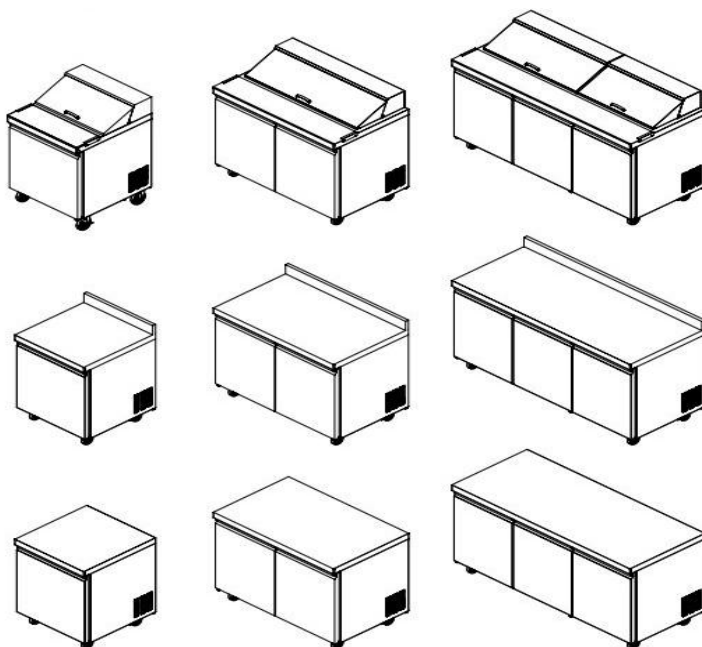


MERCATOR

SERVICE, INSTALLATION AND INSTRUCTION MANUAL



Salad and Sandwich Prep Tables

MRPT27, MRPT27M, MRPT48, MRPT48M, MRPT60, MRPT60M, MRPT72, MRPT72M

Worktop Refrigerators and Freezers

MR27UWT,MR48UWT,MR60UWT,MR72UWT,MF27UWT,MF48UWT,MF60UWT,MF72UWT

Undercounter Refrigerators and Freezers

MR27U,MR48U,MR60U,MR72U,MF27U,MF48U,MF60U,MF72U

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**Please read this manual completely before
attempting to install or operate this equipment.
Notify carrier of damage! Inspect all
components immediately.**

SAFETY PRECAUTIONS

This manual contains basic product information, operating instructions, fault diagnosis, and basic troubleshooting procedures. To ensure proper understanding and use of this product, please keep this manual in a safe place and read it carefully before operation.

The purpose of the safety precautions in this manual is to ensure safe and correct use of the unit and to minimize the risk of damage, injury, or other hazards.

Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.

Refrigerant Safety & Warning Information



CAUTION! Do not block any ventilation openings in the appliance or in the surrounding cabinet or enclosure.



DANGER! Risk of fire or explosion. Flammable refrigerant used. Do not damage the refrigerant circuit. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.



DANGER! Risk of fire or explosion. Flammable refrigerant used. Read this User Manual before attempting to service this product. All safety precautions must be followed. Dispose of properly in accordance with local and federal regulations. Follow all safety precautions.



CAUTION! Do not store any explosive substances such as aerosol cans with a flammable propellant in this appliance.

Basic Safety & Warning Information

Use caution during operation, maintenance, or repair to avoid cuts or pinching injuries from any part of the cabinet or its components.

Ensure the unit is properly installed and located in accordance with this User Manual before use.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

To prevent damage to the refrigerator and avoid personal injury, DO NOT allow children to play with the appliance or climb, stand, or hang on the unit's shelves.

Children should not clean nor maintain the appliance.

If the appliance is not used for an extended period, disconnect the power supply and clean the unit. Before using it again, inspect the electrical circuit.

Do not store strong acids, strong bases, organic solvents, corrosive substances, or any materials that may contaminate food inside the cooler. Doing so may cause corrosion, contamination, or other safety hazards.

DO NOT place or use other electrical appliances inside the food compartments unless they are approved by the manufacturer.

Risk of Electric Shock!

ATTENTION! If the power plug is inserted into the electrical outlet, the appliance is connected to the power supply.

