



BEVERAGE-AIR®

INSTALLATION AND OPERATING INSTRUCTIONS **for all** **CF Blast Chiller Models**



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**SEE BACK COVER FOR
WARRANTY REGISTRATION**

WELCOME

Thank you for purchasing a Beverage-Air cabinet. This series has passed our strict quality control inspection and meets the high standards set by Beverage-Air Refrigeration! You have made a quality investment that with proper maintenance will give you many years of reliable service!

Please read the following installation and maintenance instructions before installing or using your unit. If you have any questions, Please call our Technical Service Department at **(800) 684-1199**. 8:00 AM to 5:00 PM EST.

Important Information

- PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING OR USING, IF RECOMMENDED PROCEDURES ARE NOT FOLLOWED, WARRANTY CLAIMS MAY BE DENIED.
- Your warranty registration information is located within this manual. Please complete the card and submit it to Beverage-Air Refrigeration within TEN days of installation. Failure to properly register equipment may limit or void the warranty.
- Beverage-Air Refrigeration reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.
- THE MANUFACTURER DECLINES LIABILITY FOR NON-DECLARED USE OF THE PRODUCT. THE REPRODUCTION OF THIS MANUAL OR ITS PARTS THEROF, IS PROHIBITED.

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SAFETY

This appliance has been designed with your safety in mind. It has many features to keep you from being harmed. However, safe operation and maintenance are your responsibilities.



Use: When using this unit, please:

- **Move it carefully.** If on casters be sure the casters do NOT run over the power cord.
- **Lock** the casters when in use.
- **Seek help.** This machine is heavy! Be sure to move with enough help to avoid tipping or dropping the cabinet.
- **Prevent children from playing in or on the cabinet.** Persons unable to use this product must be prevented access.
- **Follow all instructions.** There are many safety labels and directions on the unit. Heed them.
- **Watch your fingers.** There may be pinch points near the door hinges.



Maintenance

Do NOT:

- Clean a frozen evaporator with a sharp object
- Clean a dirty condenser with a sharp object.
- Store gasoline, kerosene or any other flammable material near the cabinet.

Do ALWAYS

- Use a Beverage-Air recommended technician certified to repair R404 equipment.
- Use ONLY Beverage-Air factory service parts. Use of non OEM parts can be dangerous because of the design changes needed to safely use R404.
- Wear gloves to perform maintenance on the motor components or the evaporating unit inside the machine.

Important Information to Add

Record the model number, serial number and the date of installation here for future reference. The model and serial numbers are on the unit's serial number dataplate, which is located on the left inside wall.

Model Number	
Serial Number	
Date of Installation	
Purchased From	



Observe the **Caution** and **Warning** notices. They are indicators of important safety information. Keep this manual for future reference.



The manufacturer declines all liability:

- 1) for any operation performed on the machine in disregard of the instructions provided in this manual**
- 2) for non-declared use of the product.**

GENERAL SAFETY INSTRUCTIONS:

- Before connecting the machine to the power supply, ensure that the voltage and frequency correspond to those indicated on the specifications plate.
- **Always connect the machine to an appropriate high sensitivity differential magnet circuit breaker switch (30 mA).**
- Before performing any cleaning or maintenance operation disconnect the machine from the power supply by:
 - 1) Positioning the master switch on OFF
 - 2) Remove the plug
- Wear gloves to perform maintenance on the motor compartment or on the evaporating unit positioned inside the machine.
- Do not insert screwdrivers or other devices between the guards (fan, evaporator, protections, etc.).
- Do not handle electrical parts with wet hands or without shoes.
- Ensure good functioning of the compressor unit and evaporator by never obstructing the air inlets.
- In the case of machines fitted with wheels, check that the rest surface is flat and perfectly horizontal.
- For machines fitted with locks and keys, it is recommended to keep the keys out of the reach of children.
- Use is only reserved for suitable, trained personnel. Installation routine and extraordinary maintenance (for example, cleaning and maintenance of the refrigeration system), must be performed by specialized and authorized technical personnel with a sound knowledge of the refrigeration and electrical systems.

HAZARDS, AND AVOIDABLE RISKS:

- The refrigerator equipment has been designed and manufactured with the appropriate devices to guarantee the health and safety of the user and does not contain dangerous edges, sharp surfaces or protruding elements.
- The stability of the machine is guaranteed even when the doors are open. **DO NOT PULL DOWN OR HANG ON THE DOORS.**
- For units with drawers, do not open more than one drawer at a time and do not lean or sit on an open drawer in order to avoid overturning or damaging the refrigerator.
- Units with glass doors, do not extract more than one basket or rack at a time in order to avoid compromising the stability. When adding items, gradually add starting from the bottom upwards; similarly, remove items starting from the top downwards.
- **THE MACHINE WAS NOT DESIGNED TO BE INSTALLED IN AN ATMOSPHERE WITH RISK OF EXPLOSION.** Do not store explosive substances, such as pressurized flammable propellant containers, inside the appliance.
- **MAXIMUM LOAD (UNIFORMLY DISTRIBUTED) PER BASKET, DRAWER, OR RACK = 40 KG (88 LBS).**

Risks caused by moving parts:

The only moving part is the fan, which presents no risk as it is isolated by a protection grill secured with screws. If the protection grill needs to be removed, disconnect the machine from the power supply before doing so.

Risks caused by low/high temperatures:

Warning labels indicating "TEMPERATURE WARNING" are located in the proximity of areas which constitute low/high temperature dangers.

Risks caused by electrical power:

Electrical risks have been eliminated by designing the electrical system in accordance with IEC EN 60204-1 and IEC EN 60335-1. Warning labels indicate "high voltage" areas which may present electrical risks.

In order to avoid any risks, damaged power supply cables must be replaced by the manufacturer, by an approved technical support center, or by a qualified individual.

Risks caused by noise:

<70 dB (A) at the noisiest point at 1 m in operating conditions

<130 dB (C) at 1m in operating conditions

Residual Risks:

Any liquids emanating from food or cleaning products are prevented from leaking outside by a drain positioned at the bottom of the unit. During cleaning operations, remove the plug and place a collection tray under the machine (Hmax=100mm or 4 inches).

IT IS HIGHLY IMPORTANT THAT THE PLUG IS REFITTED INTO THE HOLE PROPERLY. IF THE MACHINE DOES NOT HAVE A DRAIN, THE UNIT MUST BE CLEANED THOROUGHLY ON A DAILY BASIS TO PREVENT THE STAGNATION OF LIQUIDS

Safety Devices:

IT IS PROHIBITED TO TAMPER WITH OR REMOVE THE SAFETY DEVICES PROVIDED (PROTECTION GRILLS, WARNING LABELS, ETC.) THE MANUFACTURER DECLINES ALL LIABILITY IF INSTRUCTIONS ARE NOT FOLLOWED

Appliances with wheels:

When moving, take care not to forcefully push the unit in a way that avoids overturning and damage. Also, note any unevenness of the surface on which the refrigerator is being pushed. Appliances fitted with wheels cannot be leveled,

therefore, ensure that the surface on which they rest is perfectly horizontal and level.

ALWAYS BLOCK THE WHEELS WITH THE STOPS PROVIDED.

Routine and programmed maintenance:

The information contained in this chapter addresses suitable, trained personnel in the case of routine maintenance; while specialized and authorized personnel is addressed for extraordinary and/or programmed maintenance.

- Before performing any intervention, disconnect the machine plug from the electrical power supply.
- In routine maintenance operations, the removal of protections/safety devices (grills, warning labels, etc.) is prohibited.

**Instructions in case of fire:**

DO NOT USE WATER IN THE CASE OF FIRE.

USE CO₂ FIRE EXTINGUISHER (CARBON DIOXIDE) AND COOL THE MOTOR COMPARTMENT AREA AS QUICKLY AS POSSIBLE.

IMPORTANT INFORMATION

This unit is intended to be used in a commercial application. That includes bars and restaurants.

