Undercounter Refrigerators and Freezers and Sandwich / Salad Prep Tables

Service & Installation Manual

CONTENTS

Revision: 03 Ref.: MANU_UC 05/03/2016

1. GENERAL INFORMATION

Congratulations on your purchase. This refrigerator has been manufactured under strict quality controls and meets the high standards set by Infrico. Before shipping, each individual cabinet has been tested in order to assure a quality product. Furthermore, it has been produced with recyclable materials using an environmentally friendly process, making an active contribution to the preservation of our environment.

To get to know all the benefits of your new equipment, please read this instruction manual carefully before installing.

WARNING! Use this unit only for its intended purpose as described in this manual.

2. SAFETY PRECAUTIONS

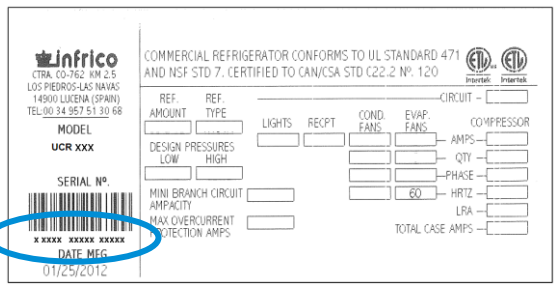
When using electrical appliances, basic safety precautions should be followed, including the following:

- This refrigerator must be properly installed and located in accordance with this manual before it is used.
- Do not allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Do not touch the cold surfaces in freezer compartments when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use flammable products near the refrigerator.
- Unplug the refrigerator before cleaning and making repairs.

NOTE: We strongly recommend that any servicing be performed by a qualified technician.

3. SERIAL DATA PLATE

The serial data plate is a permanently affixed label which has important electrical and refrigeration data about your product, as well as the model and serial number. This label is located in the interior compartment on all standard models.



Serial Number

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4. RECEIVING AND INSPECTING THE EQUIPMENT

- All Infrico products are factory tested for performance and are free from defects when shipped.
- When your equipment arrives, you should carefully inspect the unit for damage during delivery.
- If damage is detected, you should save all the crating material and make note on the carrier's bill of lading describing the damage. A freight claim should be filled immediately.
- If damage is subsequently noted during or immediately after installation, contact our customer care service.

NOTE: Infrico is not responsible for damage incurred during shipment.

5. INSTALLATION

5.1. Location

This unit is intended for indoor use only.

Be sure the location chosen for your unit must be able to provide good air circulation for most efficient refrigeration.

Avoid locations near heat sources such as stoves, ovens, fryers, and also direct sunlight where temperatures can reach extreme values. Besides, do not select a location in an area where temperatures may drop below 55ºF or increase more than 90ºF.

You should allow enough clearance between the unit and the side walls in order to make use of the stay open feature of doors at 120º. The doors must be able to open a minimum of 90º in order to make use of the maximum clear door width.

Furthermore, the floor at the final location must be strong enough to support the total weight of the cabinet plus the maximum product load. Also, it must be level and free of vibration. Reinforce the floor if necessary.

5.2. Uncrating

These Infrico units are shipped from the factory on a wooden pallet and packaged in a durable cardboard container. The carton is attached to the wooden base with the use of large staples. These should be first removed to avoid scratching the unit when lifting off the crate.

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All packaging materials used are environmentally friendly and may be recycled or reused. Actively contribute to the protection of the environment by insisting on packaging recovery and removal methods that are environmentally friendly.

