

BLACK DIAMOND®

Vertical Air Curtain Merchandiser Instruction Manual



BDVACM-200
7.1 Cu. Ft., 200 L



BDVACM-220
7.8 Cu. Ft., 220 L



BDVACM-250
8.8 Cu. Ft., 250 L

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.



WARNING: RISK OF FIRE/FLAMMABLE MATERIALS

WARNING

- **DO NOT** use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
- The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).
- **DO NOT** pierce or burn.
- Be aware that refrigerants may not contain an odor.
- **WARNING** - Keep all required ventilation openings clear of obstruction.
- Servicing must be performed only as recommended by the manufacturer.
- The installation and operating instructions for appliances that use a flammable refrigerant shall indicate that component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts
- The appliances that use a flammable refrigerant shall be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
- Safety means shall only be carried out by competent persons according to such working procedures are breaking into the refrigerating circuit; opening of sealed components; opening of ventilated enclosures.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times, the manufacturer's maintenance and service guidelines shall be followed. If in doubt, consult the manufacturer's technical department for assistance.
- Prior to beginning work on systems containing **Flammable Refrigerants**, safety checks are necessary to ensure that the risk of ignition is minimized.
- For repair to the Refrigeration System, the following steps a) -e) should be completed prior to conducting work on the system.
 - a. The servicing work must be undertaken under a controlled procedure so as to minimize the risk of a flammable gas or vapor being present while the work is being performed.
 - b. All maintenance staff and others working in the local area must be instructed on the nature of work being carried out. Servicing work in confined spaces need to be avoided.
 - c. The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants, i.e., non-sparking, adequately sealed, or intrinsically safe.
 - d. If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand. A dry chemical or CO₂ fire extinguisher should be adjacent to the charging area.
 - e. No person carrying out work in relation to a Refrigeration System which involves exposing any pipe work shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removing and disposal, during which refrigerant

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can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed.

- Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.
- The following checks shall be applied to installations using **Flammable Refrigerants**:
 - a. The actual **Refrigerant Charge** is in accordance with the room size within which the refrigerant containing parts are installed;
 - a. The ventilation machinery and outlets are operating adequately and are not obstructed;
 - b. If an indirect refrigerating circuit is being used,
 - c. The secondary circuit shall be checked for the presence of refrigerant;
 - d. Marking to the equipment continues to be visible and legible. Markings and signs that are illegible shall be corrected;
 - e. Refrigerating pipe or components are installed in a position where they are unlikely to be exposed to any substance which may corrode refrigerant containing components, unless the components are constructed of materials which are inherently resistant to being corroded or are suitably protected against being so corroded.
- Repair and maintenance to electrical components shall include initial safety checks and component inspection procedures. If a fault exists that could compromise safety, then no electrical supply shall be connected to the circuit until it is satisfactorily dealt with. If the fault cannot be corrected immediately but it is necessary to continue operation, an adequate temporary solution shall be used. This shall be reported to the owner of the equipment, so all parties are advised.
- Initial safety checks shall include:
 - a. That capacitors are discharged: this shall be done in a safe manner to avoid possibility of sparking;
 - b. That no live electrical components and wiring are exposed while charging, recovering or purging the system;
 - c. That there is continuity of earth bonding.

WHEN REPAIRING SEALED COMPONENTS:

During repairs to sealed components, all electrical supplies shall be disconnected from the equipment being worked upon prior to any removal of sealed covers, etc. If it is absolutely necessary to have an electrical supply to equipment during servicing, then a permanently operating form of leak detection shall be located at the most critical point to warn of a potentially hazardous situation.

Particular attention shall be paid to the following to ensure that by working on electrical components, the casing is not altered in such a way that the level of protection is affected. This shall include damage to cables, excessive number of connections, terminals not made to original specification, damage to seals, incorrect fitting of glands, etc.

- Ensure that the apparatus is mounted securely.
- Ensure that seals or sealing materials have not degraded to the point that they no longer serve the purpose of preventing the ingress of flammable atmospheres.
- Replacement parts shall be in accordance with the manufacturer's specifications.

REPAIRING INTRINSICALLY SAFE COMPONENTS:

- **DO NOT** apply any permanent inductive or capacitance loads to the circuit without ensuring that this will not exceed the permissible voltage and current permitted for the equipment in use.
- Intrinsically safe components are the only types that can be worked on while live in the presence of a flammable atmosphere. The test apparatus shall be at the correct rating.
- Replace components only with parts specified by the manufacturer. Other parts can result in the ignition of refrigerant in the atmosphere from a leak.