If installed in a residence some commercial service companies may not be able to service it on site.

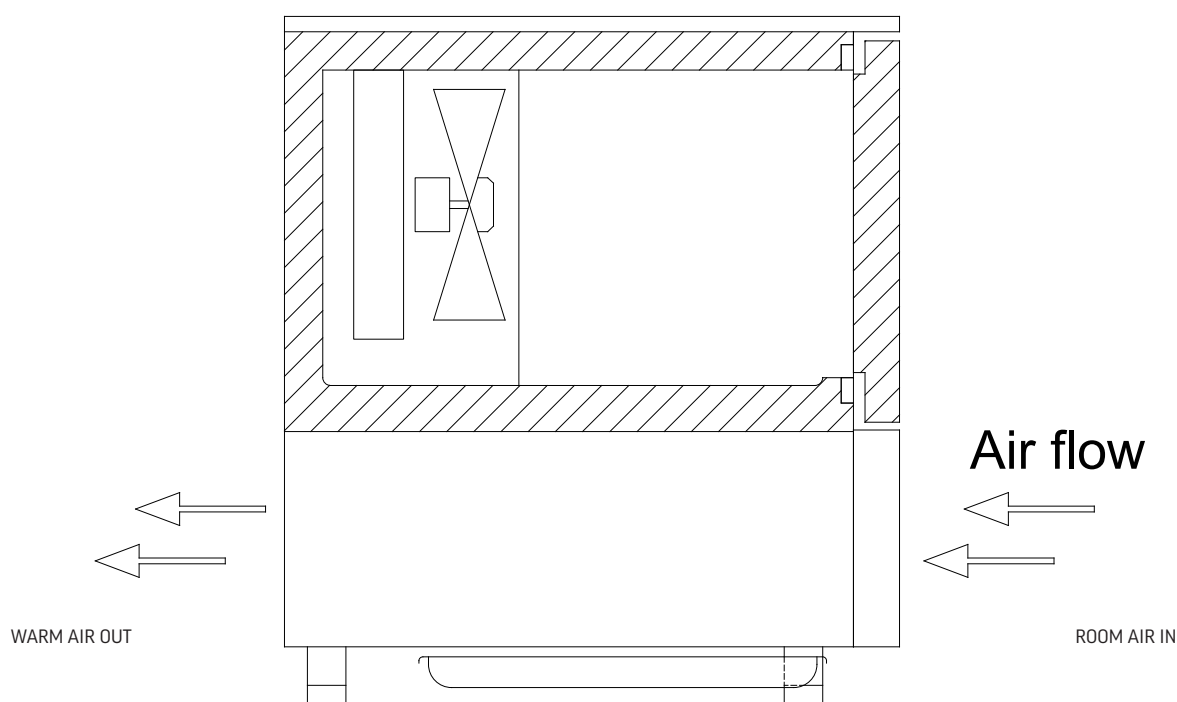
The manufacturer has designed and produced this machine with the finest in materials. The manufacturer assumes no liability for units that have been altered in any way. Alterations or part substitutions will void the warranty.

Limitations

The machine is designed for use indoors in a controlled environment. It must be kept dry, not overheated or subjected to excessive cold. May only be connected to a dedicated electrical circuit. Extension cords are not permitted.

	Minimum	Maximum
Voltage	115	120
Room Air Temp	60° F	86° F

Air Flow



Agency Approvals

These marks appear on the dataplate or serial tag, located in the inside of the left wall. The dataplate also contains the model and serial numbers as well as electrical requirements.



PRODUCT INFORMATION

Model	Cabinet Dimensions w x d x h (Inches)	Door Count	Full Load Amps	Compressor HP	Refrigerant Charge R-404 (g) / (oz)	BTU/Hr (113°F/-13°F)	Heat Rejection (W) (14°F/95°F) Hashare	Voltage	NEMA Plug
CF031AG	22.05 X 28.94 X 20.47	1	9.9	1/2	499 / 17.61	1571	1618	115-120/60/1	5-15P

Height includes legs.

- Blast Chilling Cycle rapidly lowers the temperature of the contents from 194°F to 37°F in 90 minutes
- Shock Freezing Cycle lowers the temperature from 194°F to 0°F in 240 minutes
- ALWAYS REFERENCE YOUR EQUIPMENT DATA PLATE AMPS, REFRIGERANT AND REFRIGERANT CHARGE FOR THE MOST UP TO DATE AND ACCURATE VALUES.

ELECTRICAL

The self-contained models are cord-connected units, and must be connected to their own **dedicated** power supply. Check the dataplate on the machine to confirm the voltage and per the dataplate use the correct fuses or HACR circuit breakers.

Note: Do not connect to GFI / GFCI outlets. Connection to that type of outlet can result in product loss due to unsafe cabinet temperature when GFI device trips from moisture.

Power Cord

This model is equipped with a power cord and 5-15P plug.

If the power cord becomes damaged, it must be replaced with the identical cord.

Follow All National and Local Codes

This Unit Must Be Grounded. Do not use extension cords and do not disable or by-pass ground prong on electrical plug.

Initial Start Up

Plug the power cord into the proper power supply.

The cabinet will soon begin to blow warm air out of the front grille area, and cool air will flow from the inside blower.

Cautions

Care must be taken whenever moving or servicing the unit. The refrigerant is contained in a sealed system, but if released it is flammable.

SET POINT AND PARAMETERS

With the machine turned off by the  button, it is possible to change the parameter setting by keeping the 

and  buttons pressed simultaneously for five seconds. • DISPLAY 1 indicates the setpoint value
• DISPLAY 2 the number of the setpoint '01', flashing.
• DISPLAY 3 flashing letter 'S'.

Select the parameter using buttons  and . By pressing button  it is possible to change the parameters:

- DISPLAY 1 indicates the setpoint value flashing.
- DISPLAY 2 indicates the number of the parameter '-25'.
- DISPLAY 3 indicates the letter 'S'.

Change the parameter value by using buttons  and .

Press button  to confirm the new parameter value and return to the parameter selection. Exit from the

parameters menu occurs automatically after a time-out of 60 sec. or manually by pressing the  button.

