

IC -SD

ICE CREAM FREEZER

User's Manual

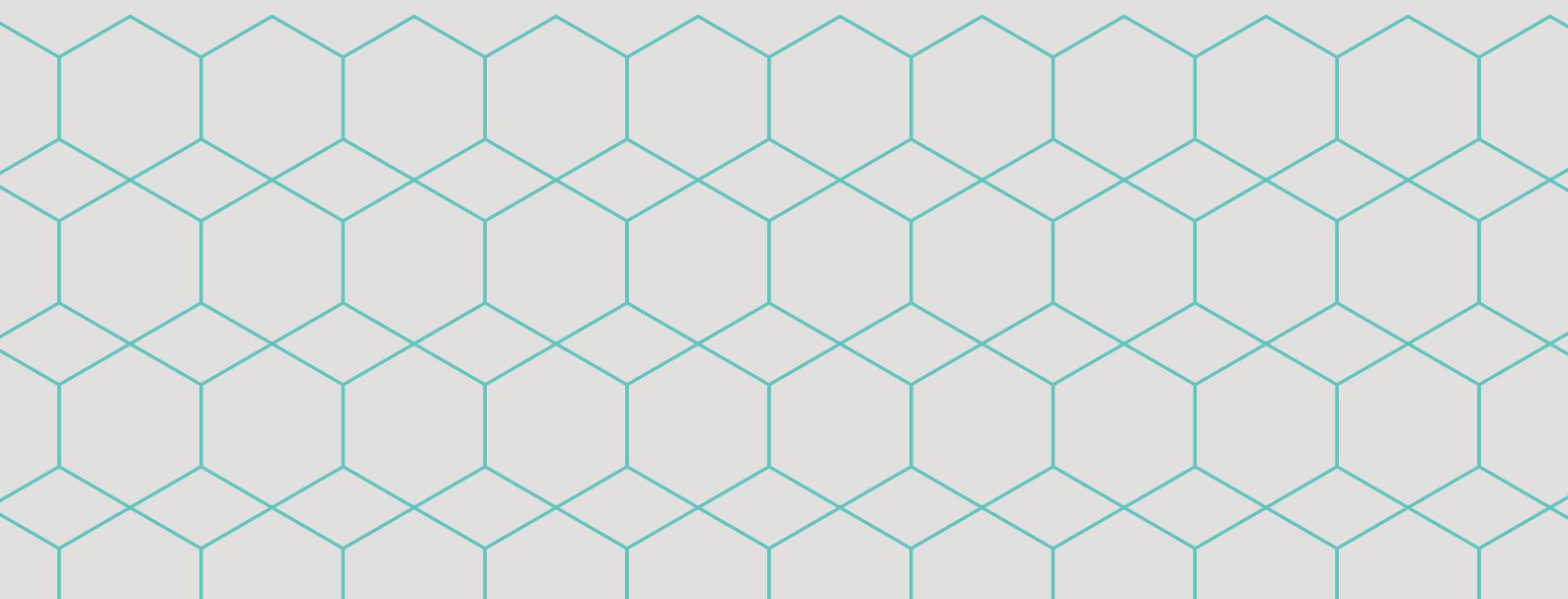
Models:

IC203SD

IC303SD

IC403SD

IC503SD



Introduction



Thank you for purchasing a Tefcold product.

Leveraging over 35 years of expertise, TEFCOLD delivers reliable commercial cooling and freezing solutions designed to drive profitability for our customers across diverse food and beverage sectors.

As a market leader, we create tangible value by understanding our clients' needs and applying our extensive industry experience.

Our substantial inventory of over 70,000 units, coupled with efficient logistics, ensures rapid and accurate delivery, supporting businesses of any scale.

Beyond product excellence, TEFCOLD provides expert consultation and personalized service, fueled by our deep passion for refrigeration, freezing, and ultimately, our customers' commercial success.

Founded in Viborg in 1987 by Torben and Frede Christensen, TEFCOLD is your trusted partner for maximizing chilled and frozen sales.

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Description

The IC-SD chest freezer offers a budget-friendly and compact solution for showcasing frozen products. It's a fantastic choice for start-up companies, promotional campaigns, and seasonal sales.

Designed for stability and ease of movement, this unit has a solid build but is mounted on wheels, making it simple to change its location on the shop floor. With a range of sizes available, the IC-SD perfectly suits both: Small shops and delis where space is limited. High-traffic locations like larger stores, gas stations, and supermarkets.

All sizes are environmentally friendly and can be customized with branding for better product presentation.

The IC-SD is ideal for storing everything from frozen food to ice cream and lollies. You can maintain a temperature of approximately -14° for ice cream, or -21° for general frozen goods.