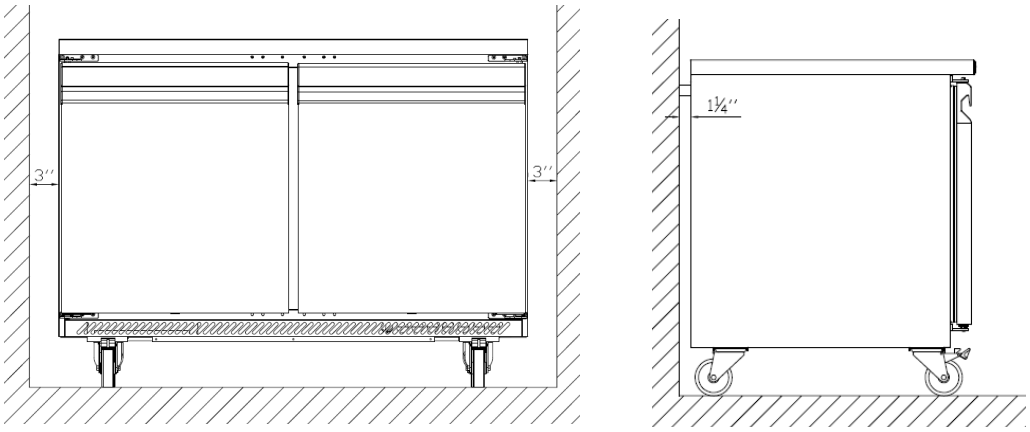
NOTE: Infrico does not recommend laying the unit down on its front, side or back. However, you must be certain to allow the unit to remain in an upright position afterwards for at least 24 hours before plugging it in so that the compressor oil and refrigerant may settle.

5.3. Ventilation

To assure maximum operating efficiency, the equipment should be located where a continuous air supply can circulate underneath and behind the cabinet. For optimum performance, pair of bumpers are located on the rear of the cabinet to maintain proper air flow. Furthermore, a minimum of 3" on each side of the unit must be provided for the same purpose.

Restricting the air supply will generate an excessive heat load on the condensing unit and adversely affect its operating efficiency. Do not at any time obstruct the grill area in the front of the cabinet in any way.

NOTE: Any restriction of the proper air flow, total or partial, will avoid the warranty on the unit.



Minimum clearance

5.4. Leveling

Its extremely important that the cabinet is perfectly level for proper operation so that the drain pan will drain properly, the doors will line up with the frames and the unit will not be subject to undue strain.

These models are supplied with non-adjustable casters allowing easy cleaning of the floor under the unit. In this case, just ensure the floor where the unit is located is level. To operate in a stable condition, the front casters must be locked.

Adjustable legs in lieu of casters are supplied as an optional accessory for all our models. In case you install legs, you should adjust them until the unit is stable and completely level. More detailed information about levelling legs is provided in "Installation of Legs" Section.

5.5. Initial Cleaning Procedure

Before starting-up and placing any food inside the cabinet, firstly remove the protective film and then clean the complete unit thoroughly. If any adhesive remains, eliminate it with alcohol. Washing with a mild soap and warm water solution is recommended for cleaning all the stainless steel surfaces of your cabinet. This should be followed by cleaning with a baking soda solution. Rinse thoroughly with clear water and dry with a clean, soft cloth.

NOTE: Never use abrasive or harsh cleaners, concentrated detergents, solvents or chemicals when cleaning the unit.

6. ELECTRICAL INSTRUCTIONS

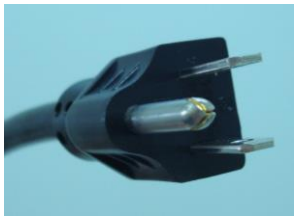
The supply voltage should be checked before connection to assure that proper voltage for the cabinet wiring is available. To determine correct unit voltage, please refer to the serial data plate located on an inner wall of the unit. Verify that this information exactly matches the electrical characteristics at the installation location.

NOTE: Infrico requires that a sole use circuit be dedicated for the unit. Failure to do so voids warranty.

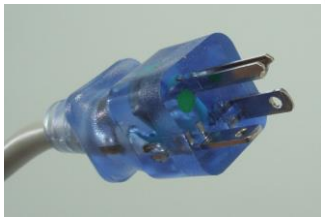
NOTE: The unit is designed to operate with a voltage fluctuation of 5% of the voltage indicated on the cabinet serial data plate. Burnout of the compressor due to exceeding the high or low voltage limits will automatically void the factory warranty.

Units are provided with a U.L. approved power cord and plug which is factory installed. Infrico use these types of plugs. If you do not have the right outlet have a certified electrician install the correct power source:

115 / 60 / 1 NEMA 5-15P



115 / 60 / 1 NEMA 5-20P



WARNING: Any alterations to this cord and plug could cause an electrical hazard and will void the factory warranty. Furthermore, never use an adapter plug.

WARNING: Infrico will not warranty any units that are connected to an extension cord.

7. STARTUP PROCEDURE

After the cabinet has been installed, levelled, cleaned and electrically connected in accordance with this manual, it is ready to operate. Simply plug the unit in to begin operation.