SetPoint	Description	Default	min	MAX
S01	Cabinet SetPoint PHASE 1 in +3°C soft blast chiller	+32°F	-76°F	+212°F
S02	Core SetPoint PHASE 1 in soft +3°C blast chiller	+50°F	-76°F	+212°F
S03	Time SetPoint PHASE 1 in +3°C soft blast chiller	30 min	0 min	900 min
S04	Cabinet SetPoint PHASE 2 in +3°C soft blast chiller	+32°F	-76°F	+212°F
S05	Core SetPoint PHASE 2 in +3°C soft blast chiller	+41°F	-76°F	+212°F
S06	Time SetPoint PHASE 2 in +3°C soft blast chiller	30 min	0 min	900 min
S07	Cabinet SetPoint PHASE 3 in +3°C soft blast chiller	+32°F	-76°F	+212°F
S08	Core SetPoint PHASE 3 in +3°C soft blast chiller	+37°F	-76°F	+212°F
S09	Time SetPoint PHASE 3 in +3°C soft blast chiller	30 min	0 min	900 min
S10	Cabinet SetPoint in +3°C conservation	+35°F	-76°F	+212°F
S11	Cabinet SetPoint PHASE 1 in +3°C hard blast chiller	-13°F	-76°F	+212°F
S12	Core SetPoint PHASE 1 in +3°C hard blast chiller	+53°F	-76°F	+212°F
S13	Time SetPoint PHASE 1 in +3°C hard blast chiller	30 min	0 min	900 min
S14	Cabinet SetPoint PHASE 2 in +3°C hard blast chiller	+10°F	-76°F	+212°F
S15	Core SetPoint PHASE 2 in +3°C hard blast chiller	+42°F	-76°F	+212°F
S16	Time SetPoint PHASE 2 in +3°C hard blast chiller	30 min	0 min	900 min
S17	Cabinet SetPoint PHASE 3 in +3°C hard blast chiller	+28°F	-76°F	+212°F
S18	Core SetPoint PHASE 3 in +3°C hard blast chiller	+37°F	-76°F	+212°F
S19	Time SetPoint PHASE 3 in +3°C hard blast chiller	30 min	0 min	900 min
S20	Time SetPoint in P0 +3°C	900 min	0 min	900 min
S21	Cabinet SetPoint PHASE 1 in -18°C soft shock freezer	+14°F	-76°F	+212°F
S22	Core SetPoint PHASE 1 in -18°C soft shock freezer	+37°F	-76°F	+212°F
S23	Time SetPoint PHASE 1 in -18°C soft shock freezer	80 min	0 min	900 min
S24	Cabinet SetPoint PHASE 2 in -18°C soft shock freezer	-13°F	-76°F	+212°F
S25	Core SetPoint PHASE 2 in -18°C soft shock freezer	+23°F	-76°F	+212°F
S26	Time SetPoint PHASE 2 in -18°C soft shock freezer	80 min	0 min	900 min
S27	Cabinet SetPoint PHASE 3 in -18°C soft shock freezer	-40°F	-76°F	+212°F
S28	Core SetPoint PHASE 3 in -18°C soft shock freezer	+0°F	-76°F	+212°F
S29	Time SetPoint PHASE 3 in -18°C soft shock freezer	80 min	0 min	900 min
S30	Cabinet SetPoint in -18°C conservation	-4°F	-76°F	+212°F
S31	Cabinet SetPoint PHASE 1 in -18°C hard conservation	-40°F	-76°F	+212°F
S32	Core SetPoint PHASE 1 in -18°C hard conservation	+0°F	-76°F	+212°F
S33	Time SetPoint PHASE 1 in -18°C hard conservation	80 min	0 min	900 min
S34	Cabinet SetPoint PHASE 2 in -18°C hard conservation	-40°F	-76°F	+212°F
S35	Core SetPoint PHASE 2 in -18°C hard conservation	+0°F	-76°F	+212°F
S36	Time SetPoint PHASE 2 in -18°C hard conservation	80 min	0 min	900 min
S37	Cabinet SetPoint PHASE 3 in -18°C hard conservation	-40°F	-76°F	+212°F
S38	Core SetPoint PHASE 3 in -18°C hard conservation	+0°F	-76°F	+212°F
S39	Time SetPoint PHASE 3 in -18°C hard conservation	80 min	0 min	900 min
S40	Time SetPoint in P0 -18°C	900 min	0 min	900 min
S41	SetPoint Max Time Blast Chiller with cycle in +37°F time	120 min	0 min	900 min
S42	SetPoint Max Time Blast Chiller with cycle in +0°F time	300 min	0 min	900 min
S43	Cabinet SetPoint in Blast Chiller +37°F infinite time	+32°F	-76°F	+212°F
S44	Cabinet SetPoint in Blast Chiller +0°F infinite time	-31°F	-76°F	+212°F
s45	Room setpoint in +3° blast chilling PreCooling cycles	+14°F	-76°F	+212°F
s46	Room setpoint in -18° blast chilling PreCooling cycles	-13°F	-76°F	+212°F
s47	Operation as storage compartment 0=no; 1=yes	0	0	1
s48	+37°F Storage compartment setpoint	+35°F	-76°F	+212°F
s49	+0°F Storage compartment setpoint	-4°F	-76°F	+212°F

With the machine turned off by the  button, it is possible to change the parameter setting by keeping the 

and  buttons pressed simultaneously for five seconds.

- DISPLAY 1 indicates the parameter value
- DISPLAY 2 indicates the number of the parameter flashing '01'.
- DISPLAY 3 indicates the letter 'P' flashing.

Select the parameter using buttons  and .

By pressing button  it is possible to change the parameters:

- DISPLAY 1 indicates the value of the parameter selected flashing.
- DISPLAY 2 indicates the number of the parameter '15'.
- DISPLAY 3 indicates the letter 'P'.

Change the parameter value by using buttons  and .

Press button  to confirm the new parameter value and return to the parameter selection.

Exit from the parameter menu occurs automatically after a time out of 60 seconds or manually by pressing the  button.

Param.	Description	Default	min	MAX
P01	Hysteresis for temperature alarm cancellation	+35°F	+32°F	+50°F
P02	Threshold of high temperature alarm in posit. conser. compared to the Set CONS	+44°F	+32°F	+122°F
P03	Threshold of low temperature alarm in positive conservation	+32°F	+14°F	+32°F
P04	Threshold of high temperature alarm in neg. conser.n compared to the Set CONS	+42°F	+32°F	+122°F
P05	Threshold of low temperature alarm in neg. conser. compared to the Set CONS	+14°F	-58°F	+32°F
P06	Delay of temperature alarm at start of conservation or defrost	60 min	0 min	300 min
P07	Delay of temperature alarm	30 min	0 min	300 min
P10	Temperature unit of measure (1 Celsius, 0 Fahrenheit)	1	0	1
P11	Cabinet probe offset	+32°F	+14°F	+50°F
P12	Polarity door 0: DI closed = Closed 1: DI closed = Open	0	0	1
P13	Delay door open alarm	2 min	0 min	60 min
P15	Buzzer activation (0 Disabled; 1 Enabled)	1	0	1
P16	Duration of buzzer at end of blast chiller cycle	10 sec	0	600 sec
P17	Duration of buzzer alarm	1 min	0 min	90 min
P18	Verification food probe insertion 0=No 1=Yes	1	0	1
P19	Enable temperature probe: 0=no 1=yes	1	0	1
P20	Sterilisation relay 0=Absent 1=Present	1	0	1
P21	Only blast chill cycles: 0=positive/negative 1=only positive	0	0	1
P22	Pressure switch alarm time	5 sec	0 sec	60 sec
P23	High pressure digital entry polarity 0: DI Open = Alarm HP active 1: DI closed = Alarm HP active	0	0	1
P25	Duration of sterilisation	15 min	0 min	90 min
P26	Minimum temperature for sterilisation start	+59°F	+32°F	+212°F
P27	Minimum temperature for food probe heating start	+23°F	-58°F	+122°F
P28	Duration of food probe heating	90 sec	0 sec	600 sec
P29	Temperature at end of food probe heating	+86°F	+32°F	+212°F
P30	Hysteresis compressor OFF - ON	+32°F	+68°F	
P31	Min. time between OFF-ON compressor	2 min	0 min	30 min
P32	Delta SetPoint in food probe check with Cabinet Probe Error	+28°F	+14°F	+50°F
P33	Minimum temperature of probe for blast chiller start	+158°F	+32°F	+194°F
P34	Duration of probe insertion test (0=test omitted)	3 min	0 min	240 min
P35	Fans ON with compressor OFF in conservation mode	30 sec	0 sec	999 sec
P36	Fans OFF with compressor OFF in conservation mode	300 sec	0 sec	999 sec
P37	Difference in core temperature in food probe insertion test	+39°F	0	+50°F
P38	Difference in cabinet-core temperature in food probe insertion test	+41°F	0	+50°F
P40	Location of the instrument	1	1	147
P41	Serial management: 0=Unused 1=Print 2=ModBus	1	0	2
P42	BaudRate: 0= 2400; 1 = 4800; 2 = 9600	2	0	2
P43	Parity: 0= no parity; 1= odd; 2 = even	2	0	2
P44	Sampling time	10 min	1 min	60 min