Always disconnect the appliance from the power supply before cleaning, performing maintenance, or replacing any parts.

Make sure the power cord is not tangled and does not come into contact with sharp edges, hot surfaces, or open flames.

If the power cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or similarly qualified personnel to prevent safety hazards.

Risk of Explosion!

DO NOT store explosive substances such as aerosol cans with a flammable propellant in this appliance.



DANGER! RISK OF CHILD ENTRAPMENT

Before discarding your old refrigerator or freezer:

- **Remove the doors.**
- **Leave the shelves in place so that children may not easily climb inside.**



This symbol indicates a flammability hazard. The appliance contains flammable refrigerant and flammable insulation materials.

Warning - Risk of fire / flammable materials.

Warning - Do not store explosive substances such as aerosol cans with a flammable propellant in the unit.

Warning - Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

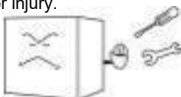
Warning - The refrigerant and insulation materials are flammable. When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

Important Safety Instructions

⚠ WARNING



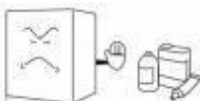
All repairs, disassembly and modifications should only be performed by qualified technicians. Do not attempt these repairs yourself. Doing so could lead to fire, appliance malfunction, or injury.



Never splash water directly on the appliance or wash it with water. Doing so may result in electric shock, a short circuit, or fire.



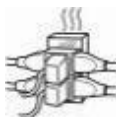
Never place flammable or volatile substances in the appliance. Doing so may result in fire or explosion.



Keep the power cord in good condition. Do not bend, twist, bundle, or place heavy objects on it, and avoid pinching it in tight spaces. Damaged cords can lead to electric shock or fire.



Use a dedicated wall outlet. Do not use extension cords or multi-outlet adapters, as this may cause electric shock, overheating, or fire.



Do not operate the appliance near flammable gases, liquids, or materials, as sparks from electrical components may cause fire or explosion.



These prep tables are designed for preparing, storing, and serving sauces and food. Using them for other purposes may damage the contents or affect food quality.



Never insert fingers, sticks, or other objects into the cold air suction outlet while the circulation fan is operating. Doing so may cause injury, electric shock, or malfunction.



For indoor use only. Do not use the appliance in locations exposed to rain or water, as this may cause electric shock.



Do not place sharp objects or items with strong odors on top of the appliance. Objects may fall and cause injury, and strong odors may affect the quality or taste of food stored inside.



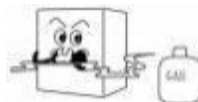
⚠ WARNING



Install the unit in a location where the floor is sturdy enough to support the load of the unit. If the floor is not sturdy enough or installation is incorrectly performed, the unit could tip over and could cause personal injury.



If a gas leak is detected, do not touch the appliance. Turn it off immediately and ventilate the area by opening doors and windows. Gas leaks may result in fire, explosion, or injury.



Store the unit in a location where it is not exposed to rain or water. Using a unit that has been exposed to water could result in electrical shock.



Keep away from hot air sources. Cooling performance is reduced if the unit is placed near heat sources such as hot appliances or if it is exposed to direct sunlight.



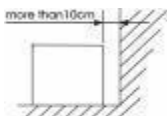
Disassembly and disposal of the unit must only be performed by qualified technicians.



If the appliance is stored temporarily, keep it away from areas where children play. Block the door from closing completely to reduce the risk of children becoming trapped inside.

VENTILATION WARNING

Maintain a minimum of 10 cm (4 in) clearance between the unit and any walls. Inadequate ventilation may cause reduced cooling capacity or malfunction.



If installation in a damp location is unavoidable, install a ground-fault circuit interrupter (GFCI). Failure to do so may result in electric shock.



Never hang from or climb onto the appliance. It may tip over, fall, and cause property damage or injury.



Disconnect the power cord from the wall outlet before moving the unit and make sure that the power cord is not damaged during transport. A damaged power cord could result in electrical shock and/or fire.



WARNING



Always grasp the plug when unplugging the appliance. Pulling on the power cord can damage the wires, potentially causing overheating or fire.