Security is provided by lockable glass lids, and cleaning the unit is straightforward with the built-in defrost drain.

key Product Features

- Flat, isolated, sliding lids with lock
- Includes full set of baskets
- Great branding possibilities
- Digital thermometer
- Castors with brake
- Climate class 5 for high performance in warm surroundings

Safety instructions

To obtain full use of the cabinet, we recommend reading this instruction manual. It is the user's responsibility to operate the appliance according to these instructions. Contact your dealer immediately in case of any malfunctions.



R600a

This product contains refrigerant, type R600a. (Isobutane)

R600a is a natural, energy efficient and internationally approved refrigerant.

Do not use mechanical devices when defrosting, as this can cause the cooling system to leak. Do not use electrical appliances inside the refrigerated storage compartment.

The machine part of the cooler can contain sharp, moving and hot components. Repairs should only be carried out by a skilled technician who is familiar with the product.

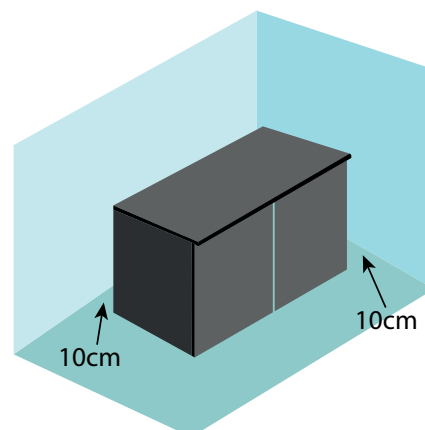
(EN 60335-2-89: 2010).

Unpacking and installation

Remove and all packing material.

Place the cabinet on a level surface away from direct sunlight and other heat sources.

Leave at least 10 cm of free space around the cabinet for proper ventilation.



Electrical connection

Check the cable and plug for damage before use.

Only connect the product to a fused and properly earthed socket.
Voltage: 230 Volt – 16A – 50Hz.

Start-up the cabinet

Before use, make sure that electrical connections are dry and intact.
Clean the cabinet prior to first use.

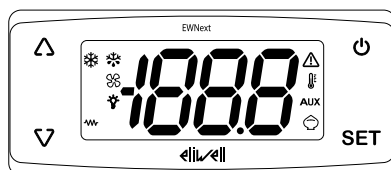
Maintenance and cleaning

Clean the product with a soft cloth Use lukewarm water with mild soap.
Do not use aggressive cleaning materials, such as scouring pads, abrasives or chlorine. Do not use water at or near electrical components.

Service

The cooling system is a hermetically sealed system that does not require frequent service inspections.
If the cabinet isn't cooling, check for a power cut.

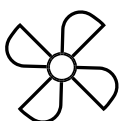
Thermostat



Keys	press and release	press for at least 5 seconds
	-Scroll through the menu options. -Increase the values.	-From outside the menus only. -Unlock keypad (press and hold for at least 3 seconds)
	-Scroll through the menu options. -Decrease the values.	-From outside the menus only. -Unlock keypad (press and hold for at least 3 seconds)
	-Go back (up one level) in the menu. -Confirm the parameter value.	-From outside the menus only. -Default: Activate stand-by.
SET	-Access the "Machine Status" menu. -Display alarms (if present).	-Access the "Programming" menu. -Confirm commands.

Set Temperature

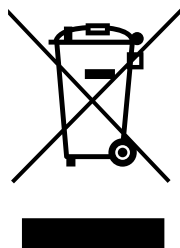
To change the setpoint value, press the [] key until 'UnL' is displayed, then press the [**SET**] key. Press the [**SET**] key again. To change the setpoint value, press the [] and [] keys. Press [] to confirm the modification. Press the [] key to exit the settings menu.

Icon	Function	Description
	Compressor	On steadily: compressor active Flashing: delay, protection or activation inhibited Off: compressor off
	Defrost	On steadily: defrost active Flashing: defrost activated manually or via digital input Off: defrost inactive
	Evaporator fans	On steadily: fans active Off: fans off
	/	Reserved
	Heating	On steadily: Heating regulator active Off: Heating regulator off
	Alarm	On steadily: alarm present Flashing: alarm silenced Off: No alarm active
	Temperature	On steadily: a temperature is displayed (°C or °F) Off: a value not relating to temperature or a label is displayed
AUX	/	Reserved
	Energy saving	On steadily: Energy saving active Flashing: reduced set active

Trouble shooting guide

SYMPTOMS	POSSIBLE CAUSE	SOLUTION
The unit is not operating as expected	Faulty electrical contact	Verify electrical connections
	Poor electrical power	Check the power connection and the electrical outlet
	Thermostat setting "0"	Adjust the thermostat to a higher value
	The cabinet is exposed to direct sun light	Move the cabinet to a shaded area
	Clogged condenser	Clean condenser
	Blocked grills	Clean the grills of any debris collected
	Lid not properly closed	Check the leveling of the unit and the lid seal
	Products poorly distributed or excess product load	Redistribute and/or reduce the product load
	The unit is not properly level	Level the unit according to the Installation instructions
	Friction with other objects	Move the unit to avoid contact with other objects

Disposal



The use of the symbol indicates that this product may not be treated as household waste.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. Please recycle this product in accordance with applicable local regulation. WEEE-Directive 2012/19/EU

Neither asbestos nor any CFC is used in this product.