The system should run smoothly and quietly in accordance with generally accepted commercial standards. If any unusual noises are heard, turn the unit off immediately and check for any obstructions of the fans.

All cabinets must be given enough time to reach normal operating temperature before placing any food inside cabinet or pans (if equipped). Continuous opening and closing of the doors will hamper the unit's ability to maintain optimum refrigeration performance.

NOTE: Before loading product, we recommend to run the unit empty during 24 hours.

Refrigerators and pizza prep tables are designed to maintain an approximate temperature of 38ºF. During pull-down of open top models, pans should be in place and top lid should be kept closed. Freezers are designed to maintain an ideal cabinet temperature of approximately 0ºF.

NOTE: If the refrigerator is disconnected or shut off, wait five minutes before starting again.

8. OPERATION

8.1. Temperature Control Adjustment

The temperature is set at the factory but local conditions may need slight adjustment.

These models have a non-adjustable hanging thermometer located inside the cabinet. This thermometer is maintenance-free and needs no further calibration.

A thermostat located on the front side of the evaporator housing, controls the temperature in the box. The temperature control is accessible inside of the cabinet product compartment.

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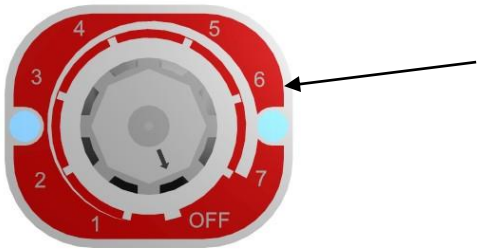
Thermometer **Thermostat**



Turn the knob clockwise or counter-clockwise to switch-off the unit or adjust the temperature in the cabinet

Refrigerators (UC-R / UC-D / UC-PMT)

The thermostat is factory set at is "3" position and maintains an average cabinet temperature of 38ºF. If an adjustment is necessary to maintain the average cabinet temperature range, set toward "1" for higher temperatures and toward "7" for lower temperatures.

An OFF position is fully counter-clockwise and interrupts power to the compressor and condenser fan.

Do not set the thermostat too cold where the cabinet temperature will fall below 32ºF because the unit will be running continuously and the evaporator will become blocked by ice.

Freezers (UC-F)

The thermostat is factory set at is "3" position and maintains an average cabinet temperature of 0ºF. If an adjustment is necessary to maintain the average cabinet temperature range, set toward "1" for higher temperatures and toward "7" for lower temperatures.

An OFF position is fully counter-clockwise and interrupts power to the compressor and condenser fan.

Do not set the thermostat too cold where the cabinet temperature will fall below -4ºF because the unit will be running continuously.

Sandwich/Salad Prep Tables (UC-P)

Pizza prep tables are designed and factory set to maintain an average cabinet temperature of 38ºF and pan rail product temperature of 40ºF. The thermostat is factory set at "3" position. If an adjustment is necessary to maintain the average cabinet temperature range, set toward "1" for higher temperatures and toward "7" for lower temperatures.

An OFF position is fully counter-clockwise and interrupts power to the compressor and condenser fan.

Do not set the thermostat too cold where the cabinet temperature will fall below 32ºF because the unit will be running continuously and the evaporator will become blocked by ice.

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NOTE: Cabinets with pans should be operated with pans in place. Operating the cabinet without all pans in place will lessen efficiency and may damage the cabinet.

NOTE: Pizza prep tables are not intended for overnight food storage in the top pan rail. Product should be removed from pans. Pans must remain in cabinet while empty.

8.2. Defrost Control

UC-F Models

Freezer models are equipped with an electronic controller which acts as a defrost timer. Defrosting cycles occur automatically and they are time-initiated, temperature-terminated. The defrost timer is preset for a defrost period every 6 hours (4 cycles per day).

These models have a hot gas defrost system which works by routing superheated compressor discharge gas directly to the evaporator, avoiding any accumulation of frost.

After every cycle, the water generated is routed to a pan on the rear of the unit and is evaporated by the heat given off by the compressor.

The defrost timer is located on the condensing unit, in the back of the cabinet.

Starting a Manual Defrost Cycle

If manual defrost is required, you may push the **DEF** key for more than 2 seconds and a manual defrost will start.