Ensure the appliance is stable and does not tip over when moving it. A falling unit may cause serious injury.



Do not throw objects onto the shelves or place heavy items on them. Falling shelves may result in injury.



Be sure to attach and secure shelves correctly. An improperly attached shelf could fall and cause injury.



INSTALLATION

Unpacking

- Remove the shipping package, tape, etc, and leave doors open to ventilate prior to use.
- Equipment is shipped in protective packaging; however, care should be taken during unloading to prevent damage to the equipment.
- The unit is for indoor use only. Outdoor use may cause reduced cooling performance and damage to the unit.
- To prevent damage to the cooling system, keep the appliance upright for several hours before turning it on. If it was transported or delivered on its side, keep it upright for at least 12 hours before use.

Inside the Cabinet

Do not overfill the unit so that air cannot circulate freely. Proper airflow from the top rear to the bottom of the appliance is required. Blocking airflow can cause the evaporator coil to freeze, reduce cooling performance, or cause water to overflow from the evaporator drain pan. To prevent obstruction, keep large boxes and vertically stacked items away from the air inlet and outlet.

Outside the Cabinet

Be sure that the unit has ample ventilation. Avoid hot corners and locations near stoves and ovens. It is recommended that the unit be installed no closer than 10 cm / 4" from any wall.

Leveling

To ensure proper operation and prevent damage, make sure the cabinet is level. Proper leveling keeps doors aligned, prevents undue strain, and keeps items on the shelves stable. Use a level to verify the appliance is level front-to-back and side-to-side, and ensure the floor is level.

Stabilizing

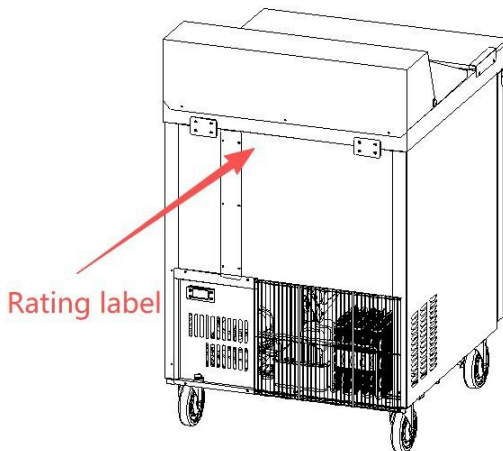
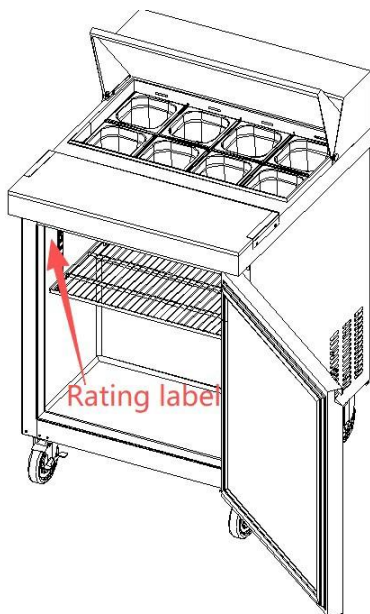
All models are supplied with casters for your convenience, ease of cleaning underneath and for mobility. It is important that the cabinet be installed on a stable surface with the front wheels locked during use. If the appliance must be laid on its side or back, allow at least 12 hours before turning it on to allow the compressor oil to settle and return to the pump. Failing to do so may result in compressor damage and appliance failure.

Electrical Safety

- Be sure to follow the National Electrical Code, as well as local codes and ordinances, when installing the electrical outlet.
- Before your new unit is connected to a power supply, check the incoming voltage. Please refer to the electrical requirements on the unit's nameplate.
- Do not use an extension cord with this appliance. If the power cord is too short, have a qualified electrician or service technician install an outlet near the appliance. Use of an extension cord is a safety hazard and can negatively affect the performance of the unit.
- Do not, under any circumstances, cut or remove the third ground prong from the power cord supplied
- Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized service center.
- NEVER unplug your unit by pulling on the power cord. Always grip the plug firmly and pull straight from the outlet.
- Plug the appliance into a properly grounded and compatible electrical outlet.