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- Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.

DETECTION OF FLAMMABLE REFRIGERANTS:

- Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.
- The following leak detection methods are deemed acceptable:
 - * Electronic leak detectors may be used to detect refrigerant leaks but, in the case of **Flammable Refrigerants**, the sensitivity might not be adequate, or might need recalibration. (Detection equipment shall be calibrated in a refrigerant-free area.) Ensure that the detector is not a potential source of ignition and is suitable for the refrigerant used. Leak detection equipment shall be set at a percentage of the LFL of the refrigerant and shall be calibrated to the refrigerant employed, and the appropriate percentage of gas (25% maximum) is confirmed.
 - * Leak detection fluids are also suitable for use with most refrigerants but the use of detergents containing chlorine shall be avoided as the chlorine can react with the refrigerant and corrode the copper pipe-work.
 - * If a leak is suspected, all naked flames shall be removed/extinguished.
 - * If a leakage of refrigerant is found which requires brazing, all of the refrigerant shall be recovered from the system, or isolated (by means of shut off valves) in a part of the system remote from the leak. Removal of refrigerant shall be according to instruction of removal and evacuation.

REMOVAL AND EVACUATION:

- When breaking into the refrigerant circuit to make repairs - or for any other purpose - conventional procedures shall be used. However, for flammable refrigerants it is important that best practice be followed, since flammability is a consideration. The following procedure shall be adhered to:
 - a. Safely remove refrigerant following local and national regulations;
 - b. Purge the circuit with inert gas;
 - c. Evacuate (optional for A2L);
 - d. Purge with inert gas (optional for A2L);
 - e. Open the circuit by cutting or brazing.
- The refrigerant charge shall be recovered into the correct recovery cylinders if venting is not allowed by local and national codes. For appliances containing flammable refrigerants, the system shall be purged with oxygen-free nitrogen to render the appliance safe for flammable refrigerants. This process might need to be repeated several times. Compressed air or oxygen shall not be used for purging refrigerant systems.
- For appliances containing flammable refrigerants, refrigerants purging shall be achieved by breaking the vacuum in the system with oxygen-free nitrogen and continuing to fill until the working pressure is achieved, then venting to atmosphere, and finally pulling down to a vacuum. This process shall be repeated until no refrigerant is within the system. When the final oxygen-free nitrogen charge is used, the system shall be vented down to atmospheric pressure to enable work to take place.
- Ensure that the outlet for the vacuum pump is not close to any potential ignition sources and that ventilation is available.

CHARGING PROCEDURES:

In addition to conventional charging procedures, the following requirements shall be followed.

- a. Ensure that contamination of different refrigerants does not occur when using charging equipment. Hoses or lines shall be as short as possible to minimize the amount of refrigerant contained in them.
- b. Cylinders shall be kept in an appropriate position according to the instructions.
- c. Ensure that the REFRIGERATING SYSTEM is earthed prior to charging the system with refrigerant.
- d. Label the system when charging is complete (if not already).
- e. Extreme care shall be taken not to overfill the REFRIGERATING SYSTEM.

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- Prior to recharging the system, it shall be pressure-tested with the appropriate purging gas.
- The system shall be leak-tested on completion of charging but prior to commissioning. A follow up leak test shall be carried out prior to leaving the site.

DECOMMISSIONING:

Before carrying out this procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.

1. Become familiar with the equipment and its operation.
2. Isolate the system electrically.
3. Before attempting the procedure, ensure that:
 - * Mechanical handling equipment is available, if required, for handling refrigerant cylinders;
 - * All personal protective equipment is available and being used correctly;
 - * The recovery process is supervised at all times by a competent person;
 - * Recovery equipment and cylinders conform to the appropriate standards.
4. Pump down refrigerant system, if possible.
5. If a vacuum is not possible, make a manifold so that refrigerant can be removed from various parts of the system.
6. Make sure that cylinder is situated on the scales before recovery takes place.
7. Start the recovery machine and operate in accordance with instructions.
8. **DO NOT** overfill cylinders (no more than 80% volume liquid charge).
9. **DO NOT** exceed the maximum working pressure of the cylinder, even temporarily.
10. When the cylinders have been filled correctly and the process completed, make sure that the cylinders and the equipment are removed from site promptly and all isolation valves on the equipment are closed off.
11. Recovered refrigerant shall not be charged into another REFRIGERATING SYSTEM unless it has been cleaned and checked.
12. Equipment shall be labelled stating that it has been de-commissioned and emptied of refrigerant. The label shall be dated and signed. For appliances containing FLAMMABLE REFRIGERANTS, ensure that there are labels on the equipment stating the equipment contains FLAMMABLE REFRIGERANT.