Param.	Description	Default	min	MAX
P50	Defrosting performed at start of blast chill 0=No; 1=Yes	0	0	1
P51	Temperature at defrost end	+46°F	+14°F	+86°F
P52	Maximum duration of defrost	15 min	1 min	90 min
P53	Interval between two defrosting phases in conservation mode (0=omitted)	0 hour	0	18 hour
P54	Type of defrosting: 0=air 1=hot gas 2=electrical	0	0	2
P55	Draining time	1 min	0 min	90 min
P56	Delay activation compressor with hot gas defrosting	0 sec	0 sec	600 sec
P57	Minimum temperature for defrosting start	+32°F	+14°F	+86°F
P58	Temperature differential for fan stop after defrosting	+41°F	+32°F	+50°F
P60	Time compressor ON in +3°C cycles with defective cabinet probe	3 min	0 min	60 min
P61	Time compressor OFF in +3°C cycles with defective cabinet probe	7 min	0 min	60 min
P62	Time compressor ON in -18°C cycles with defective cabinet probe	8 min	0 min	60 min
P63	Time compressor OFF in -18°C cycles with defective cabinet probe	2 min	0 min	60 min
P65	Delay in turning compressor power ON	2 min	0 min	60 min
P66	Set temperatur it qualifies regulation fans	+77°F	-58°F	+122°F
P70	Offset probe sonde	+32°F	+14°F	+50°F
P71	Offset evaporator sonde	+32°F	+14°F	+50°F
P72	Language of print: 0-ITA, 1GB, 2F, 3D, 4E, 5P, 6NL, 7FIN	0	0	7
P73	Buzzer sounding time at the end of the PreCooling cycle	60 sec	3 sec	600 sec
P74	Compressor switch-off delay (PumpDown)	10 sec	0 sec	600 sec
P75	Solenoid switch-on delay	5 sec	0 sec	600 sec
P76	Solenoid: 0- PUMPDOWN; 1- HOT GAS DEFROSTING	0	0	1
P77	USBRec Downloads: 0 = All; Last 48h 1 = 2 = least downloads	0	0	2

With the machine turned off by the  button, it is possible to change the parameter setting by keeping the  and  buttons pressed simultaneously for five seconds.

- DISPLAY 1 indicates the setpoint value
- DISPLAY 2 the number of the setpoint '01', flashing.
- DISPLAY 3 flashing letter 'S'.

By using the  or  it is possible to select the setpoint. By pressing button  it is possible to change the param-

eters:

- DISPLAY 1 indicates the setpoint value flashing.
- DISPLAY 2 indicates the number of the parameter '-25'.
- DISPLAY 3 indicates the letter 'S'.

By using the  or  it is possible to select the setpoint.

Press button  to confirm the new parameter value and return to the parameter selection.

SetPoint	Description	Default	min	MAX
S01	Cabinet SetPoint PHASE 1 in +3°C soft blast chill	+32°F	-76°F	+212°F
S02	Core SetPoint PHASE 1 in soft +3°C blast chill	+50°F	-76°F	+212°F
S03	Time SetPoint PHASE 1 in +3°C soft blast chill	30 min	0 min	199 min
S04	Cabinet SetPoint PHASE 2 in +3°C soft blast chill	+32°F	-76°F	+212°F
S05	Core SetPoint PHASE 2 in +3°C soft blast chill	+41°F	-76°F	+212°F
S06	Time SetPoint PHASE 2 in +3°C soft blast chill	30 min	0 min	199 min
S07	Cabinet SetPoint PHASE 3 in +3°C soft blast chill	+32°F	-76°F	+212°F
S08	Core SetPoint PHASE 3 in +3°C soft blast chill	+37°F	-76°F	+212°F
S09	Time SetPoint PHASE 3 in +3°C soft blast chill	30 min	0 min	199 min
S10	Cabinet SetPoint in +3°C conservation	+35°F	-76°F	+212°F
S11	Cabinet SetPoint PHASE 1 in +3°C hard blast chill	-13°F	-76°F	+212°F
S12	Core SetPoint PHASE 1 in +3°C hard blast chill	+53°F	-76°F	+212°F
S13	Time SetPoint PHASE 1 in +3°C hard blast chill	30 min	0 min	199 min
S14	Cabinet SetPoint PHASE 2 in +3°C hard blast chill	+10°F	-76°F	+212°F
S15	Core SetPoint PHASE 2 in +3°C hard blast chill	+42°F	-76°F	+212°F
S16	Time SetPoint PHASE 2 in +3°C hard blast chill	30 min	0 min	199 min
S17	Cabinet SetPoint PHASE 3 in +3°C hard blast chill	+28°F	-76°F	+212°F
S18	Core SetPoint PHASE 3 in +3°C hard blast chill	+37°F	-76°F	+212°F
S19	Time SetPoint PHASE 3 in +3°C hard blast chill	30 min	0 min	199 min
S21	Cabinet SetPoint PHASE 1 in -18°C soft shock freeze	+14°F	-76°F	+212°F
S22	Core SetPoint PHASE 1 in -18°C soft shock freeze	+37°F	-76°F	+212°F
S23	Time SetPoint PHASE 1 in -18°C soft shock freeze	80 min	0 min	199 min
S24	Cabinet SetPoint PHASE 2 in -18°C soft shock freeze	-13°F	-76°F	+212°F
S25	Core SetPoint PHASE 2 in -18°C soft shock freeze	+23°F	-76°F	+212°F
S26	Time SetPoint PHASE 2 in -18°C soft shock freeze	80 min	0 min	199 min
S27	Cabinet SetPoint PHASE 3 in -18°C soft shock freeze	-40°F	-76°F	+212°F
S28	Core SetPoint PHASE 3 in -18°C soft shock freeze	+0°F	-76°F	+212°F
S29	Time SetPoint PHASE 3 in -18°C soft shock freeze	80 min	0 min	199 min
S30	Cabinet SetPoint in -18°C conservation	-4°F	-76°F	+212°F
S31	Cabinet SetPoint PHASE 1 in -18°C hard conservation	-40°F	-76°F	+212°F
S32	Core SetPoint PHASE 1 in -18°C hard conservation	+0°F	-76°F	+212°F
S33	Time SetPoint PHASE 1 in -18°C hard conservation	80 min	0 min	199 min
S34	Cabinet SetPoint PHASE 2 in -18°C hard conservation	-40°F	-76°F	+212°F
S35	Core SetPoint PHASE 2 in -18°C hard conservation	+0°F	-76°F	+212°F
S36	Time SetPoint PHASE 2 in -18°C hard conservation	80 min	0 min	199 min
S37	Cabinet SetPoint PHASE 3 in -18°C hard conservation	-40°F	-76°F	+212°F
S38	Core SetPoint PHASE 3 in -18°C hard conservation	+0°F	-76°F	+212°F
S39	Time SetPoint PHASE 3 in -18°C hard conservation	80 min	0 min	199 min
S41	Cabinet SetPoint in +3°C hard blast chill multipoint	+32°F	-76°F	+212°F
S42	Core SetPoint in +3°C hard blast chill multipoint	+37°F	-76°F	+212°F

SetPoint	Description	Default	min	MAX
S43	Time SetPoint in +3°C hard blast chill multipoint	90 min	0 min	599 min
S44	Interesi SetPoint in +3°C hard blast chill multipoint	+33°F	+32°F	+50°F
S45	Cabinet SetPoint in -18°C hard blast chill multipoint	-38°F	-76°F	+212°F
S46	Core SetPoint in -18°C hard blast chill multipoint	+0°F	-76°F	+212°F
S47	Time SetPoint in -18°C hard blast chill multipoint	240 min	0 min	599 min
S48	Time SetPoint in P0 +37°F	∞(600 min)	0 min	600 min
S49	Time SetPoint in P0 +0°F	∞(600 min)	0 min	600 min
S50	Fan speed PHASE 1	100%	0%	100%
S51	Fan speed PHASE 2	100%	0%	100%
S52	Fan speed PHASE 3	100%	0%	100%
S53	Fan speed on conservation	100%	0%	100%
S54	Cabinet fan speed in +3°C hard blast chill multipoint	100%	0%	100%
S55	Cabinet fan speed in -18°C hard blast chill multipoint	100%	0%	100%
S56	Time SetPoint Max Time Blast Chill in P0 +37°F	900 min	0 min	900 min
S57	Time SetPoint Max Time Blast Chill in P0 +0°F	900 min	0 min	900 min
S58	Cabinet SetPoint in Blast Chill +37°F infinite time	+32°F	-76°F	+212°F
S59	Cabinet SetPoint in Blast Chill +0°F infinite time	-31°F	-76°F	+212°F
S60	Room setpoint in +37°F blast chilling PreCooling cycles	+14°F	-76°F	+212°F
S61	Room setpoint in +0°F freezing PreCooling cycles	-13°F	-76°F	+212°F

PARAMETERS

With the machine turned off by the  button, it is possible to change the parameter setting by keeping the  and  buttons pressed simultaneously for five seconds.

