

Atosa MPF8203GR

Atosa MPF8203GR 93-inch Pizza Prep Table Refrigerator User Manual

Model: MPF8203GR | Brand: Atosa

1. INTRODUCTION

This manual provides essential instructions for the safe installation, operation, and maintenance of your Atosa MPF8203GR 93-inch Pizza Prep Table Refrigerator. Please read this manual thoroughly before installation and use to ensure proper function and longevity of the unit. Keep this manual for future reference.

2. SAFETY INFORMATION

Important: Failure to follow these safety guidelines may result in property damage, injury, or death. Always consult a qualified technician for service or repairs.

- Ensure the unit is connected to a grounded electrical outlet with the correct voltage (115V/60Hz/1-ph).
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- This appliance uses R290 Hydrocarbon refrigerant. Handle with care and ensure proper ventilation during service.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove all packaging materials, including tape and protective film. Inspect the unit for any shipping

damage. Report any damage immediately to the carrier and your supplier.

3.2 Placement

Place the refrigerator on a strong, level surface capable of supporting its weight (approximately 622 lbs). Ensure adequate clearance around the unit for proper ventilation. A minimum of 6 inches of clearance is recommended on the back and sides for optimal airflow and condenser performance. Avoid direct sunlight or proximity to heat-generating equipment.

The unit comes with pre-installed 5-inch casters, allowing for easy mobility. Two of the casters include brakes for secure positioning. Engage the brakes once the unit is in its final location.

3.3 Electrical Connection

Connect the unit to a dedicated 115V/60Hz/1-ph electrical outlet. The unit is equipped with a NEMA 5-15P plug. Do not use extension cords or adapter plugs. Ensure the electrical supply matches the requirements listed on the unit's data plate.

3.4 Shelf and Pan Installation

The unit includes 6 epoxy-coated shelves and 12 (1/3 size) stainless steel pans. Install the shelves into the desired positions using the provided shelf clips. Place the 1/3 size pans into the top rail openings for ingredient storage. The 19-1/4 inch poly cutting board should be placed on the top surface as intended.



Image 1: Atosa MPF8203GR 93-inch Pizza Prep Table Refrigerator. This image displays the front view of the three-section stainless steel pizza prep table, featuring three hinged doors with integrated handles, a top rail for ingredient pans, and a cutting board surface. The Atosa logo is visible on the right side, above the ventilation grille.

4. OPERATING INSTRUCTIONS

4.1 Initial Startup and Temperature Control

After connecting the unit to power, allow it to run for at least 2-4 hours before loading with product. The unit features a digital temperature control system. The factory preset temperature range is 33°F to 38°F (0.5°C to 3.3°C). Refer to the digital controller's specific instructions for adjusting temperature settings, if necessary.

4.2 Loading Product

Load product into the refrigerated compartments and the top pans. Do not overload the shelves or block the internal air circulation vents. Ensure that the magnetic door gaskets seal properly after closing the doors to maintain optimal temperature and energy efficiency.

4.3 Cutting Board Use

Utilize the 19-1/4 inch poly cutting board for food preparation. Clean the cutting board regularly to maintain hygiene standards.

5. MAINTENANCE

5.1 Daily Cleaning

- **Interior:** Clean the interior surfaces with a mild soap and warm water solution. Rinse thoroughly and dry.
- **Exterior:** Wipe down stainless steel exterior surfaces with a soft cloth and a non-abrasive stainless steel cleaner.
- **Cutting Board & Pans:** Remove and wash the poly cutting board and stainless steel pans daily with warm, soapy water. Sanitize as required by local health codes.
- **Door Gaskets:** Inspect and clean door gaskets regularly to ensure a tight seal. Magnetic door gaskets are crucial for energy efficiency.

5.2 Condenser Coil Cleaning

The condenser coil should be cleaned regularly (at least monthly, or more frequently in dusty environments) to maintain refrigeration efficiency. Unplug the unit before cleaning. Use a stiff brush or vacuum cleaner to remove dust and debris from the condenser fins. A dirty condenser coil can lead to increased energy consumption and reduced cooling performance.

5.3 Defrosting

This unit features an automatic evaporation and air defrost system, minimizing the need for manual defrosting. If excessive ice buildup occurs, contact a qualified service technician.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit not cooling	◦ Power cord unplugged ◦ Circuit breaker tripped ◦ Temperature control set too high ◦ Dirty condenser coil ◦ Blocked airflow	◦ Check power connection ◦ Reset circuit breaker ◦ Adjust temperature setting ◦ Clean condenser coil (refer to Section 5.2) ◦ Ensure proper clearances and do not block vents
Excessive running time	◦ Frequent door openings ◦ Warm product loaded ◦ Dirty condenser coil ◦ Poor door gasket seal	◦ Minimize door openings ◦ Allow hot food to cool before placing in unit ◦ Clean condenser coil ◦ Inspect and clean/replace door gaskets
Water on floor	◦ Drain pan overflowing ◦ Drain line clogged	◦ Check and empty drain pan if accessible ◦ Clear any obstructions from the drain line (contact service if needed)

For issues not listed or if troubleshooting steps do not resolve the problem, contact a qualified service technician.

7. SPECIFICATIONS

Brand	Atosa
Model Number	MPF8203GR
Product Dimensions (D x W x H)	35.2" x 95.7" x 45.3" (95.7 x 35.2 x 45.3 inches)
Item Weight	622 Pounds
Capacity	26 Cubic Feet
Sections	3-Section
Doors	3 (Self-closing hinged solid doors with locks)
Shelves	6 (Epoxy Coated)
Cutting Board	19-1/4" Poly
Pans Included	12 (1/3 Size Stainless Steel)
Temperature Range	33°F to 38°F (0.5°C to 3.3°C)
Refrigerant	R290 Hydrocarbon
Defrost System	Automatic Evaporation, Air Defrost
Electrical Requirements	115V/60Hz/1-ph, 3.1 Amps, 1/4 HP
Plug Type	NEMA 5-15P
Casters	5-inch, pre-installed
Certifications	cETLus, ETL-Sanitation

8. WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the documentation provided with your purchase or contact Atosa customer service directly. Keep your purchase receipt and model number readily available when contacting support.

Note: Unauthorized service or modifications may void the product warranty.