

Wilprep REF-GR11-U1

Wilprep 28-inch Commercial Worktop Undercounter Refrigerator Instruction Manual

Model: REF-GR11-U1

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Wilprep 28-inch Commercial Worktop Undercounter Refrigerator. Please read these instructions thoroughly before installation and use, and retain this manual for future reference.

The Wilprep REF-GR11-U1 is a single-door commercial undercounter refrigerator designed for professional environments such as restaurants, bars, and shops. It features a stainless steel construction, fan cooling, auto defrost, and a worktop surface for food preparation.



Image 1.1: Wilprep 28-inch Commercial Worktop Undercounter Refrigerator with items on top.

2. SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance.

- **Electrical Safety:** Ensure the refrigerator is connected to a properly grounded electrical outlet. Do not use extension cords or adapter plugs. Disconnect power before cleaning or servicing.
- **Placement:** Install the unit on a level, stable surface capable of supporting its weight. Allow adequate ventilation around the unit (minimum 4 inches from walls) to ensure proper cooling and prevent overheating.

- **Handling:** Use caution when moving the unit. It is heavy and may require multiple people or appropriate moving equipment.
- **Flammable Materials:** Do not store explosive substances or flammable materials inside or near the refrigerator.
- **Children:** Keep children away from the appliance. Do not allow them to play with or inside the refrigerator.
- **Damage:** Do not operate the appliance if it has a damaged cord or plug, or if it is malfunctioning or has been dropped or damaged. Contact qualified service personnel.



Image 2.1: The refrigerator is certified for safety by ETL, ETL Sanitation, and DOE.

3. PACKAGE CONTENTS

Upon unpacking, verify that all components are present and undamaged. If any items are missing or damaged, contact customer support.

- Wilprep 28-inch Commercial Worktop Undercounter Refrigerator Unit
- Adjustable Shelf (1)

- Casters (4)
- Backsplash (1)
- Instruction Manual



Image 3.1: Interior view of the refrigerator with the door open, displaying storage capacity and an adjustable shelf.

4. SETUP AND INSTALLATION

4.1 Unpacking

1. Remove all packaging materials, including tape and protective films.
2. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and seller.

4.2 Caster Installation

1. Carefully tilt the refrigerator to access the bottom. It is recommended to have assistance.
2. Screw the four casters into the designated holes at the bottom corners of the unit. Ensure they are securely tightened.
3. Return the refrigerator to an upright position.

4.3 Placement

- Place the refrigerator on a firm, level surface in a well-ventilated area.
- Avoid direct sunlight or heat sources.
- Maintain a minimum of 4 inches (10 cm) clearance from walls and other objects to allow for proper air circulation around the condenser.

4.4 Backsplash Installation

The included backsplash can be installed on the rear edge of the worktop. It can be rotated to either side to suit your workspace needs.



Image 4.1: Diagram illustrating user-friendly features including the adjustable backsplash and casters.

4.5 Initial Power-On

1. After placement, wait at least 2 hours before plugging the unit into a grounded electrical outlet. This allows compressor oils to settle.
2. The unit will begin cooling. Allow several hours for the refrigerator to reach its set temperature before loading with products.

5. OPERATING INSTRUCTIONS

5.1 Temperature Control

The refrigerator features a digital LED display for precise temperature adjustment. The operating temperature range is 32°F to 50°F (0°C to 10°C).

- Use the control panel buttons to set your desired temperature. Refer to the specific control panel instructions for detailed button functions.
- The display will show the current internal temperature.



Image 5.1: Close-up of the digital LED display for temperature adjustment and the recessed handle.

5.2 Smart Door Function

The door is designed to automatically close when opened to 90° or less. If opened past 90°, the door will remain open, facilitating loading and unloading.

5.3 LED Interior Light

An internal LED light illuminates the interior whenever the door is opened, providing visibility for stocking and retrieval.

5.4 Adjustable Shelf

The refrigerator includes one adjustable shelf, capable of holding up to 88 lbs (40 kg). Adjust the shelf height to accommodate various product sizes.

5.5 Cooling System

The unit utilizes an Embraco compressor and copper evaporator for efficient fan cooling, ensuring even cold air distribution throughout the cabinet.



Image 5.2: Diagram detailing the powerful cooling components: Air Cooling System, Copper Evaporator, Embraco Compressor, and High-Density Insulation.

6. MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and longevity of your refrigerator.

6.1 Exterior Cleaning

The exterior is crafted from stainless steel. Clean regularly with a soft cloth and a mild, non-abrasive cleaner. Wipe in the direction of the grain to prevent streaking. Avoid harsh chemicals or abrasive pads.