Adjusting Interval between Defrost Cycles (IdF)

The defrost cycles are performed periodically at an interval of 6 hours. This interval starts being counted from the end of the previous count. The duration of the defrost therefore does not affect then the interval between defrost cycles. The parameter that controls the interval between defrost cycles is:

IdF: Determines the time interval between the beginning of two defrost cycles.

To adjust this parameter you may follow the next instruction:

1. Enter the Programming mode by pressing the **SET + DOWN** keys for 3s (the **"°C" or "°F"** LED starts blinking).
2. Select the required parameter: **IdF**. Press the **SET** key to display its value
3. Use **UP** or **DOWN** to change its value.
4. Press **SET** to store the new value.

To exit: Press **SET + UP** or wait 15s without pressing a key.

NOTE: the set value is stored even when the procedure is exited by waiting the time-out to expire.

Important: To ensure regular defrosts, the interval between defrost cycles must be greater than the maximum defrost duration, plus the dripping time and post-dripping time.

Adjusting the Maximum Defrost Duration (MdF)

This parameter determines the maximum defrost duration on the evaporator in minutes if defrost by temperature is selected. If timed defrost has been selected, this represents the actual duration of the defrost selected. You may follow the last instruction, but the parameter that has to be changed in this case is **"MdF"** . The default value is 30 minutes.

UC-R, UC-D, UC-P, UC-PMT Models

Refrigerator and Prep Table Models defrost with every cycle of the compressor. The water generated is routed to a pan on the rear of the unit and is evaporated by the heat given off by the compressor.

Important: If the thermostat is set too cold, the compressor will be running continuously and the evaporator will become blocked by ice.

8.3. Loading Product

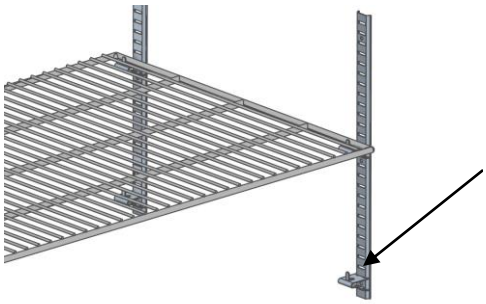
- Before introducing food into the cabinet, it is advisable to leave it empty while in operation until it reaches the working temperature. Once this has been reached, you can proceed to load the equipment.
- When introducing food, enough space must be left between the goods to enable air circulation.
- Never allow the goods to prevent doors from closing.
- Do not exceed the maximum weight per shelf of 55 lb.
- Do not obstruct the fan with the load and assure that this never exceeds the maximum load level determined. The load must therefore always be situated underneath the fan.
- Never put hot food in the cabinet.
- Do not leave food inside the unit when it is going to remain shut down either from a power outage or fault in the equipment.

- If the cabinet is going to remain shut down for prolonged periods, try to leave it unplugged, empty, clean and with door ajar.
- Food or drinks may be well wrapped or enclosed in airtight containers to avoid odours inside the unit.

9. ACCESSORES

9.1. Shelving

All cabinets are supplied with pilasters, shelf clips and shelves. Shelf clips are installed by inserting them into the pilasters at the desired shelf location. The shelf clips have a small projection on top which holds the shelf position and prevents it from slipping forwards. Shelf clips must be fit tightly. Then, place shelves on the clips, making sure all corners are seated properly.



9.2. Installation of Legs

All these models are supplied standard with casters, which are factory installed. Legs in lieu of casters are supplied as an optional accessory. To replace casters and install legs, the following instruction must be followed:

- Carefully place the unit on its back.
- Remove casters by unscrewing them.
- Place the legs over the holes, matching the 4 mounting holes to the pre-drilled holes in the underside of the unit. Insert 4 screws and tighten. Repeat with the other legs.
- Make sure the legs are extremely well tightened.
- The end of the leg is adjustable and can be turned by hand, clockwise or counter-clockwise to level the cabinet.
- Carefully lift the unit upright.

WARNING: After installing legs, the unit must stand upright for 24 hours before being powered up to assure oil return to the compressor.