- DISPLAY 1 indicates the parameter value
- DISPLAY 2 indicates the number of the param. flashing '01'.
- DISPLAY 3 indicates the letter 'P' flashing.

By using the  or  it is possible to select the setpoint.

By pressing button  it is possible to change the parameters:

- DISPLAY 1 indicates the value of the parameter selected flashing.
- DISPLAY 2 indicates the number of the parameter '15'.
- DISPLAY 3 indicates the letter 'P'.

By using the  or  it is possible to select the setpoint.

Press button  to confirm the new parameter value and return to the parameter selection.

Exit from the parameter menu occurs automatically after a time out of 60 seconds or manually by pressing the  button.

Param.	Description	Default	min	MAX
P01	Hysteresis for temperature alarm cancellation	+35°F	+32°F	+50°F
P02	Threshold of high temperature alarm in posit. conser. compared to the Set CONS	+44°F	+32°F	+122°F
P03	Threshold of low temperature in positive conservation	+32°F	+14°F	+32°F
P04	Threshold of high temperature alarm in neg. conser.n compared to the Set CONS	+42°F	+32°F	+122°F
P05	Threshold of low temperature alarm in neg. conser. compared to the Set CONS	+14°F	-58°F	+32°F
P06	Delay of temperature alarm at start of conservation or defrost	60 min	0 min	300 min
P07	Delay of temperature alarm	30 min	0 min	300 min
P08	Blackout max duration	2 min	0 min	300 min
P10	Temperature unit of measure (1 Celsius, 0 Fahrenheit)	1	0	1
P11	Cabinet probe offset	+32°F	+14°F	+50°F
P12	Polarity door 0: DI closed = Closed 1: DI closed = Open	0	0	1
P13	Delay door open alarm	2 min	0 min	60 min
P14	Probe Function: 0 = Standard; 1 = Multipoint; 2,3,4 = nr probes in Multitsonde	1	0	4
P15	Buzzer activation (0 Disabled; 1 Enabled)	1	0	1

Param	Description	Default	min	MAX
P16	Duration of buzzer at end of blast chill cycle	10 sec	0	600 sec
P17	Duration of buzzer alarm	1 min	0 min	90 min
P18	Verification food probe insertion 0=No 1=Yes	1	0	1
P20	Relay function 0=Absent 1=Present	1	0	1
P21	Only blast chill cycles: 0=positive/negative 1=only positive	0	0	1
P22	Pressure switch alarm time	5 sec	0 sec	60 sec
P23	High pressure digital entry polarity 0: DI Open = Alarm HP active 1: DI closed = Alarm HP active	0	0	1
P24	Resistance SetPoint power	+50°F	+14°F	+68°F
P25	Duration of sterilisation	15 min	0 min	90 min
P26	Minimum temperature for sterilisation start	+59°F	+32°F	+212°F
P27	Minimum temperature for food probe heating start	+23°F	-58°F	+122°F
P28	Duration of food probe heating	90 sec	0 sec	600 sec
P29	Temperature at end of food probe heating	+86°F	+32°F	+212°F
P30	Hysteresis compressor OFF - ON	+33°F	+32°F	+68°F
P31	Min. time between OFF-ON compressor	2 min	0 min	30 min
P32	Delta SetPoint in food probe check with Cabinet Probe Error	+28°F	+14°F	+50°F
P33	Minimum temperature of probe for blast chill start	+158°F	+32°F	+194°F
P34	Duration of probe insertion test (0=test omitted)	3 min	0 min	240 min
P35	Fans ON with compressor OFF in conservation mode	30 sec	0 sec	999 sec
P36	Fans OFF with compressor OFF in conservation mode	300 sec	0 sec	999 sec
P37	Difference in core temperature in food probe insertion test	+39°F	0	+50°F
P38	Difference in cabinet-core temperature in food probe insertion test	+41°F	0	+50°F
P39	Compressor stop on probe test	2 min	0 min	60 min
P40	Location of the instrument	1	1	147
P41	Serial management: 0=Unused 1=Print 2=ModBus	1	0	2
P42	BaudRate: 0= 2400; 1 = 4800; 2 = 9600	2	0	2
P43	Parity: 0= no parity; 1= odd; 2 = even	2	0	2
P44	Sampling time	10 min	1 min	60 min
P50	Defrosting performed at start of blast chill 0=No; 1=Yes	0	0	1
P51	Temperature at defrost end	+46°F	+14°F	+86°F
P52	Maximum duration of defrost	15 min	1 min	90 min
P53	Interval between two defrosting phases in conservation mode (0=omitted)	0 hour	0	18 hour
P54	Type of defrosting: 0=air 1=hot gas 2=electrical	0	0	2
P55	Draining time	1 min	0 min	90 min
P56	Delay activation compressor with hot gas defrosting	0 sec	0 sec	600 sec
P57	Minimum temperature for defrosting start	+37°F		+14°F
+86°F				
P58	Temperature differential for fan stop after defrosting	+41°F	+32°F	+50°F
P60	Time compressor ON in +3°C cycles with defective cabinet probe	3 min	0 min	60 min
P61	Time compressor OFF in +3°C cycles with defective cabinet probe	7 min	0 min	60 min
P62	Time compressor ON in -18°C cycles with defective cabinet probe	8 min	0 min	60 min
P63	Time compressor OFF in -18°C cycles with defective cabinet probe	2 min	0 min	60 min
P64	Time visualisation rotation probe	2 sec	0 sec	100 sec
P65	Delay in turning compressor power ON	2 min	0 min	60 min
P70	Fan speed min.	0%	0%	100%
P71	Fan speed max	100%	0%	100%
P72	Fan speed spurt	80%	0%	100%
P73	Fan time spurt	15 sec	0 sec	600 sec
P74	Program automatic Activation P00: 0= no; 1= si;	1	0	1
P75	Number spurt of encoder	3	1	24
P76	Fan speed % for stop	0%	0%	100%
P77	Fan speed % for max	100%	0%	100%
P80	Set temperatur it qualifies regulation fans	+77°F	-58°F	+122°F
P81	Offset evaporator sonde	+32°F	+14°F	+50°F
P82	Offset probe sonde 1	+32°F	+14°F	+50°F
P83	Offset probe sonde 2	+32°F	+14°F	+50°F
P84	Offset probe sonde 3	+32°F	+14°F	+50°F
P85	Offset probe sonde 4	+32°F	+14°F	+50°F
P86	Language of print: 0-ITA, 1GB, 2F, 3D, 4E, 5P, 6NL, 7FIN	0	0	7
P87	Compressor switch-off delay (PumpDown)	10 sec	0 sec	600 sec
P88	Solenoid switch-on delay	5 sec	0 sec	600 sec
P89	Buzzer sounding time at the end of the PreCooling cycle	60 sec	3 sec	600 sec
P90	Positive blast chilling proportional band	+50°F	+32°F	+68°F
P91	Negative blast chilling proportional band	+50°F	+32°F	+68°F

MAINTENANCE AND CLEANING

CLEANING THE UNIT:

Before any cleaning operation, disconnect the machine from the electrical power supply.

