



Alamo Refrigeration Refrigerator, Freezer, & Restaurant Merchandisers Use, Installation, Operation, and PM Instructions Manual

1. At startup, plug the unit in and the unit will pull down to optimum temperature range. **“DO NOT ADJUST THERMOSTATS OR DIGITAL CONTROLLERS.”** If for any reason the unit does not reach optimum temperature range, CALL 1-888-605-2653 for prompt attention. Any unauthorized adjustment will cause void in warranty.
2. **EVERY (30) DAYS or each month, remove front cover of compressor grill and clean the condenser coil.** This is the fin metal groves that pull air flow over the compressor. This condenser coil is plugged with dirt, debris, trash, or dirt, it will restrict air flow and performance of the merchandiser. If the condenser coil is not cleaned on a monthly basis will result in void of warranty. The Refrigerator, Freezer, or RESTAURANT / GLASS DOOR MERCHANDISERS is scheduled into automatic defrost every six hours – expect temperature variance.
3. The Refrigerator, Freezer, or commercial merchandiser is certified to NSF Standard 7 TYPE II ambient air conditions. Room ambient conditions must be maintained at or below 80° F and 55% relative humidity.
4. The Refrigerator, Freezer, or commercial merchandiser should be on a Dedicated 20 amp Circuit. It has a NEMA 5-15 cord and plug attached and should not be used with an extension cord. Extension cords of any type are strictly prohibited and will void the warranty.
5. It is important that careful consideration be given to locating the cabinet away from an area where direct sunlight would shine into the fixture, or where drafts from air conditioning grilles, fans, and open doors could affect its operation.
6. The RESTAURANT / GLASS DOOR MERCHANDISERS model requires a 4-inch minimum clearance behind the case and clear above the case since it has straight through, front to rear condenser airflow.
7. The cabinet must be leveled properly to insure full drainage of condensate water from the evaporator coil.
8. Use factory preset temperature control settings for proper interior cabinet temperatures. (See Operating and Installation Instructions booklet - enclosed)
9. Allow system to reach normal operating temperature prior to loading any product.
10. The bottom mount compressor compartment should be cleaned monthly

11. The Refrigerator, Freezer, or RESTAURANT / GLASS DOOR MERCHANDISERS will take 30 minutes to one hour recovery time from defrost or heavy volume open and closings.

12. Vacuum seal on vertical glass / stainless steel doors (allow 30-60 seconds) immediately follows each door open / closure.

For more information or service needs call (888) 605-COLD (2653)

Installation:

The unit should stand on a firm, flat surface and must not be exposed to direct heating from radiators, sunlight or other sources of heat. The distance from the rear of the cabinet and the wall must be at least 2 inches. *Do not move this appliance around while plugged in.

Power Supply:

The name plate clearly states the power requirements. Do Not Vary from these requirements. This appliance must be grounded and comes with a flexible cord with a three prong plug.

*Do not make any modifications to this appliance. Only allow authorized personnel to carry out services or repairs.

Cleaning:

Only warm soapy water is necessary for both internal and external cleaning. *Never use scouring pads.

Maintenance:

In order to insure proper operation of you appliance, these steps should be preformed monthly:

1.) Clean any collected frost from the inside of the box and remember never use sharp objects. Never stock product above the **red line**.

2.) Un plug your appliance and open the compressor cover to clean with a soft brush. A vacuum cleaner works great to remove all dirt collected on the condenser, fan motor, heat exchanger and compressor. Keep this area as clean as possible for it is the heart of the refrigeration system.

*Never use soap and water to clean the inside this housing. Electrical shock may occur.

*Before you call any service provider, have the model number and serial number ready along with the date of purchase

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INSTRUCTIONS FOR THE DIAGNOSIS OF A FREEZER FAILURE

- 1.) Conduct a simple outside inspection looking for severe external box damage or signs of refrigerant leakage. (Record our findings.)
- 2.) Remove the compressor cover and inspect for signs of a dirty heat exchanger/cap tube, fan motor, and pre-condenser. Also look for any refrigerant leaks and check all electrical connections. (Clean as needed.)
- 3.) Plug the main power cord in and adjust the thermostat (if required) to energize the unit. Wearing safety glasses, inspect the unit for component operation. Look, Listen, and Feel. (Look for operation of the fan motor. Listen for unusual noises, and Feel the compressor running.)
- 4.) Attach temperature probes to the larger line(suction), (place just before insulation), and smaller line(discharge), (at filter/drier) to calculate superheat. Superheat is critical to unit operation. This is necessary to determine if a unit is under charged or over charged. Using line temperatures can also convert temperature to pressure. (The use of a PT chart is necessary to convert temperature to pressure.)
- 5.) If it has been determined that any unit is in need of refrigerant and the factory seal must be broken; recover all refrigerant, pull the unit into a deep vacuum and let it set isolated for 24 hours. After 24 hours under deep vacuum, it is crucial to insure that no loss of vacuum pressure is present. The next step is to recharge to the manufacture specifications. Allow the unit to run for a minimum of 24 hours while recording line and box temperatures at various times.
- 6.) Fill out a repair ticket and send back to the customer or resale as refurbished product.
- 7.) Tools necessary for diagnosis and repair:
 - Qualified HVAC repair technician with EPA Certification
 - Volt meter
 - Digital Thermometers
 - Recovery machine and recovery bottle
 - Vacuum pump
 - Combination gage set with hoses (Use only with correct refrigerant)
 - Digital scales
 - Refrigerant Leak Detector
 - Bottle of Nitrogen
 - Bottle of Refrigerant
 - Torches

Braising rods
Misc. tools and other disposable material

REFRIGERATORS / FREEZERS / RESTAURANT / GLASS DOOR MERCHANDISERS

Do's and Don'ts

To insure this freezer will perform to the specifications set by the manufacture there are a few simple Do's and Don'ts which will aid you in increased product sales and decrease lost product.

Do's

1. Do insure that you have a 115 volt 30 amp power supply.
2. Do insure that the unit is level and placed four inches from the wall.
3. Do insure that product is placed in a manner as to not restrict air flow inside the freezer.
4. Do keep the freezer clean and once monthly clean the compressor housing.

Don'ts

1. DO NOT plug this freezer into any extension cords or power strips.
2. DO NOT operate this freezer if it is not level or pushed up against the wall.
3. DO NOT use solid shelves or shelves that extend beyond the fill line.
4. DO NOT use abrasive chemicals to clean the interior a mild soap and water will do just fine.
5. DO NOT use water to clean the compressor housing the use of a small dust buster will work just fine.
6. DO NOT make any adjustments on the electronic controller they have been preset at the factory and any tampering may cause freezer failure.

DO NOT hesitate to call ALAMO REFRIGERATION – **1-888-605-COLD (2653)** if you have any questions or experience freezer failure.