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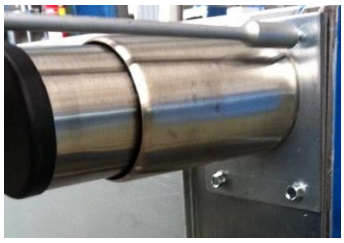
Remove the screws of the casters



Screw the legs in the same holes

Adjust the legs to level the unit

10. MAINTENANCE, CARE AND CLEANING

10.1. Cleaning Procedure

Cleaning the cabinet

To clean the cabinet, the following instruction should be followed:

- Disconnect the unit from the power supply and remove all food product from inside.
- Open all doors and allow the cabinet to reach room temperature. Remove all accessories and clean them with a baking soda or mild soap and warm water solution. Dry all of the accessories completely with a soft clean cloth.
- Once the cabinet has reach room temperature, wash the entire cabinet inside and out with a baking soda or mild soap and warm water solution. Rinse thoroughly with clear water and dry with a soft clean cloth. Failure to dry all surface completely may cause water stains. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.
- Return all accessories to their initial positions and plug the unit in.
- Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, star to apply stainless steel cleaners in order to restore the passivity of the steel.
- Many product foods have an acidic content which can attack stainless steel, such as mustard, mayonnaise, lemon juice, tomatoes and other vegetables.

NOTE: Never use steel pads, wire brushes or scrapers to clean the cabinet.

NOTE: Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel.

Gaskets Maintenance

- Gaskets require regular cleaning to keep their elasticity, to maintain proper sealing and to prevent mildew build up. Gasket cleaning can be done with the use of warm soapy water. Avoid hard cleaners and sharp tools when cleaning gaskets.
- Gaskets can easily be replaced just pulling out of the grove in the door and new gaskets

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can be pressed back into place.

Cleaning the condenser coil

The condenser coil, which is located directly behind the rear panel grill, must be checked periodically. The frequency of cleaning depends on the operating environment. Air must be able to freely circulate through the condenser, so the surface of the condenser must be kept free of dirt and grease for proper system operation. Dirty condensers result in compressor failure and product loss. If the condenser coil is dirty or blocked, follow this instruction:

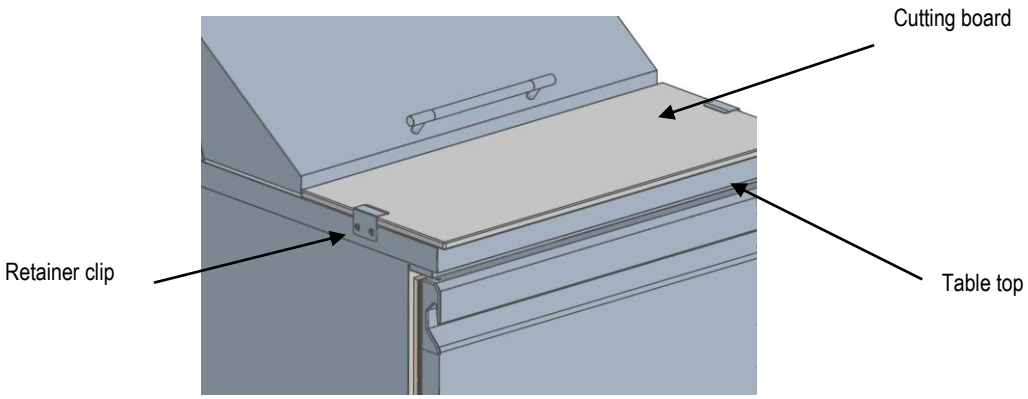
- Disconnect the power supply
- Remove the lower grill on the rear of the cabinet
- In some models, it will be necessary to remove screws anchoring condensing unit to frame rails and carefully slide out.
- If the condenser has a housing cover, its screws has to be removed.
- Carefully clean dirt from the condenser using a vacuum cleaner of soft brush; never use a wire brush.
- Heavier dust build up may require compressed air to blow through the condenser coil.
- Replace the condenser cover, slide condensing unit back into position and tighten all screws.
- Finally, replace the lower rear panel and reconnect electrical power supply.

WARNING: Never use water for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

Cleaning pizza prep table worktop

Pizza prep table models have removable parts which allow an easy cleaning of the worktop.