Routine and Programmed Maintenance:

Routine maintenance and cleaning should be performed by suitable, and trained personnel, while extraordinary and programmed maintenance should only be performed by specialized and authorized technicians.

Initial Installation:

Before operating, wash the interior and accessories with a little water and neutral soap in order to remove the "new" odor. Arrange the accessories inside the cabinet in positions most appropriate for use.

Daily Cleaning:

- Carefully clean the external surfaces of the machine using a damp cloth and following the direction of the finish.
- Use neutral detergents and not substances with a chlorine base and/or that are abrasive.
- Do not use utensils that may cause scratches, resulting in the formation of rust. Rinse with clean water and dry carefully.
- Clean the interior of the cabinet with neutral detergents which do not contain chlorine or abrasives, to avoid the formation of dirt residues. In the case of hardened stains, use soap and water or neutral detergents, and use a wooden spoon or plastic spatula if necessary.
- After cleaning, rinse with a little water and dry carefully.
- Do not wash the machine with direct water jets or streams, as any water leakage into electrical components may affect their correct functioning.
- Lower and adjoining areas of the machine must also be cleaned on a daily basis with soap and water and not with toxic or chlorine-based detergents.

WARNINGS FOR BLAST CHILLERS WITH WASHING KIT:

- Always use the neutral detergent supplied by the manufacturer to guarantee maximum cleanliness without damaging the interior surface and the relative functional parts of the blast chiller (evaporator, fans, heating plug, etc).
- Before starting any washing program check, using the visual indicator positioned in the lower left side of the appliance, that the level of detergent is above the minimum accepted.

PERIODIC CLEANING AND GENERAL MAINTENANCE:

- Cleaning and general maintenance operations must be carried out to ensure the consistent performance of the machine.
- The refrigerator unit (condenser) must be cleaned by specialized personnel.
- Regularly clean the drain to avoid any blockages.

IT IS OF UTMOST IMPORTANCE THAT THE DRAIN HOLE IS CLOSED WITH THE APPROPRIATE PLUG.

Periodic Checks:

- that the power plug is correctly inserted into the power outlet
- the appliance isn't affected by heat sources
- the machine is perfectly level
- the door gasket seals perfectly
- the drain is not blocked
- the condenser battery is not covered with dust; should that be the case, request after-sales technical assistance

Extraordinary Maintenance (only by specialized personnel):

- periodically clean the condenser
- check door gaskets to ensure perfect sealing
- make sure the electrical system is in order
- using an amperometric clamp, check the surround heating elements

IN THE CASE OF REPAIRS OR REPLACEMENT OF PARTS, ALWAYS PROVIDE THE CODE AND SERIAL NUMBER OF THE MACHINE, VISIBLE ON THE SPECIFICATIONS PLATE.

In case of extended periods of inactivity:

If an extended period of inactivity of the machine is foreseen:

- switch the machine off by pressing the OFF button on the control panel
- remove the plug from the power supply socket
- empty the refrigerator and carefully clean it (see cleaning section)
- leave doors ajar to ensure air circulation

METHODS FOR CLEANING STAINLESS STEEL

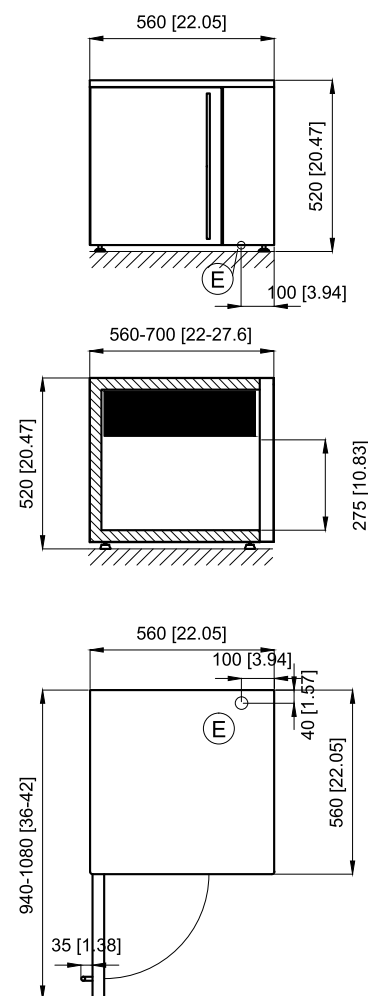
Cleaning Needed	Cleaning Agent	Method of Application	Affect on Finish
Smears and fingerprints	Areal 20, Lac-O-Nu, Lumin Wash O'Cedar Cream Polish, Stainless Shine.	Rub with cloth as directed on the package.	Satisfactory for use on all finishes. Provides barrier film to minimize prints.
Stubborn Spots and Stains, Baked-On Splatter, and Other Light Discolorations	Allchem Concentrated Cleaner.	Apply with damp sponge or cloth. Rub with damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and Nos. 7 and 8 (polished) finishes.
	Samae, Twinkle or Cameo Copper Cleaner	Rub with damp cloth.	
	Grade FFF Italian pumice, whiting, or talc.	Rub with dry cloth.	
	Liquid NuSteel Paste NuSteel or DuBois Temp. Copper's Stainless Steel Cleaner Revere Stainless Cleaner Household cleansers, such as Old Dutch, Lighthouse, Sunbrite, Wyandotte, Bab-O, Gold Dust, Sapolio, Bon Ami, Ajax, or Comet Grade F Italian Pumice, Steel Bright, Lumin Cleaner, Zud, Restore, Sta-Clean, or Highlite. Penny-Brite or Copper-Brite.	Use small amount of cleaner. Rub with dry cloth using a small amount of cleaner. Apply with damp sponge or cloth. Rub with a damp cloth. May contain chlorine bleaches. Rinse thoroughly after use. Rub with a damp cloth. Rub with a dry cloth using a small amount of cleaner.	
Heat tint or discoloration	Penny-Brite or Copper-Brite. Past NuSteel, DuBois Temp, or Tarnite. Revere Stainless Steel Cleaner. Allen Polish, Steel Bright, Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains Wyandotte, Bab-O or Zud.	Rub with a dry cloth. Rub with a dry cloth or stainless steel wool. Apply with damp sponge or cloth. Rub with a damp cloth.	
Burnt-On Foods and Grease Fatty Acids, Milkstone (where swabbing or rubbing is not practical)	Easy-Off, De-Grease-It, 4 to 6% hot solution of such agents as trisodium phosphate or sodium tripolyphosphate or 5 to 15% caustic soda solution	Apply generous coating. Allow to stand for 10-15 minutes. Rinse. Repeated application may be necessary.	Excellent removal, satisfactory for use on all finishes.
Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains	Oakite No. 33, Dilac Texo 12, Texo NY, Flash-Klenz, Caddy Cleaner, Turco Scale 4368 or Permag 57.	Swab and soak with clean cloth. Let stand 15 minutes or more according to directions on package, then rinse and dry.	Satisfactory for use on all finishes
Hard Water Spots and Scale	Vinegar. 5% oxalic acid, 5% sulfamic acid, 5 to 10% phosphoric acid, or Dilac, Oakite No. 33, Texo 12, Texo N.Y.	Swab or wipe with cloth. Rinse with water and dry. Swab or soak with cloth. Let stand 10-15 minutes. Always follow with neutralizer rinse, and dry.	Satisfactory for all finishes. Satisfactory for all finishes. Effective on tenacious deposits or where scale has built up.