6.2 Interior Cleaning

Periodically clean the interior with a solution of mild soap and warm water. Remove shelves and clean them separately. Rinse thoroughly and dry completely before returning items to the refrigerator.

6.3 Auto Defrost

The unit features an auto defrost system to prevent frost and ice buildup on the evaporator coil. This process occurs automatically and does not require manual intervention.



Image 6.1: Illustration of the air cooling and auto defrost system, highlighting the stainless steel interior and exterior.

6.4 Condenser Coil Cleaning

The condenser coil, located at the rear or bottom of the unit, should be cleaned every 3-6 months to maintain efficiency. Disconnect power, then use a brush or vacuum cleaner to remove dust and debris from the fins.

7. TROUBLESHOOTING

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

- **Refrigerator Not Cooling:** Check if the power cord is securely plugged in. Ensure the circuit breaker has not tripped. Verify the temperature setting is appropriate. Ensure adequate ventilation around the unit.
- **Excessive Noise:** Check if the unit is level. Ensure no objects are vibrating against the refrigerator. Normal operating sounds include compressor hum and fan noise.
- **Door Not Closing Properly:** Check for obstructions. Ensure the unit is level. The smart door function

will close automatically if opened 90 degrees or less.

- **Water on Floor:** Check if the drain pan is properly positioned. Ensure the drain line is not clogged.

If problems persist after attempting these solutions, contact customer support.


8. SPECIFICATIONS

Feature	Specification
Brand	Wilprep
Model Number	REF-GR11-U1
Capacity	6.3 Cubic Feet
Product Dimensions (D x W x H)	28 x 31.7 x 35.2 inches
Temperature Range	32°F to 50°F (0°C to 10°C)
Installation Type	Freestanding
Number of Doors	1
Defrost System	Automatic
Compressor	Embraco
Material	Stainless Steel (Interior & Exterior)
Special Features	Adjustable Shelves, Smart Door, LED Light, Backsplash, Casters
Certifications	ETL, ETL Sanitation, DOE

9. WARRANTY AND SUPPORT






For warranty information or technical support, please refer to the warranty card included with your product or contact Wilprep customer service directly. Ensure you have your model number (REF-GR11-U1) and purchase date available when contacting support.

Related Documents - REF-GR11-U1



[Wilprep Gas Convection Oven User Manual - Installation, Operation, and Maintenance Guide](#)

Comprehensive user manual for Wilprep Gas Convection Ovens (Models WCO-C0G1-LP, WCO-C0G1-NG, WCO-C0G2-LP, WCO-C0G2-NG). Includes detailed instructions for installation, safe operation, regular maintenance, troubleshooting, and parts diagrams. Essential guide for commercial kitchen use.

 <p>Cabinet Freezer User Manual</p>	<p>Wilprep Cabinet Freezer User Manual</p> <p>User manual for Wilprep cabinet freezers, covering safety information, specifications, installation, operation, adjustment, maintenance, troubleshooting, and disposal.</p>
 <p>Bain Marie Food Warmer User Manual</p>	<p>WILPREP Bain Marie Food Warmer User Manual - SCT750 Series</p> <p>Official user manual for the WILPREP SCT750 series Bain Marie Food Warmer. Provides detailed safety instructions, product specifications, assembly guide, operation procedures, maintenance tips, and wiring diagram.</p>
 <p>WILPREP</p> <p>Réchaud Manuel de l'utilisateur</p>	<p>Manuel de l'Utilisateur Wilprep Réchaud Commercial Modèles HT, BM</p> <p>Guide complet pour l'utilisation, l'entretien et la sécurité des réchauds Wilprep. Inclut les spécifications techniques et le dépannage pour les modèles HT-1V-A, HT-2V, BM-22B, BM-42B, et plus.</p>
 <p>NOUVAG+</p> <p>Gynaecological Morcellation</p>	<p>NOUVAG TCM 3000 BL Morcellator: Gynaecological and Laparoscopic Hysterectomy Solutions</p> <p>Detailed information on the NOUVAG TCM 3000 BL Morcellator, a robust and intuitive system for gynaecological and laparoscopic hysterectomy procedures. Features include precise cutting performance, fine-tuned foot switch control, and a range of accessories and sets.</p>
 <p>NOUVAG+</p> <p>TCM 3000 BL Morcellator</p>	<p>Istruzioni per l'uso NOUVAG TCM 3000 BL Morcellator</p> <p>Manuale completo di istruzioni per il morcellatore NOUVAG TCM 3000 BL, che copre l'uso, la sicurezza, la manutenzione, gli accessori e le specifiche tecniche per applicazioni mediche.</p>