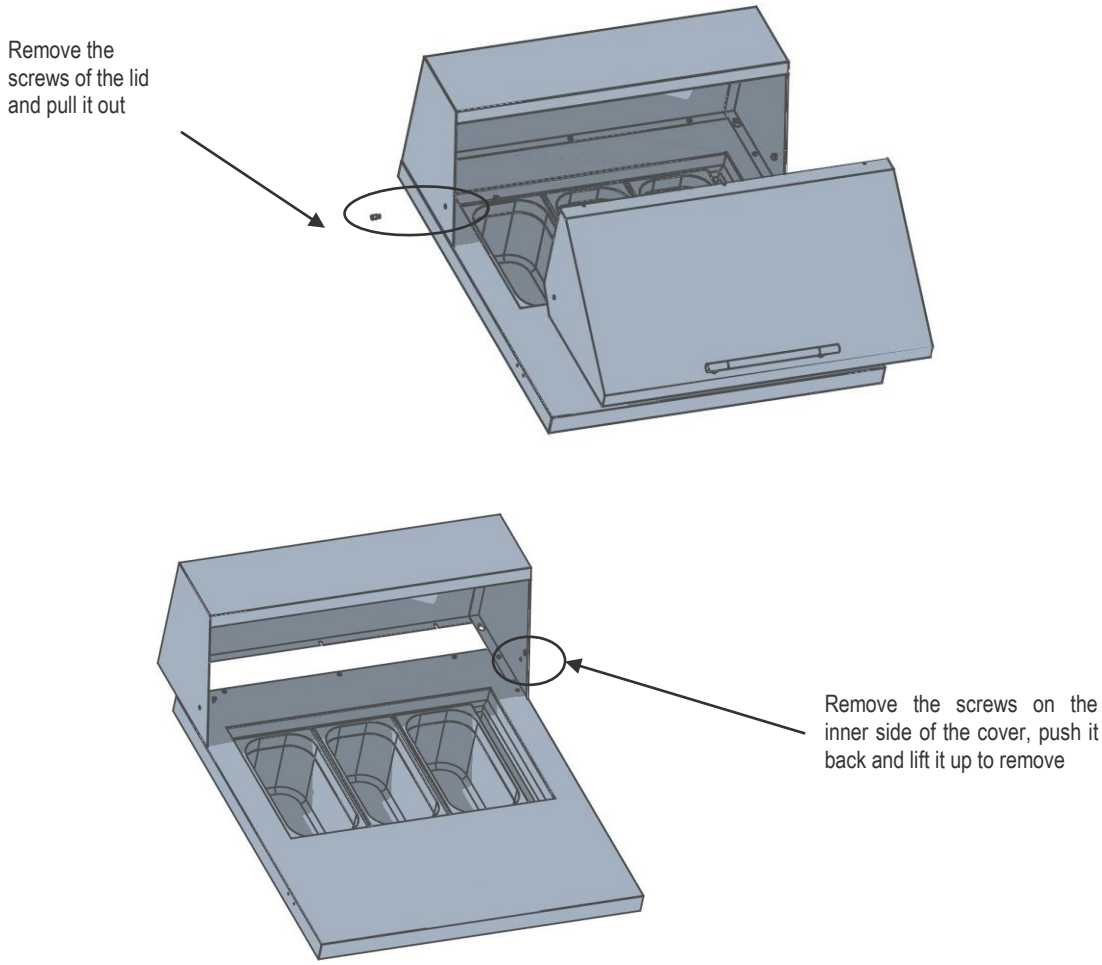
Cutting board can be removed for cleaning just backing out the screws of the retainer clips anchored to the worktop. The cutting board is field reversible. By turning the cutting board over, this will allow both sides of the board to receive the same exposure.



Covers and lids are designed to be completely removable for cleaning. Proceed as follows:

First, remove the screws that anchor the lid to the cover, and pull out the lid.

Then, remove the screws that attach the cover to the worktop located on its inner sides, push the cover back and lift it up.



Doors/Hinges Maintenance

Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit.

Drain Maintenance

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate pan. If you notice excessive water accumulation on the inside of the unit be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan.

If water is collected underneath the unit you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan.

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Be sure all drain lines are free of obstructions, typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

10.2. Parts and Service

WARNING: Make sure that the equipment is unplugged before cleaning or repairing it.

In case of failure, if the problem persists after you have carried out the indicated checks, "DO NOT MAKE ANY REPAIRS YOURSELF". Contact our Technical Service. Always provide the cabinet model and serial number (located on the data plate, 15 digits).

FOR GENUINE FACTORY PARTS

& AUTHORIZED SERVICE

1-855-340-4637

service@infrico.com

NOTE: When a replacement part is required, always insist on factory authorized parts only.