FOR THE SERVICE TECH - TECHNICAL DATA

ABBATTITORE / CONGELATORE BLAST CHILLER / SHOCK FREEZER

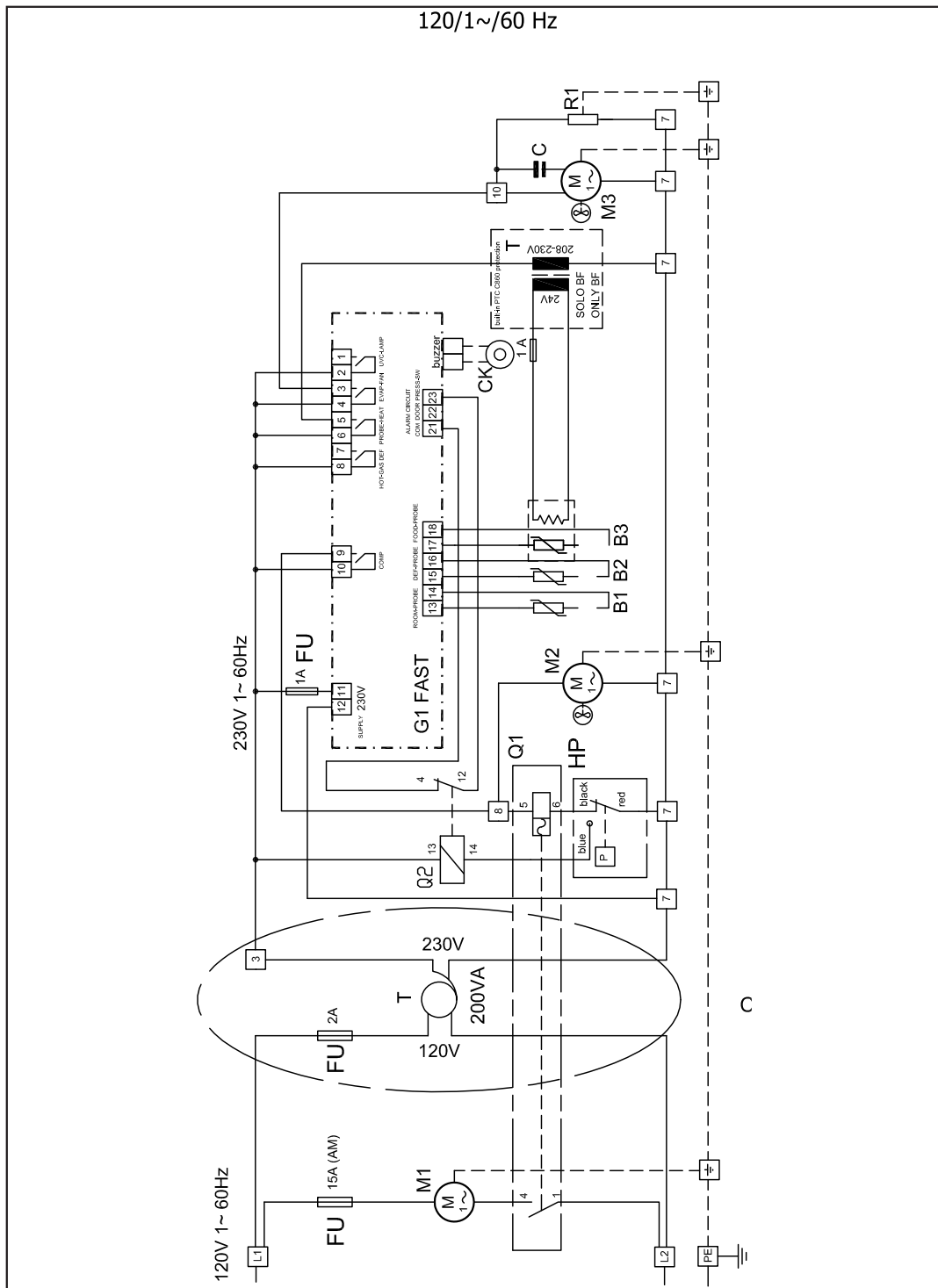


Modello / model			CF031
Controllo / control			
Dimensioni	LxPxH	mm	560 x 700 x 520
Dimensions	[WxDxH]	[in]	(22 x 27.6 x 20.5)
Larghezza luce porta		mm	330
Door opening width		[in]	(13)
Altezza luce porta		mm	275
Door opening height		[in]	(11)
Profondità interna		mm	600
Internal depth		[in]	(23.6)
Spessore		mm	35
Thickness		[in]	(1.4)
Classe climatica			ST
Ciclo abbattimento		°C	+90--->+3
Chilling cycle		°F	+194--->+37
Ciclo congelamento		°C	+90--->-18
Freezing cycle		°F	+194--->0
Capacità abbattimento	90'	kg	8
Chilling capacity		lb	17.6
Capacità congelamento	240'	kg	5
Freezing capacity		lb	11
Resa oraria in surgelazione		kg/h	5
Hour yield in freezing		lb/h	11
Refrigerante		gas	R404A
Capacità refrigerazione	(*)	W	684
Refrigeration capacity			
Alimentazione elettrica		V/~Hz	208-240/1/60
Electric power supply			
Potenza elettrica	(°)	W	1008
Input electric power			
Potenza nominale	(°)	HP	0.75
Nominal power			
Corrente max	(°)	A	5.7
Max. absorbed current			
Allestimento Catering / Baking (griglie)	n°		-----
Setting up Catering / Baking (grids)			
Allestimento Catering / Baking (coppie guida)	n°		3 GN1/1
Setting up Catering / Baking (pair of slides)			
Passo tra le griglie Catering / Baking		mm	35-5X (40)
Interstep Catering / Baking		[in]	(1.4) -5X(1.6)
Allestimento Ice-cream (griglie)	n°		1
Setting up Ice-cream (grids)			
Allestimento Ice-cream (coppie guida)	n°		1
Setting up Ice-cream (pair of slides)			
Passo tra le griglie Ice-cream		mm	-----
Interstep Ice-cream		[in]	
Peso Netto		kg	52
Net weight		lb	115
Rumorosità		dB(A)	<70
Noise level			



(E) CONNESSIONE ELETTRICA
ELECTRICAL CONNECTION
DIMENSIONI mm
DIMENSIONS [in]

mod. __ C __ (*) T. evap. -10°C/+14°F T. cond. +45°C/+113°F - (°) T. evap. 0°C/+32°F T. cond. +55°C/+131°F
mod. __ F __ (*) T. evap. -25°C/-13°F T. cond. +45°C/+113°F - (°) T. evap. -10°C/+14°F T. cond. +55°C/+131°F
(■) t in = +20°C/+68°F - t out = +40°C/+104°F



FOR THE SERVICE TECH - GENERAL KEY FOR WIRING DIAGRAMS

A	Power supply unit
A1	Lamp power supply unit
A2	Printer power supply unit
B	Probe
B1	Temperature probe
B2	Defrosting probe
B3	Core probe
B4	Condenser probe
B5	Vacuum probe
B6	Humidity probe
C	Electric condenser
CK	Buzzer
D	Voltage variator
E	Thermostat
E1	Safety thermostat
E2	Control thermostat
FU	Fuse
G	Thermostat
G1	Power card
G2	Command card
G3	Auxiliary card
G4	Printer + IF RICS
G5	Fan control
G6	Encoder
H	Indicator light
H1	Power indicator light
H2	Alarm indicator light
H3	Defrosting indicator light
H4	Cycle indicator light
IG	Main switch
I1	Switch
I2	Switch
I3	Door microswitch
I4	Float
I5	Selector
K1	Compressor contactor
K2	Condenser contactor
K3	Evaporator contactor
K4	UVC contactor
K5	Defrosting contactor
K6	Delayed contact
K8	Room heating contactor
L	Line
L1	3-phase line #1
L2	3-phase line #2
L3	3-phase line #3
M	Electric motor
M1	Compressor
M2	Condenser fan
M3	Evaporator fan

