

HUSSMANN®/CHINO

IM-BV

ISLA BAKERY MODULE

Installation
& Operation
Manual

REV. 0810

HUSSMANN®

**IM-BV
ISLA BAKERY
MODULE**



P/N IM-BV-0810

1. General Instructions

HUSSMANN®/CHINO

A publication of HUSSMANN® Chino
13770 Ramona Avenue • Chino, California 91710
(909) 628-8942 FAX
(909) 590-4910
(800) 395-9229

www.hussmann.com

This Booklet Contains Information on:

ISLA IM-BV a non-refrigerated model designed for fresh bakery products that have a fast turnover and require no refrigeration.

Shipping Damage

All equipment should be thoroughly examined for shipping damage before and during unloading.

This equipment has been carefully inspected at our factory and the carrier has assumed responsibility for safe arrival. If damaged, either apparent or concealed, claim must be made to the carrier.

Apparent Loss or Damage

If there is an *obvious loss or damage*, it must be noted on the freight bill or express receipt and signed by the carrier's agent; otherwise, carrier may refuse claim. The carrier will supply necessary claim forms.

Concealed Loss or Damage

When loss or damage *is not apparent until after all equipment is uncrated*, a claim for concealed damage is made. Make request in writing to carrier for inspection within 15 days, and retain all packaging. The carrier will supply inspection report and required claim forms.

Shortages

Check your shipment for any possible shortages of material. If a shortage should exist and is found to be the responsibility of Hussmann Chino, *notify Hussmann Chino*. If such a shortage involves the carrier, *notify the carrier immediately*, and request an inspection. Hussmann Chino will acknowledge shortages within ten days from receipt of equipment.

Hussmann Chino Product Control

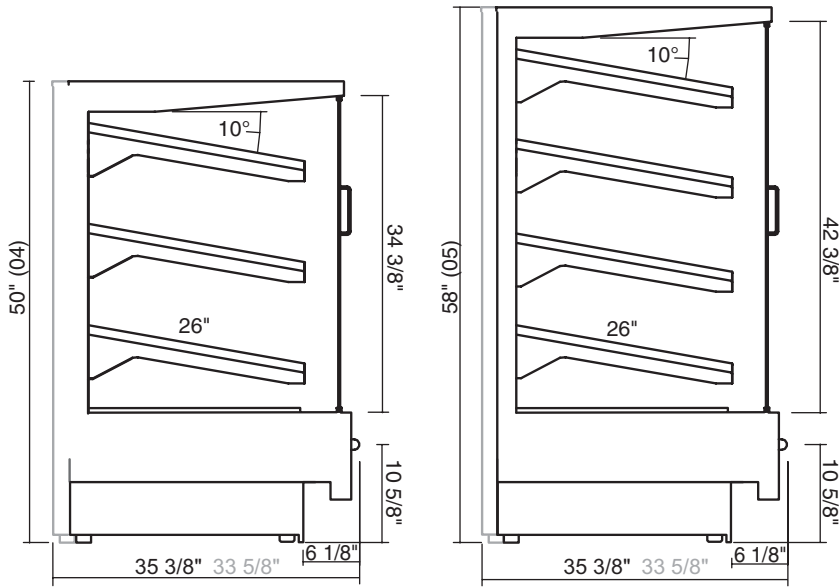
The serial number and shipping date of all equipment has been recorded in Hussmann's files for warranty and replacement part purposes. All correspondence pertaining to warranty or parts ordering must include the serial number of each piece of equipment involved, in order to provide the customer with the correct parts.

Keep this booklet with the case at all times for future reference.

2. Table of Contents

- 1. General Instructions.....2
- 2. Table of Contents3
- 3. Cut and Plan Views4
- 4. Installation.....5
- 5. Electrical.....7
- 6. User Information.....8
- 7. Maintenance.....10
- 8. Wiring Diagram12

3. Cut and Plan Views



IM-04-Cx-BV
IM-05-Cx-BV

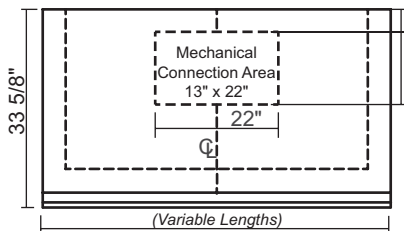
ISLA Family Bakery Multi-Deck 50"
Center Display Option

Scale=1/2"

IM-04-E5-BV
IM-05-E5-BV

ISLA Family Bakery Multi-Deck 58"
End Display Option

Scale=1/2"

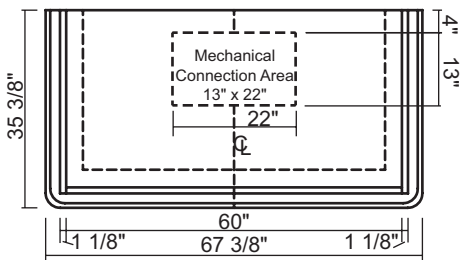


NOTE: End panels MAY BE required for stand alone or in-line cases up to 1 1/8".