Electrical Diagram

For electrical diagrams, please refer to the rating label on the rear or interior of the refrigerator. See the location below.



INSTALLATION OF PARTS

MODEL	SHELF	K-CLIP	BAR	GN 1/6 PAN	CUTTING BOARD
MRPT27	1	4+2 (spare)	3	8	1
MRPT27M	1	4+2 (spare)	3	12	1
MRPT48	2	8+2 (spare)	5	12	1
MRPT48M	2	8+2 (spare)	5	18	1
MRPT60	2	8+2 (spare)	7	16	1
MRPT60M	2	8+2 (spare)	7	24	1
MRPT72	3	12+2 (spare)	7	18	1
MRPT72M	3	12+2 (spare)	8	30	1
MR27U,MF27U MR27UWT,MF27UWT	1	4+2 (spare)	/	/	/
MR48U,MF48U MR48UWT,MF48UWT	2	8+2 (spare)	/	/	/
MR60U,MF60U MR60UWT,MF60UWT	2	8+2 (spare)	/	/	/
MR72U,MF72U MR72UWT,MF72UWT	3	12+2 (spare)	/	/	/

Install the K-clip

Install a group of 4 K-clips before adjusting or putting up a shelf.

Step 1 Align the K-clip with the mounting slot.



- Place the shelf onto the K-clips and ensure it is seated properly.
- Position the shelf according to the size of the items to be stored in the cabinet.

Step 2 Insert all four K-clips into the desired slots, making sure they are at the same height.



Install the Cutting Board, Bars and Pans

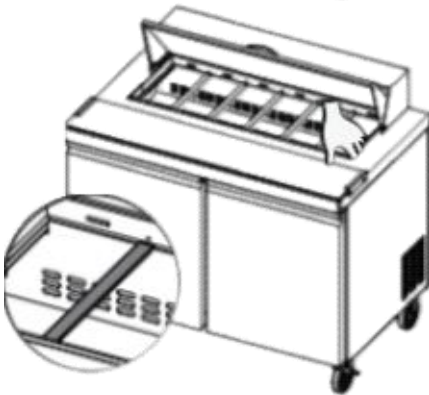
Models MRPT27,MRPT27M,MRPT48, MRPT48M,MRPT60,MRPT60M,MRPT72,MRPT72M use the same parts (see table P. 9).

Below, assembly is illustrated using the MRPT48 as an example.



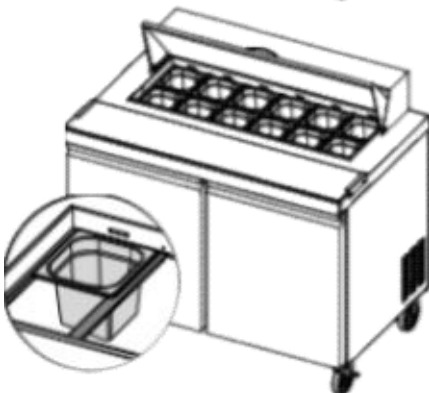
1

First, insert the full-length cutting board into the unit.



2

Next, open the lid, and place the bars into position.



3

Finally, put the pans into the cabinet.