RECOVERY:

When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.

When transferring refrigerant into cylinders, ensure that only appropriate refrigerant recovery cylinders are employed. Ensure that the correct number of cylinders for holding the total system charge is available. All cylinders to be used are designated for the recovered refrigerant and labelled for that refrigerant (i.e., special cylinders for the recovery of refrigerant).

Cylinders shall be complete with pressure-relief valve and associated shut-off valves in good working order. Empty recovery cylinders are evacuated and, if possible, cooled before recovery occurs.

The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS. In addition, a set of calibrated weighing scales shall be available and in good working order. Hoses shall be complete with leak-free disconnect couplings and in good condition. Before using the recovery machine, check that it is in satisfactory working order, has been properly maintained and that any associated electrical components are sealed to prevent ignition in the event of a refrigerant release. Consult manufacturer if in doubt.

The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

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If compressors or compressor oils are to be removed, ensure that they have been evacuated to an acceptable level to make certain that FLAMMABLE REFRIGERANT does not remain within the lubricant. The evacuation process shall be carried out prior to returning the compressor to the suppliers. Only electric heating to the compressor body shall be employed to accelerate this process. When oil is drained from a system, it shall be carried out safely.



DANGER:

- Risk of fire or explosion.
- Flammable refrigerant R290 used.
- To be repaired only by trained service personnel.
- **DO NOT** use mechanical devices to defrost refrigerator.
- **DO NOT** puncture refrigerant tubing.
- **DO NOT** pierce or burn.
- **DO NOT** store in a room with continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).

ATTENTION

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **DO NOT** allow children to play with unit.
- **DO NOT** leave children unattended with unit, adult supervision required.
- **DO NOT** use this unit for anything other than intended use.
- **DO NOT** overload outlet, to minimize shock and fire hazards.
- **DO NOT** spray the unit with water.
- **DO NOT** attempt to remove or repair any component.
- **DO NOT** attempt to alter or tamper with the electrical cord.
 - * If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **DO NOT** rest unit on or against the electrical cord or plug.
- **DO NOT** operate any electrical appliances inside the refrigerator or freezer.
- **WARNING:** Do not place bottles (glass or plastic) containing liquids (especially effervescent liquids) into the freezer as they could cause the bottle to burst during freezing.
- **WARNING:** Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- **DO NOT** damage the refrigerant circuit.
 - * In the event that the refrigerant circuit is damaged, avoid open flames or ignition sources and ventilate the room in which the unit is placed – **DO NOT** use the appliance until you have been advised to do so by a service engineer.
- **DO NOT** store any flammable and explosive gas or liquids inside the unit.
- The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation.
- The appliance shall be stored so as to prevent mechanical damage from occurring.
- **DO NOT** attempt to repair or replace any part of this unit unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Refer to the electrical requirements on the serial tag located inside the unit.
- **PROPER GROUNDING REQUIRED:** All units should be plugged into a grounded and properly-sized electrical outlet with an appropriate over current protection.
- Ensure that the required voltage of the compressor is constant at all times. Low or high voltage can detrimentally affect the unit and there by void its warranty.
- **DO NOT** plug or unplug the cord with wet hands, to minimize shock and fire hazards
 - * After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to wait the allotted time may cause damage to the compressor.

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- **DO NOT** use an extension cord. Ensure that the unit has its own dedicated outlet.
- **DO NOT** use old or damaged power supply cables.
- **DO NOT** twist, bend or trap the cable. Cables should also be kept clear of heat sources.
- This refrigerator should be plugged into a 110~120V~ exclusive socket.
- **DO NOT** set the temperature out of the recommended temperature range:
 - * BDVACM-320: 30°F–45°F
 - * BDVACM-320/SS: 30°F–46°F

DISPOSAL

- **DO NOT** dispose of this appliance with household waste.
- Dispose of properly in accordance with Federal or local regulations.
- Your old appliances contain insulation gases and refrigerant that must be disposed of properly.
- Refer to local regulations regarding disposal of the appliance for its flammable gas.

