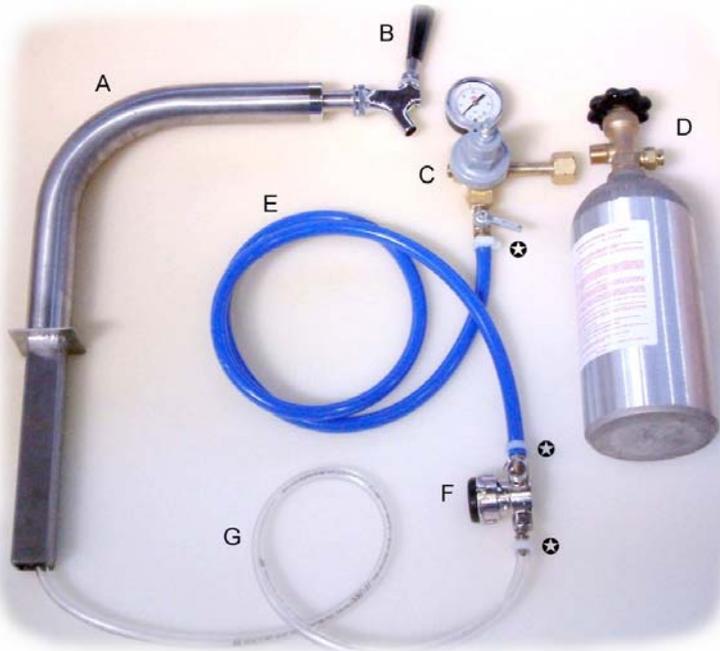
Your *ALFRESCO* refrigerator is designed with the latest technology to be highly energy efficient. However, following a few simple tips can help save even more power.

- Limit how often the door is opened.
- Close the door 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 turn the unit off.
- Keep door and drawer gaskets clean to ensure a proper seal.

## KEG COOLER APPLICATION:

Your *ALFRESCO* refrigerator has been design with enough interior volume to hold a standard US full size 15 gallon beer keg. In addition, the refrigerator allows the installation of a beer faucet and support arm that will allow you to serve "Beer-on-Tap". This optional equipment permits to have an under counter Keg Tap system as well as a movable unit with the optional caster kit. The Keg kit is very easy to install by following the next steps:

## KEG KIT INSTALLATION & COMPONENTS:



### KEG KIT COMPONENTS:

- A - Support Arm.
- B - Beer Faucet [ "TAP" ].
- C - Single Gauge Pressure Regulator with connector and shut-off ball valve.
- D - Aluminum 2.5 Lbs CO<sub>2</sub> Bottle.
- E - CO<sub>2</sub> Pressure line (5/16" Ø ID / BLUE color line)
- F - Sanitary Key [ "SANKEY" ] Standard US - low profile.
- G - Beer Line (3/16" Ø ID / CLEAR color line).

⊛ Tubing Clamps.

## KEG KIT INSTALLATION:

1. On the back top section of your refrigerator there is an opening provided for the faucet support arm (see picture 1 & 2).
2. Remove the cover as shown on picture 3 by lifting the cover straight out exposing the opening.



*Picture 1*



*Picture 2*



*Picture 3*

## KEG KIT INSTALLATION (cont.)

- Remove the beer line access hole plug located on the inside of the refrigerator, just below evaporator. (See picture 4 & 5)
- Insert the beer line (3/16"Ø ID / clear color tubing) from the top of the refrigerator and allow it to drop to the inside of the refrigerated compartment.

**NOTE:** The beer line travels through the back section of the unit into the refrigerated compartment by following the faucet arm support structure located behind the refrigerator's back cover. (See pictures 6 & 7)

**There is no need to remove the back cover of the refrigerator for this procedure.**

- Once the beer line has been inserted all the way to the refrigerated section, insert the support arm into the top opening.
- Install the pressure regulator to the CO<sub>2</sub> bottle and tighten securely using a wrench in order to avoid CO<sub>2</sub> leakage.
- Close the ball valve in the regulator and open the CO<sub>2</sub> bottle valve.
- Adjust the regulator to a pressure between 8 ~ 10 PSI using the regulator set screw.

**NOTE:** More than 10 PSI of pressure will cause the beer to foam up at the tap, maintain the pressure between 8 ~ 10 PSI for optimum performance.

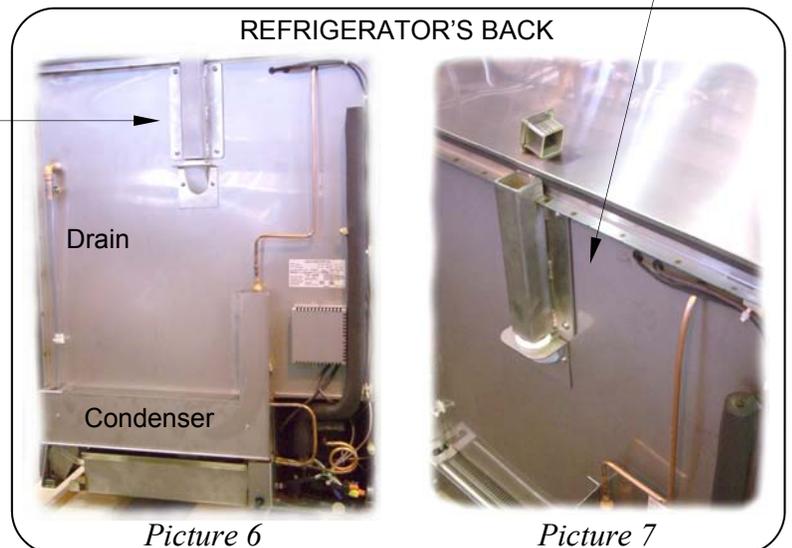
- Connect the CO<sub>2</sub> line (5/16"Ø ID / Blue color tubing) to the regulator and Sanitary Key [SANKEY] and install the hose clamps provided in order to secure the tubing to the hose barbed fittings.
- Install the Sanitary Key [SANKEY] on the beer keg and connect the beer line from the faucet arm to the SANKEY. Secure the tubing with the clamps provided.
- Open the CO<sub>2</sub> regulator ball valve slowly and pressurize the keg.
- Open the TAP faucet slowly to allow the beer to flow through the system.
- Locate the Keg and CO<sub>2</sub> bottle inside the refrigerator.

**NOTE:** Maintain beer between 34°F and 38°F for proper flow and foam. If beer is over 38°F it will foam out easily. The refrigerator standard set point is 25°F evaporator temperature which will yield 35°F product. Adjust as required to maintain proper beer temperature. (See controller settings section).

14. **ENJOY!**



**NOTE:** There is no need to remove the refrigerator's back in order to install the beer line. Illustrations are for reference only.



# *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 or 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 F.O.B. 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.

## **HOW TO OBTAIN SERVICE**

For warranty, service, contact your local Alfresco Gourmet authorized service agency. Provide him with the Model #, Serial #, date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized service agents in your area.

We want you to remain a satisfied customer. If a problem occurs that cannot be resolved to your satisfaction, please let us know. Write Alfresco Gourmet Grills, Customer Service Department, 7039 East Slauson Ave, Commerce, CA 90040. Or call Customer Service/Parts at (888) 383-8800 or (323) 722-7900 or fax us at (323) 726-4700.