11. TROUBLE SHOOTING CHART

Many operating problems are derived from causes that can be easily eliminated without the need to contact the Technical Department. The following page shows a table with types of problems that may come up, their cause, and how to resolve them.

PROBLEM	POSSIBLE SOLUTION
Compressor will not start-no hum.	1.- Disconnect switch open. 2.- Blown fuse. 3.- Defective wiring. 4.- Overload protector tripped. 5.- Open control contacts (control may be defective, or unit location may be too cold). 6.- Defective overload protector. 7.- Low charge of freon-check for leaks.
Compressor will not start-no hums but cycles on overload.	1.- Low voltage. 2.- Unit wired incorrectly. 3.- Starting capacitor defective.

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	4.- Starting capacitor seal. 5.- Compressor motor defective. 6.- High head pressure. 7.- Bearing of pistons tight-low oil charge.
Compressors start, but starting remains in circuit.	1.- Low voltage. 2.- Unit wired incorrectly. 3.- Starting capacitor seal. 4.- Running capacitor defective. 5.- Starting relay defective. 6.- High head pressure. 7.- Bearings of pistons tight-low oil charge.
Compressor starts and runs, but cycles on overload	1.- Low voltage. 2.- Running capacitor defective. 3.- Overload protector defective. 4.- High head pressure. 5.- Fan motor, pump, etc… , wire to wrong of overload protector.
Compressor tries to start when thermostat closes but cuts out on overload, start after several attempts.	1.- Low voltage. 2.- Start capacitor defective. 3.- Overload protector defective. 4.- High head pressure. 5.- Fan motor, pump, etc… , wire to wrong of overload protector.
Compressor tries to start when thermostat closes but cuts out on overload, start after several attempts.	1.- Low voltage. 2.- Low on oil. 3.- High head pressure. 4.- Starting relay points badly pitted. 5.- Starting capacitor weak. 6.- Air or non-condensable gases in system.
Compressor starts but immediately cuts out on overload	1.- Starting relay contacts points welded together. 2.- Starting capacitor defective. 3.- Compressor short cycles.
Starting relay burns out.	1.- Low voltage. 2.- High voltage. 3.- Compressors short cycles. 4.- Incorrect running capacitor. 5.- Incorrect relay.
Running capacitors burn out.	1.- Line voltage too high.

Head pressure to low	1.- Insufficient refrigerant charge. 2.- Leak in the system. 3.- Cold location.
Head pressure to high	1.- Unit overcharged. 2.- Air or other non-condensable gases in system. 3.- Clogged condenser (air-cooled) 4.- Defective condenser fan motor. 5.- Unit location too hot. 6.- Restriction in expansion valve, strainer or drier. 7.- Discharge valve partially closed. 8.- Restriction in discharge line.
Compressor short cycles	1.- Control differential set too close. 2.- Refrigerant undercharge, check pressure control. 3.- Refrigerant overcharge. 4.- Discharge valve leaking. 5.- Cutting out on high pressure control, if used. 6.- Cutting out on overload protector because if tight bearings struck piston, high head pressure or restricted air cooled condenser.
Running cycles too long, or unit operates continuously	1.- Insufficient refrigerant charge. 2.- Dirty or restricted condenser. 3.- Unit location too hot. 4.- Control contacts stuck. 5.- Air or other non-condensable gases in system. 6.- Expansion valve plugged or defective. 7.- Fixture doors left open too long. 8.- Insufficient, defective or water logged insulation. 9.- Evaporated oil logged.
Noisy unit	1.- Compressor oil charge low. 2.- Fan cable on condenser or evaporator bent causing vibrations. 3.- Bearing on evaporator or condenser motors lose or worn. 4.- Tube rattles. 5.- Lose parts on condensing unit. 6.- Case is not level.

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12. WARRANTY

Dear user:

You must receive the warranty certificate duly filled out within a maximum period of 20 days from the purchase date so that the equipment you have just purchased may benefit from the warranty specified in this document. Otherwise, this warranty manufactures date.

It is very important that you read the attached documentation carefully so that you have full knowledge of the use and care applicable to your equipment. This being the case, we are sure that you will be completely satisfied with its operation.