SPECIFICATIONS

Model	BDVACM-200	BDVACM-220	BDVACM-250
Dimensions (Inches)	39.50" x 25.00" x 49.25"	19.50" x 26.50" x 68.50"	24.00" x 29.25" x 67.00"
Recommended Temp Range (°F)	30 - 45°	32 - 50°	30 - 45°
Capacity	7.1 cu. ft.	7.8 cu. ft.	8.8 cu. ft.
Volume Capacity	200 L	220 L	250 L
Item Weight (lbs.)	253.5	212	220.5
Voltage	110-120V	110-120V	110-120V
Wattage	1280W	1360W	1380W
Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
Cord Length	50"	50"	50"
Amperage	14.5A	14.5A	14.5A

INSTALLATION WARNINGS:

- The appliance shall be installed in accordance with national wiring regulations
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.

Notice:

- * Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
- * Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- * Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.
- **DO NOT** put hands under the unit when moving.
- **DO NOT** block air outlets.
- **DO NOT** block the suction/air intake vents.
- These vents allow air to be sucked in and cold air to be circulated inside the refrigerator.
- **DO NOT** place the unit next to ovens, grills or other sources of high heat.
- **DO NOT** use an extension cord. This unit must be plugged directly into an outlet.
- If the unit has recently been transported, **WAIT 24 HOURS** before installing.
- Ensure that the unit is at the desired temperature before loading it with product.
- Ensure that the unit will have proper ventilation in the area that it will operate.

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- Inspect the unit to verify all accessories (shelves, shelf clips, casters) are equipped with the unit before proceeding with installation.
- Review the entire manual in its entirety. Lack of maintenance or misuse of the unit will void the warranty.

LOCATION GUIDELINES

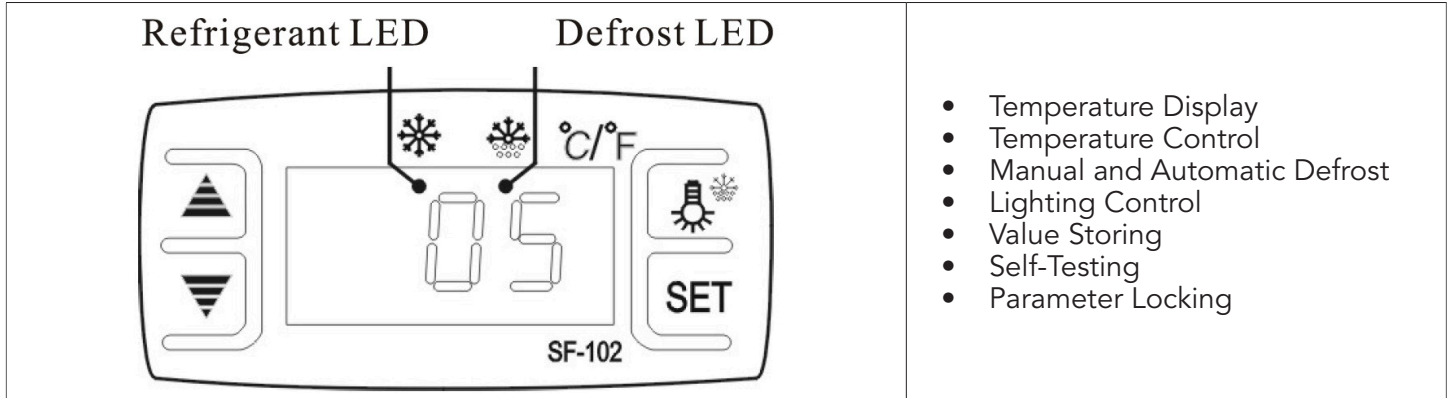
- Install the unit on a flat sturdy surface
 - * Unit may make abnormal noises if surface is uneven
 - * Unit may malfunction if surface is uneven
- Install the unit in an indoor, well-ventilated area
 - * Unit performs more efficiently in a well-ventilated area
 - * Maintain a clearance of at least 4 inches (10 cm) for the back of the unit
 - * Outdoor use may cause decreased performance and may damage the unit
- Avoid installing the unit in a high humidity and/or dusty area.
 - * Exposure to humidity may cause the unit to rust and/or decrease the efficiency of the unit.
 - * Dust build up on the condenser coil will cause the unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth. Neglect of maintenance will void the warranty.
- Select a location away from heat and moisture generating equipment
 - * High ambient temperatures will cause the compressor to overcompensate, leading to higher energy bills and eventual break down of the unit.
 - * Malfunction due to high temperatures will void the warranty.