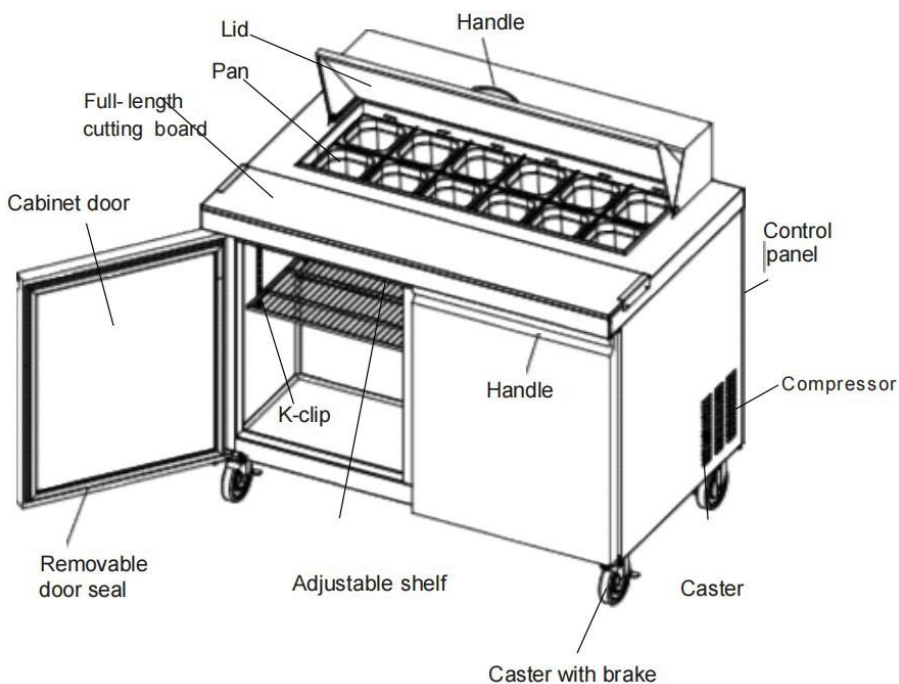
A properly fitting pan will stay securely in place and won't fall out. If it doesn't, rotate it and try again. Adjusting its orientation will ensure a safe, secure fit.

INTRODUCTION

Details of Product

Models MRPT27,MRPT27M,MRPT48, MRPT48M,MRPT60,MRPT60M,MRPT72,MRPT72M use the same parts (see table P. 9).

Below, we will illustrate this using MRPT48 as an example.



- Food prep units should always operate with pans in place. Operation without pans in place will lower efficiency and may damage the unit due to continuous running.
- Frequent opening and closing of the door will prevent the appliance from maintaining the optimal refrigeration temperature.
- The top section is not intended for overnight food storage; food should be removed from pans. Pans may remain in cabinet while empty.

OPERATION

Before Use

- Allow the appliance to run for about 1 hour to cool down before placing items in the unit.
- Ensure all pans and shelves are level and properly secured before loading products.
- After unit is turned off, wait for 5 minutes or more before restarting. Restarting the unit immediately after it has been turned off may cause fuses to blow and activate the circuit-breaker, the compressor may be overloaded, and/or other damage may occur.

Control Panel



ICON	MODE	FUNCTION
	SOLID	Defrost in progress
	SOLID	Compressor enabled
	FLASH	Anti- short cycle delay enabled
	SOLID	Temperature unit
	FLASH	The panel is setting
	SOLID	Fan enabled

Temperature range: 33 °F ~ 41 °F (1 °C ~ 5 °C) (Salad and Sandwich Prep Tables, Worktop Refrigerators, Under-counter Refrigerators)

Temperature range: -10 °F ~ 10 °F (-23 °C ~ -12 °C) (Worktop Freezers, Under-counter Freezers)

Temperature Display

The panel displays the cabinet temperature by default.

Press the SET button to display the target temperature for 10 seconds. The panel will then display the cabinet temperature again.

Target Temperature Setting

To set the target temperature:

1. Press and hold the SET button for 2 seconds. The "° F" flashes.
2. Use UP/ DOWN button to adjust the target temperature. Hold the button for fast scroll.
3. After 10 seconds without further input, the setting will be confirmed. The "° F" will stop flashing, and the panel will display the cabinet temperature again.

Manual Defrost

To start manual defrost:

Press and hold the DEFROST button for 2 seconds. The icon will be solid until the end of the defrost.

Child Lock

You can lock the control panel to prevent unintended use (e.g. children accidentally changing the settings).

Press and hold the UP and DOWN buttons for 3 seconds to lock/unlock the control panel.

When locked, the display first displays "OFF" and then displays the cabinet temperature.

When unlocked, the display first displays "ON", and then displays the cabinet temperature.

Anti-Short Cycle Delay

The anti-short cycle delay is a safety feature that prevents the compressor from rapidly cycling on and off, which can cause significant damage.

After the compressor turns off, this feature causes the unit to wait a short period (usually a few minutes) before restarting. This helps protect the appliance, extend its service life, and improve operating efficiency.