The oil in the compressor does not contain PCB.

Product label

The product label is usually found inside or on the back of the cooler.

The serial number indicates the production date.

(See arrow to the right.

In this case the production date is: Feb. 2nd, 2023)

Tefcold carries the necessary spare parts at least 8 years after production date.



Sample
product label

Production date

Optimal Operation and Food Preservation

Temperature Settings and Food Waste

The correct temperature setting is crucial for reducing food spoilage. A stable and correctly set temperature ensures that food and beverages are kept fresh for the longest possible time.

A temperature that is too high can accelerate spoilage, while a temperature that is too low in the refrigerator compartment can freeze and destroy some products. Therefore, the temperature should be monitored to ensure the recommended setting is maintained.

Note: Our recommended temperature settings do not overrule the requirements of local authorities, should these differ.

Recommended temperatures for different types of food.

Generally the temperature should be adjusted to the setting that suits the type of foods that are stored in the cabinet. See below.

Food Category	Recommended Temperatures		Notes
Fresh Seafood	30°F to 34°F	-1°C to 1°C	Highly perishable; often stored on crushed ice.
Raw Meat & Poultry	32°F to 36°F	0°C to 2°C	Colder temps slow enzyme activity and bacterial growth.
Dairy	34°F to 38°F	1°C to 3°C	High moisture content makes these prone to spoilage.
Fresh Produce	35°F to 40°F	1.5°C to 4°C	Delicate greens prefer the colder end; tropical fruits can be warmer.
Prepared Foods	38°F to 40°F	3°C to 4°C	Includes leftovers and pre-packaged salads.
Beverages	35°F to 38°F	1.5°C to 3.3°C	Maintains "prime coolness" for service.
Frozen Foods	0°F or below	-12 °C or below	Halts bacterial growth completely.
Ice Cream	0°F to -11°F	-18°C to -24°C	Necessary to maintain texture and prevent crystallization.
Gelato	10°F to -1°F	-12°C -18°C	Necessary to maintain a soft, scoopable texture and prevent crystallization.

Appliance-Specific Climate Requirements

Coolers. This appliance is intended to operate in climates where the maximum temperature and the humidity are 30°C and 55% RH respectively.	Freezers. This appliance is intended to operate in climates where the temperature and humidity range from 16°C to 35°C and from 75% to 80% RH respectively.
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The above mentioned values may vary for different models.
The specific values are available the product sheet for each individual cabinet.
See: WWW.TEFCOLD.COM

Appendix:

Information pursuant to Directive (EU) 2019/904 of the European Parliament and of the council. **Cont.**

Correct Installation

For optimal performance and energy efficiency, ensure that:

- The appliance is placed on a stable, level surface.
- There is adequate ventilation around the appliance, especially near the condenser. (see the installation manual for specific distance requirements)

Avoid placing the appliance in direct sunlight or near heat sources

Maintenance and Cleaning

Regular cleaning and maintenance are necessary to maintain the appliance's efficiency and hygiene.

Cleaning:

Clean the interior and exterior surfaces regularly with a mild soap solution. Always disconnect the power before starting cleaning. Thoroughly dry all contact surfaces.

Defrosting: Follow the instructions for regular defrosting if the appliance is not self-defrosting. A thick layer of ice significantly reduces efficiency.

For integrated fridge/freezer appliances:

Clean the condenser **at least four times** a year to ensure optimal and efficient performance and life span.

Repair, Spare Parts, and Warranty

Information on access to professional repair:
Addresses and contact details: See: WWW.TEFCOLD.COM

Availability of Spare Parts

Spare parts necessary for the repair of this refrigeration/freezing appliance are available for a minimum period of at least 8 years after the date on which the last unit of the model was placed on the market.

Warranty

The minimum duration of the warranty on this fridge/freezer appliance, which is dependent on the terms agreed upon at the time of order.
The terms may vary from customer to customer.

Product Database and Model Identification

Information about this appliance can be found in the product database (pursuant to Delegated Regulation (EU) 2019/2018).

Link to model information in the database: We refer to the QR code on the product's energy label.