M4	Additional motorised fan
M5	Linear actuator
M6	Heating and dehumidification fan
N	Neutral
O	Timer
P	Pressure switch
PE	Earth point
P1	Pressure transducer
P2	Pressure transducer
Q	Relay
Q1	Power relay
Q2	Relay with 2 contacts
Q3	Thermal protection relay for compressor
Q4	Water supply relay
Q5	Detergent supply relay
Q6	Detergent pump relay
Q7	Drain valve relay
Q8	Heating relay
Q9	Drain safety relay
R	Resistance
R1	Frames resistance
R2	Defrosting resistance
R3	Evaporation resistance
R4	Heating resistance
R5	Guard resistance
R6	Discharge resistance
R7	Pressure balancing valve resistance
R8	Frame heating glass doors (on the glass)
R9	Perimetrical heater for glass doors
R10	Humidify heating element
S	Starter
T	Transformer
T1	Automatic transformer
T2	Ballast
U	Thermometer
V1	Solenoid-valve
V2	Water solenoid-valve
V3	Solenoid-valve warm gas
W	Lamp
W1	Neon lamp
W2	UVC lamp
X	Terminal
X1	Terminal board
Y1	Compressor thermal-breaker
Y2	Condenser thermal-breaker
Y3	Evaporator thermal-breaker
Y5	Defrosting thermal-breaker
Z	Noise prevention filter

LIMITED WARRANTY

WARRANTY (Warranty valid in USA and Canada)

THREE (3) YEAR PARTS AND LABOR WARRANTY:

Beverage-Air Corporation warrants to the original purchaser of Beverage-Air branded equipment, including all parts thereof, that such equipment is free from defects in material and workmanship, under normal use, proper maintenance, and service as indicated by Beverage-Air installation and operation instructions, for a period of three (3) years from the date of installation, or thirty-nine (39) months from the date of shipment from the manufacturer, whichever is earlier.

ADDITIONAL TWO (2) YEAR COMPRESSOR PART WARRANTY*:

In addition to the warranty set forth above, Beverage-Air warrants the hermetically/semi-hermetically sealed compressor (part only) for an additional TWO (2) years beyond the first THREE (3) years warranty period; not to exceed sixty-three (63) months from the date of shipment from Beverage-Air, provided upon receipt of the compressor, manufacturer examination shows the sealed compressor to be defective. This extended warranty does not cover freight for the replacement compressor or freight for the return of the failed compressor.

* Units shipped after 07/01/2024. Previous warranty applies to units shipped prior.

EXCEPTIONS:

- CT96 and CF3 models carry a ONE (1) year parts and labor warranty, limited to fifteen (15) months from date of shipment from Beverage-Air. These are excluded from additional compressor warranty.
- SR/SF (Slate) models carry a TWO (2) year parts and labor warranty, limited to twenty-seven (27) months from date of shipment from Beverage-Air.
- BZ, VM, CDR, DPCR, MT and Blast Chillers carry a THREE (3) year parts and labor warranty; additional TWO (2) years compressor part only.
- Units installed in Residential applications will be not covered under this warranty. Units are intended for Commercial use only.

Also, this compressor-part only warranty does NOT apply to any electrical controls, condenser, evaporator, fan motors, overload switch, starting relay, capacitors, temperature control, filter/drier, accumulator, refrigeration tubing, wiring harness, labor charges, or supplies which are covered by the warranty above.

Note: 3rd party extended warranties are not covered by this warranty statement.

Normal wear parts, as deemed by Beverage-Air, such as but not exclusive to, light bulbs/lamps and gaskets are not covered by this warranty. For the purpose of this warranty, the original purchaser shall be deemed to mean the individual or company for who the product was originally installed.

Units that utilize variable speed compressor technology can experience nuisance tripping on Class A GFCI outlets which have a trip limit of 4 mA to 6 mA. To avoid this issue in a location that requires GFCI circuit protection, Beverage-Air & Victory recommends using a HUBBELL Model Number GFRST83W 20A Heavy Duty Hospital Grade Self-Test GFCI Receptacle. Nuisance tripping not covered under warranty.

Our obligation under this warranty shall be limited to repairing or replacing, including labor, any part of such product, which proves thus defective. Beverage-Air reserves the right to examine any product claimed to be defective and request photos of the unit prior to dispatching service. Moisture or water damage is not covered under warranty. If service is deemed non-warranty, Beverage-Air reserves the right to bill the end user for service.

The labor warranty shall be for self-contained units only and for standard straight time, which is defined as normal service rate time, for service performed during normal working hours. All warranty labor will be covered at standard time. Any service requested outside of a servicer's normal working hours including weekends and any additional overtime will be at the responsibility of the equipment purchaser. Any part or accessory determined to be defective in the product should be returned to the company within thirty (30) days under the terms of this warranty and must be accompanied by a record of the cabinet model, serial number, and identified with a return material authorization number (RMA#) issued by the manufacturer.

Special installation/applications, including remote locations, are limited in coverage by this warranty. Any installation that requires extra work, and/or travel, to gain access to the unit for service is the sole responsibility of the equipment purchaser.

Improper operation resulting from factors, including but not limited to, improper or negligent cleaning and maintenance, improper installation, low voltage conditions, inadequate wiring, outdoor use (unless otherwise specified) and accidental damage are not manufacturing defects and are strictly the responsibility of the purchaser.

LIMITED WARRANTY (CONT'D)

With the exception of Blast Chillers, the product is designed for maintaining temperature and not bringing food to a desired temperature and therefore cannot be held responsible for this function under warranty. Units must be in a conditioned environment or warranty will be void. Non-standard use of unit can also be subject to reduced or voided warranty.

Condensing coils must be cleaned at regular intervals as a part of preventative maintenance for optimal performance. Failure to do so is subject to a voided warranty. Although cleaning requirements vary in accordance with operation of various products, Beverage-Air recommends a minimum monthly cleaning.

NO CLAIMS CAN BE MADE AGAINST THIS WARRANTY FOR SPOILAGE OF FOOD, PRODUCTS, LOSS OF SALES OR CONSEQUENTIAL DAMAGES.

THE FOREGOING WARRANTIES ARE EXPRESSLY GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED, OR STATUTORY, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY DISCLAIMED, ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, AND WE NEITHER ASSUME, NOR AUTHORIZE ANY OTHER PERSON TO ASSUME FOR US, ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID REFRIGERATION UNITS OR ANY PARTS THERE OF.

This warranty shall not be assignable and shall be honored only in so far as the original purchaser. This warranty does not apply outside the limits of the United States of America and Canada, nor does it apply to any part that has been subject to misuse, neglect, alteration, accident, or to any damage caused by transportation, flood, fire, acts of terrorism, or acts of God.

LIMITATION OF LIABILITY:

Beverage-Air Corporation or their affiliates shall not be liable for any indirect, incidental, special or consequential damages, or losses of a commercial nature arising out of malfunction equipment or its parts components thereof, as a result of defects in material or workmanship.

THE ORIGINAL OWNER'S SOLE AND EXCLUSIVE REMEDY AND BEVERAGE-AIR'S SOLE AND EXCLUSIVE LIABILITY SHALL BE LIMITED TO THE REPAIR OR REPLACEMENT OF PARTS OR COMPONENTS CONTAINED IN THE EQUIPMENT IDENTIFIED ABOVE WHICH UNDER NORMAL USE AND SERVICE MALFUNCTION AS A RESULT OF DEFECTS IN MATERIAL OR WORKMANSHIP, SUBJECT TO THE APPLICABLE PROVISIONS AND LIMITATIONS STATED ABOVE.

Note: Additional Terms and Conditions of sale may apply. Notice: Specifications are subject to change without notice. Contact Beverage-Air for specific model agency approval. All prices are ex-works Brookville, PA. July 1, 2024

Warranty Registration

Register your product online at **Beverage-Air.com/parts-service** or fill out and mail the form below.

Cabinet Model Number: _____ Date Of Installation: _____

Cabinet Serial Number: _____

Location Of Product

Business Name: _____

Business Street: _____

Business City: _____ State: _____ Postal Code: _____

Mail to: Beverage-Air, 3779 Champion Blvd, Winston-Salem, NC 27105

Rev. 07/24