INSTALLATION:

1. Remove unit from box and make sure all plastic, tape and packaging materials are removed.
2. Place the unit on a flat, secure surface with at least 4 inches (10 cm) of space around all sides.
3. Place the unit in an area that is not in direct sunlight or any other sources of heat.
4. If the unit has recently been transported, wait **24 HOURS** before connecting to a power source.
5. Adjust the rack height for proper food storage
6. Plug the refrigerator into a 110-120V exclusive outlet.

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CONTROL PANEL & FUNCTIONS



DIGITAL CONTROLS

The temperature controls are factory set to maintain an average temperature of 38°F.

SET TEMPERATURE:	<ol style="list-style-type: none"> 1. Press "SET" button to display the current temperature 2. Press the up ▲ or down ▼ arrow to set the temperature desired 3. Press "SET" again to save settings
LIGHTING	<ul style="list-style-type: none"> • Press "light bulb" button to turn lights on and off
MANUAL DEFROST	<ul style="list-style-type: none"> • Press "light bulb" button and hold for 6 seconds to start and stop defrost cycle
REFRIGERANT LED LIGHT	<ul style="list-style-type: none"> • During refrigeration, the LED light will turn on • When temperature is constant, the LED light will turn off • During delay start, the LED light will flash
DEFROST LED LIGHT	<ul style="list-style-type: none"> • During defrosting, the LED light will turn on • When defrosting is complete the LED light will turn off • During delay display of the defrost cycle, the LED light will flash
DIGITAL CONTROLLER RESET	<ul style="list-style-type: none"> • If display shows "Disorder", press the down arrow for 2 seconds until the buzzer rings • Quickly press the up arrow for 6 seconds until the buzzer rings again • The display will flash for 3 seconds and then restore to factory settings

LOADING THE REFRIGERATOR

- Cool hot food to room temperature before placing in refrigerator
- Ensure maximum load on shelf does not exceed 39 lbs
- Do not overcrowd the refrigerator as this will decrease efficiency
- Adjust racks to proper height for food storage

REGULAR MAINTENANCE

- **NEVER** clean refrigerator parts with flammable fluids. These fumes can create a fire hazard or explosion.
- **UNPLUG UNIT BEFORE** maintenance and cleaning.
- When the unit will not be in use for a long period of time, disconnect the power first, then clean it.

CLEANING CONDENSER:

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
- Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

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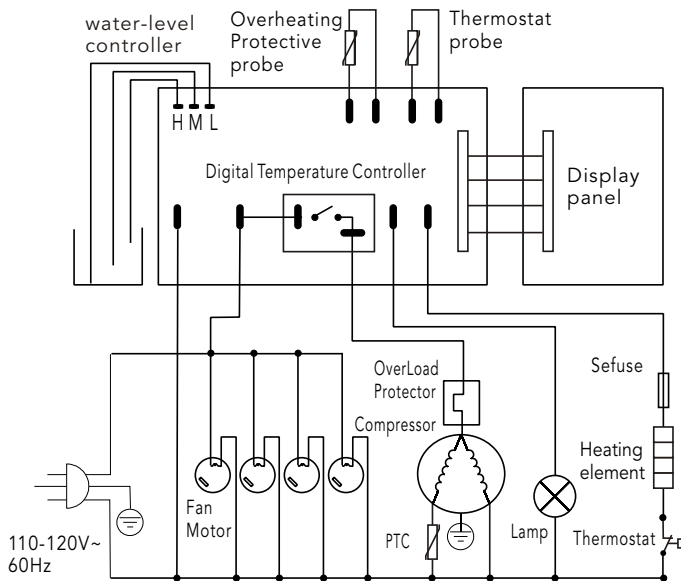
CLEANING THE INTERIOR OF UNIT:

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- **DO NOT** use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Remove racks/shelving before cleaning.
- We recommend cleaning the cabinet once a week