12.1. Two Years Parts & Labor Warranty

Infrico USA, Corp. ("Infrico") warrants to the original customer that the Infrico brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (2) two years from the Date of Installation (Warranty Commencement Date), but in no event to exceed (27) months from the Date of Shipment. Warranty is Not Transferable.

12.2. Warranty Coverage

If there is a defect in material or factory workmanship covered by this Warranty reported to Infrico during the period the applicable Warranty is in force and effect, Infrico will repair or replace, at Infrico's option, that part of the Equipment that has become defective. Infrico will cover labor cost within (2) years from the Warranty Commencement date or (27) months from shipment date, whichever occurs first. Infrico shall bear all labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Infrico or its authorized representative. Charges for warranty travel time not to exceed (2) hours or up to (100) miles total. Any charges exceeding those stated herein must have prior authorization by Infrico.

12.3. Additional Four Year Compressor Part Warranty

In addition to the warranty set above. Infrico warrants the hermetically and semi-hermetically sealed compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) years extended warranty only applies to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other part or component, including, but no limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

Parts Warranty Coverage: Infrico warrants all new case parts produced or authorized by Infrico to be free from defects in material and workmanship for a period of (90) days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Infrico will replace the defective part without charge. Defective parts become the property of Infrico.

Infrico will have no responsibility to honour claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim regarding the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Infrico within (30) days after the date the User discovered, or should have discovered, the claim. About all claims under this Warranty, Infrico will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of User's records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether the applicable Warranty is in effect.

12.4. Warranty conditions for the supplied products

1. The manufacturer guarantees the product and undertakes to rectify, at no charge, any defects observed due to faults or defects in the materials or production.
2. All products that have been modified and/or components subject to natural wear and tear, as well as defects resulting from non-compliance with the instructions for use, installation, or operation, or from uses not in keeping with the intended use of the product, from abnormal environmental factors, from unusual operating conditions, from overload, from inadequate cleaning or maintenance, or from those defects resulting from repairs or handling carried out by unauthorised Services, or those caused by the use of accessories or spare parts not designated by the manufacturer, are excluded from the guarantee.
3. Users must adhere to the indications described in the instructions manual when starting up or storing the apparatus.
4. If the apparatus is not functioning correctly, users must make the checks indicated in the manual and, if the problem persists, contact their distributor. This certificate must be presented if it is necessary for the technical department to intervene.
5. This guarantee exclusively pertains to the replacement of the faulty material, and under no circumstances may an exchange for another apparatus or an increase in the guarantee period be demanded. The replaced material that is under guarantee will remain on site for examination, with the purchaser bearing the costs of installation or replacement.
6. The return of any apparatus due to manufacturing defects or faults MUST BE PREVIOUSLY AUTHORISED. Otherwise, there will be no charge under any circumstances for any costs and risks that may be derived from this process. Any apparatus that has been authorised for return by the manufacturer must be submitted with packaging the same as or similar to that which was used for the product when it was received.
7. Nobody is authorised to make any other concessions or accept on behalf of the manufacturer any commitment that does not comply with this guarantee.

8. If this guarantee certificate is lost or mislaid, you must have express knowledge of it.

9. Any travelling, food, and workforce expenses of the technical department carrying out the repairs, including during the guarantee period of the apparatus, are not covered.

10. The time taken to repair the apparatus shall not constitute a motive for the purchaser to seek compensation of any kind or extend the guarantee period.

11. This guarantee shall be invalidated in the case of faults produced as a result of force majeure (weather and geological phenomena, fires, etc.) or those derived from improper or non-compliant installation of the apparatus (connection voltage, power supply fluctuations, electrical connection not conforming to instructions, etc.) or from manipulation of the nameplate or of the data included in this certificate.

12.5. Exclusions from and Conditions to Warranty Coverage

This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused.

12.6. Report for the client

Please, complete the following report.

RETURN TO THE MANUFACTURER

User: _____

Address:_____ Tel:_____

Town / City State:_____

Distributor:_____

Purchase date:_____

Model:_____ Serial No:_____

Compressor No: _____

Vendor Signature Purchaser Signature

FOR THE CLIENT

User: _____

Address:_____ Tel:_____

Town / City State:_____

Distributor:_____

Purchase date:_____

Model:_____ Serial No:_____

Compressor No: _____

Vendor Signature Purchaser Signature

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