

Dukers DSP72-30M-S3

Dukers DSP72-30M-S3 Commercial Food Prep Table Refrigerator Instruction Manual

Model: DSP72-30M-S3 | Brand: Dukers

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the proper installation, operation, maintenance, and troubleshooting of your Dukers DSP72-30M-S3 Commercial Food Prep Table Refrigerator. This 17.5 cu. ft. unit is constructed from durable brushed stainless steel, designed for commercial kitchen environments. It features ample space for food storage and preparation, including a mega top for additional containers. Key features include recessed handles, digital temperature controls, foam insulation for consistent temperatures, self-closing doors, and automatic defrosting. For mobility, the unit is equipped with 4-inch locking casters.

2. SAFETY INFORMATION

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in property damage, personal injury, or death.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 115V/60Hz electrical outlet with a NEMA 5-15P plug. Do not use extension cords.
- **Ventilation:** Maintain adequate clearance around the unit for proper ventilation to prevent overheating and ensure efficient operation.
- **Placement:** Place the unit on a level, stable surface capable of supporting its weight when fully loaded.
- **Cleaning:** Disconnect power before cleaning. Use only mild, non-abrasive cleaners.
- **Service:** All maintenance and repairs should be performed by qualified service personnel.
- **Flammable Refrigerant:** This unit uses R290 natural refrigerant. Handle with care and ensure proper ventilation during service.

3. UNPACKING 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 to the carrier immediately.

3.2 Placement

Position the refrigerator in a location with sufficient air circulation. Avoid direct sunlight or heat sources. Ensure the floor is level and strong enough to support the unit's weight. The unit's dimensions are 31.5"D x 72.25"W x 45.6"H.



Image 1: Dimensions of the Dukers DSP72-30M-S3 Commercial Food Prep Table. This image illustrates the width (72.25 inches), depth (31.5 inches), and height (45.6 inches) of the unit, crucial for proper placement and space planning.

3.3 Caster Installation

The unit comes with 6 locking swivel casters for mobility. Attach the casters securely to the bottom of the unit. Ensure all casters are locked once the unit is in its final position to prevent unintended movement.

3.4 Electrical Connection

Plug the unit into a dedicated 115V/60Hz, 3.4 Amp grounded electrical outlet. The unit is equipped with a 9 ft. power cord and a NEMA 5-15P plug. Do not overload the circuit.

4. OPERATION

4.1 Initial Startup

After installation, allow the unit to stand for at least 2 hours before plugging it in. This allows the refrigerant to settle. Once plugged in, the unit will begin cooling.

4.2 Temperature Control

The unit features digital temperature controls with an LED display for precise adjustment. The recommended operating temperature range is 33°F to 41°F. Refer to the digital controller's specific instructions for setting and adjusting the temperature.

4.3 Food Preparation and Storage

The mega top design accommodates 30 1/6 containers for various food items and toppings, facilitating efficient food preparation. The interior includes 3 adjustable and removable wire shelves for organized storage of larger items. The self-closing doors enhance convenience and help maintain consistent internal temperatures.



Image 2: Dukers DSP72-30M-S3 Commercial Food Prep Table with doors open. This image displays the interior storage with adjustable wire shelves and the mega top section filled with various food containers, illustrating its food preparation capabilities.

4.4 Automatic Defrosting

The unit is equipped with an automatic defrost system, which helps maintain lower energy costs and colder temperatures by preventing ice buildup on the evaporator coils. No manual defrosting is typically required.

4.5 Product Overview Video

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Video 1: An official video showcasing various features of Dukers commercial refrigeration units, including ergonomic recess door handles, adjustable grid shelves, micro-control system, high-density foam insulation, arc angular design for easy cleaning, casters with stabilizing brakes, humanized uncovering design for dust protection, and removable door gaskets for easy cleaning. This video provides a visual overview of the product's design and functional aspects.

5. MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and longevity of your refrigerator.

- **Exterior Cleaning:** Wipe down the stainless steel exterior regularly with a soft cloth and a mild, non-abrasive cleaner. Avoid harsh chemicals or abrasive pads that can scratch the surface.
- **Interior Cleaning:** Clean the interior surfaces, including shelves and the arc angular design corners, with a mild detergent and water. Rinse thoroughly and dry.
- **Door Gasket Cleaning:** The door gaskets are removable for easy cleaning. Clean them regularly to ensure a tight seal, which is crucial for energy efficiency.
- **Condenser Coil Cleaning:** The heavy-duty 1/4 HP bottom-mounted compressor's condenser coils should be cleaned periodically to maintain efficiency. Consult a qualified technician for this procedure.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue, thermostat setting, dirty condenser coils, door not sealing properly.	Check power connection, adjust thermostat, clean condenser coils, inspect door gaskets.
Excessive noise	Unit not level, loose components, fan obstruction.	Ensure unit is level, check for loose parts, clear any fan obstructions.
Water on floor	Clogged drain line, excessive humidity, door left open.	Clear drain line, ensure proper door closure, reduce ambient humidity if possible.

If problems persist after attempting these solutions, contact qualified service personnel.

7. SPECIFICATIONS

Feature	Detail
Model Number	DSP72-30M-S3
Product Dimensions (D x W x H)	31.5" x 72.25" x 45.6"
Capacity	17.5 Cubic Feet
Voltage	115V/60Hz
Amperage	3.4 Amps

Feature	Detail
Wattage	380 Watts
Refrigerant	R290 Natural Refrigerant
Temperature Range	33°F to 41°F (approx.)
Number of Doors	3
Shelves	3 adjustable and removable wire shelves
Casters	6 locking swivel casters (4")
Compressor	Heavy-duty 1/4 HP bottom mounted
Defrost System	Automatic
Certifications	NSF/ANSI 7 Standard, ETL Listed / ETL Sanitation
Plug Type	NEMA 5-15P

8. WARRANTY AND SUPPORT

8.1 Manufacturer's Warranty

Your Dukers DSP72-30M-S3 Commercial Food Prep Table Refrigerator comes with the following manufacturer's warranty:

- **3 Year Parts & Labor Warranty**
- **5 Year Compressor Warranty**

Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use and service.

8.2 Customer Support

For technical assistance, warranty service, or to order replacement parts, please contact Dukers customer support. Have your model number (DSP72-30M-S3) and serial number ready when you call.