CLEANING & MAINTENANCE

Regular maintenance and cleaning are essential for proper operation and long service life. Routine cleaning prevents dirt and stains from building up.

Cleaning



The power switch must be turned OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.



Never use high-pressure water to clean the unit. Water can damage electrical components near or on the condenser coil and create a safety hazard.

Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel, several important precautions must be followed. Stainless steel is an alloy that contains iron and chromium. The chromium forms an invisible, protective passive layer on the surface that helps prevent corrosion. As long as this protective layer remains intact, the metal resists rust. If the protective layer is damaged or contaminated, environmental exposure can cause corrosion, leading to rust or discoloration. Proper cleaning of stainless steel requires the use of soft cloths or plastic scouring pads.

ATTENTION! Never use aggressive or abrasive cleaning agents. Do not use solvents or petroleum-based cleaners. Some cleaning agents may leave harmful residue or damage the appliance. Use only food-safe detergent for cleaning.

ATTENTION! Do not use scouring pads, sharp objects, or pointed tools when cleaning the appliance, as this may cause damage.

Use only alkaline-based or non-chloride cleaning solutions. Cleaners containing chlorides can damage the protective surface layer of stainless steel. Chlorides are commonly found in hard water, salts, and many household and industrial cleaners. If a cleaner containing chlorides is inadvertently used, rinse the surface thoroughly with clean water and dry completely.

Routine cleaning of stainless steel can be done with mild soap and water. Heavy stains or grease should be cleaned using a non-abrasive cleaner and a plastic scrubbing pad. Always wipe in the direction of the grain of the steel. Commercial stainless steel cleaners are also available and can help restore and preserve the protective finish.

Early signs of stainless steel corrosion may include small pits or cracks on the surface. If these appear, clean the area thoroughly and use a stainless steel cleaner to help restore the protective passive layer.

Do not use acid-based cleaning solutions. Many food products are acidic and can damage the stainless steel finish. Always clean stainless steel surfaces thoroughly after contact with acidic foods. Common examples include tomatoes, peppers, and other vegetables.



Cabinet Care and Cleaning

Clean the interior and exterior surfaces using soap and warm water. If additional cleaning is required, use a solution of ammonia and water or a nonabrasive liquid cleaner.

Periodically remove the shelves and pans from the unit and clean with mild soap and warm water. Rinse with water afterwards to remove any soap residue. Always dry the parts completely after washing.

When cleaning the exterior, always rub in the direction of the stainless steel grain to avoid scratching the finish. Do not use abrasive cleaners, as they may scratch stainless steel and plastic surfaces and damage the breaker strips and gaskets.

Maintenance

Power Failure

Most power failures are resolved within a few hours. To prevent the temperature inside the salad/sandwich cabinet from rising and causing food spoilage, minimize the number of times the lid and door are opened. If the power outage is expected to last for an extended period, take appropriate measures to protect the food stored inside.

Avoid putting new items into the salad cabinet during a power outage, as this will make the temperature inside rise and accelerate food spoilage.

ATTENTION! Never allow the power cable or power plug to get wet or damp. Moisture can damage them and create electrical hazards which may indirectly affect the cabinet's ability to keep food fresh later.

Regularly check the power plug and power cable for damage. If either is damaged, discontinue use of the unit. Using an appliance with a damaged plug or cable could cause temperature fluctuations that lead to food spoilage. Always have a damaged power cable or plug repaired by a certified electrician.

Extended Periods of Non-Use

Remove all food items from the salad/sandwich cabinet and disconnect the power cord from the wall outlet. Thoroughly clean the interior of the cabinet and dry completely.

To prevent mold growth and unpleasant odors that could affect the freshness of food later, leave the door open to dry the cabinet interior thoroughly.

Transportation

Disconnect the power cord from the wall outlet.

When moving the unit, ensure that the feet do not damage the power cord.