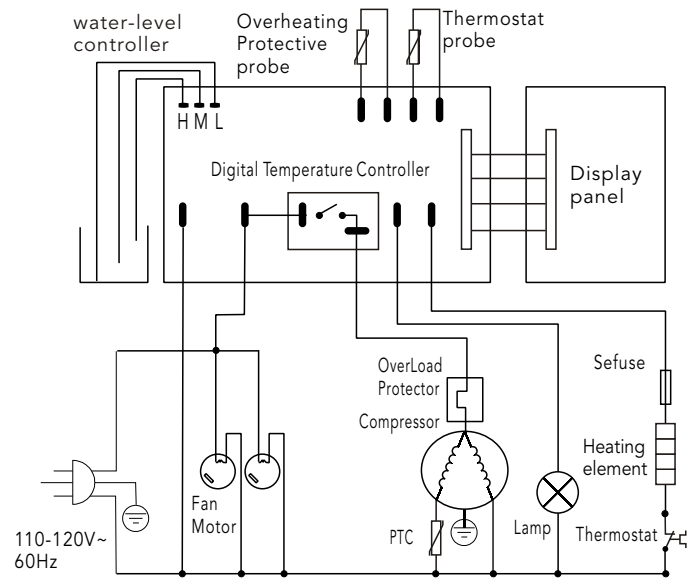
CLEANING THE EXTERIOR OF UNIT:

- When cleaning the cabinet exterior, use a solvent of warm water and mild soap
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface
- We recommend cleaning the cabinet once a week

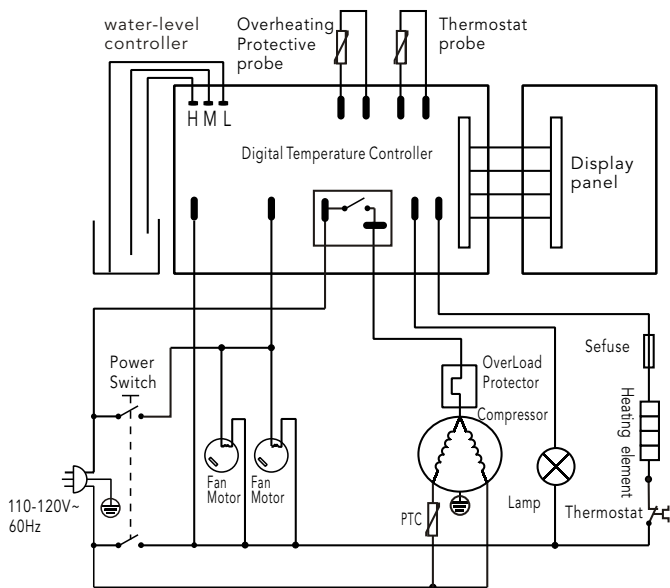
WIRING DIAGRAM



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TROUBLE SHOOTING

- Before requesting any service on your unit, please check the following points.
- Please note that this guide serves only as a reference for solutions to common problems.

ISSUE	POSSIBLE CAUSE	SOLUTION
Weak air from air curtain and higher cabinet temperature	Evaporator is iced up	Increase defrost frequency
	Inside fan damaged	Replace fan
	Thermostat set too low	Set thermostat to a higher temperature
	Vents blocked	Remove obstructions
Normal air curtain and higher cabinet temperature	In sufficient refrigerant	Refill refrigerant
	Thermostat set too high	Set thermostat to a lower temperature
	High ambient room temperature or humidity	Lower the room temperature and remove humidity
Flooding	Damaged heating pipe	Replace pipe
	Water-level controller failure	Replace water-level controller
	High ambient room temperature or humidity	Lower the room temperature and remove humidity
Normal air curtain, but fluctuating cabinet temperature	Dirty condenser	Clean condenser
	Poor ventilation	Ensure there is adequate space around the unit
	Compressor Heat	Replace heat protector
	Protector failure	Replace drying filter
	Capillary obstructed by ice	Replace thermostat
	Thermostat failure	Replace fan blade
Noise under bottom shelf	Broken fan blade	Power off & replace
Non-refrigerating	Unit turned off	Power on
	Defrosting	Stop defrosting process
	Refrigerant leak	Fix leak & refill refrigerant
	Unit failure	Call for service

NOTE:

- The murmur of water will be heard when the refrigerator is operational. This is the sound of coolant circulating throughout the system and is expected.

REFRIGERATION 1/1 WARRANTY

Freezers: Chest, Merchandiser • Refrigerator: Cake Displays, Countertop Display Cases, Countertop Merchandisers

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR, ONE (1) YEAR WARRANTY ON COMPRESSOR AND EVAPORATOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor
- One (1) Year Parts-Only Warranty on Compressor and Evaporator. Extended coverage excludes labor, refrigerant, driers, tubing, recovery costs, and related service expenses unless expressly stated otherwise.

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
 - * Voltage outside of data plate specifications
 - * Improper gas pressure
 - * Improper gas supply
 - * Water pressure outside of specified range
 - * Poor water quality
 - * Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

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