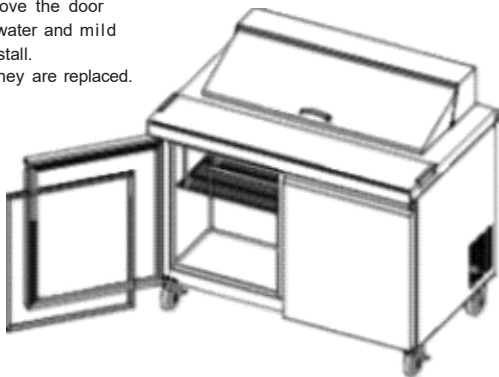
Do not let the appliance feet hit floor steps, thresholds, etc., to avoid any impact that might harm the cabinet structure and appliance operating efficiency.

Gasket Maintenance

Gaskets require regular cleaning to prevent mold and mildew build up and to maintain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could tear the gasket. Gaskets can easily be replaced and do not require the use of tools or authorized service personnel. The gasket can be pulled out of the groove in the door and "pressed" back into place.

Wash door gaskets on a regular basis. Simply remove the door gasket from the frame of the door, soak it in warm water and mild soap for 30 minutes, then dry with soft cloth and reinstall.

NOTE: Check door gaskets for proper seal after they are replaced.



TROUBLESHOOTING

Problem	Cause	Solution
Manual temperature controller malfunction/ - flicker	1. Open circuit or a loose connection. 2. Fault indicator illuminated.	1. Check wires to ensure a good connection. 2. Consult after- sales service.
Fan is not working	1. Open circuit or loose connection. 2. Faulty Fan.	1. Check wires to ensure a good connection. 2. Consult after- sales service.
No cooling/ poor cooling	1. Open circuit or a loose connection. 2. Insufficient power voltage. 3. Compressor is not started. 4. The door is not closed properly. 5. The door gasket does not seal properly. 6. Blocked air vents (food or containers blocking airflow).	1. Check wires to ensure a good connection. 2. Operate unit at rated voltage. 3. Consult after- sales service. 4. Close the door properly. 5. Check the door gasket. 6. Rearrange salads and containers to keep air vents clear.
Abnormal noise	1. Vibration or resonance due to uneven installation. 2. Blades encounter barriers. 3. Loose screws in compressor.	1. Locate unit on an even surface. 2. Consult after- sales service. 3. Tighten screws.
Door not level	Door hinge screws loose.	Adjust the upper and lower door hinges, and tighten screws.
Odor in cabinet	1. Food in the cabinet has expired or spoiled. 2. Spilled food residue. 3. The cabinet is soiled.	1. Regularly check and remove expired or spoiled food. 2. Clean up spilled food residue promptly. 3. Regularly clean the cabinet to ensure soil is removed.
Condensation inside cabinet	1. Frequent door opening (letting in warm, humid air). 2. High humidity in the surrounding environment. 3. Door not closed properly (allowing moisture in).	1. Minimize frequency of door opening. 2. Move the unit to an area with a lower humidity level. 3. Close the door properly.

ERROR CODES

Error code: P1	Room probe failure (e.g., damaged sensor, poor connection).	Restart the unit. If the issue persists, consult after- sales service
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If the problems persist, consult after-sales service for assistance.

Do not attempt to disassemble the unit, as this may cause personal injury or damage to the appliance.

TECHNICAL SPECIFICATIONS

MODEL	V/HZ/PH	TEMPERATURE	NEMA PLUG
MR27U, MF27UWT MRPT27, MRPT27M	110-120V/60HZ/1	33-41°F	5-15p
MR48U, MF48UWT MRPT48, MRPT48M	110-120V/60HZ/1	33-41°F	5-15p
MR60U, MF60UWT MRPT60, MRPT60M	110-120V/60HZ/1	33-41°F	5-15p
MR72U, MF72UWT MRPT72, MRPT72M	110-120V/60HZ/1	33-41°F	5-15p
MF27U, MF27UWT	110-120V/60HZ/1	-10-10°F	5-15p
MF48U, MF48UWT	110-120V/60HZ/1	-10-10°F	5-15p
MF60U, MF60UWT	110-120V/60HZ/1	-10-10°F	5-15p
MF72U, MF72UWT	110-120V/60HZ/1	-10-10°F	5-15p

The design and specifications are subject to change without prior notice for product improvement purposes.

The diagrams in this manual are for reference only. Actual products may vary.