CENTER MODULE

Plan View for the following ISLAs:
Hot Multi-Deck (IM-H)
Dry Multi-Deck (IM-D)
Non-Refrigerated Multi-Deck (IM-BV)
Dry Counter (IM-FD)
Soup (IM-FS)
Hot Well (IM-FH)

scale = 1/2"



END MODULE

Plan View for the following ISLAs:
Hot Multi-Deck (IM-H)
Dry Multi-Deck (IM-D)
Non-Refrigerated Multi-Deck (IM-BV)
Dry Counter (IM-FD)
Produce Dry (IM-PD)
Soup (IM-FS)
Hot Well (IM-FH)

scale = 1/2"

4. Installation

Location

The refrigerated merchandisers have been designed for use only in air conditioned stores where temperature and humidity are maintained at or below 75°F and 55% relative humidity. DO NOT allow air conditioning, electric fans, ovens, open doors or windows (etc.) to create air currents around the merchandiser, as this will impair its correct operation.



Uncrating the Stand

Place the fixture as close to its permanent position as possible. Remove the top of the crate. Detach the walls from each other and remove from the skid. Unbolt the case from the skid. The fixture can now be lifted off the crate skid. **Lift only at base of stand!**

Exterior Loading

These models have not been structurally designed to support excessive external loading. **Do not walk on their tops;** This could cause serious personal injury and damage to the fixture.

Setting and Joining

The sectional construction of these models enable them to be joined in line to give the effect of one continuous display. A joint trim kit is supplied with each joint.



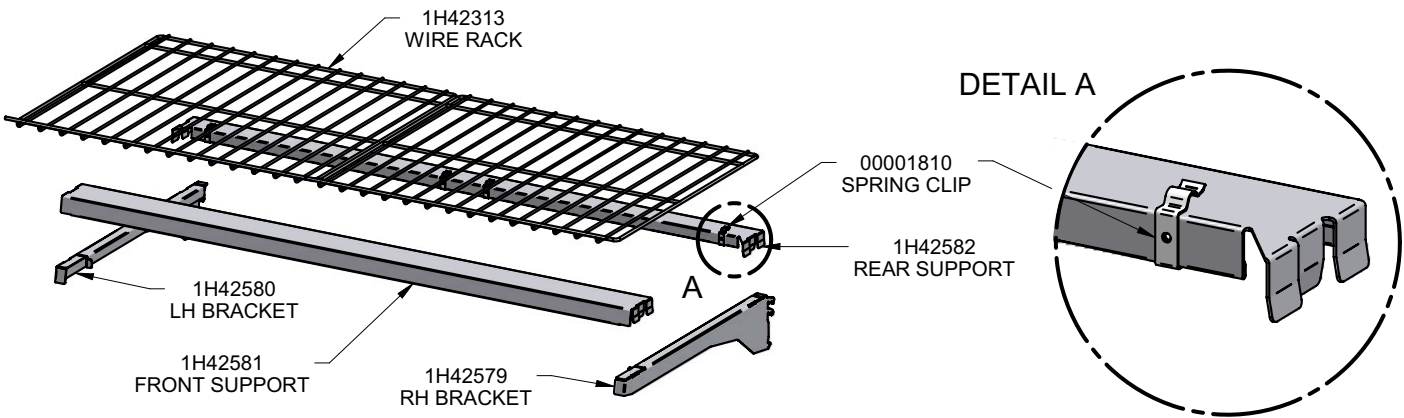
Leveling

IMPORTANT! IT IS IMPERATIVE THAT CASES BE LEVELED FROM FRONT TO BACK AND SIDE TO SIDE PRIOR TO JOINING. A LEVEL CASE IS NECESSARY TO INSURE PROPER OPERATION, WATER DRAINAGE, GLASS ALIGNMENT AND OPERATION OF THE HINGES SUPPORTING THE GLASS. LEVELING THE CASE CORRECTLY WILL SOLVE MOST HINGE OPERATION PROBLEMS.

- Note:
- A. To avoid removing concrete flooring, begin lineup leveling from the highest point of the store floor.
 - B. When wedges are involved in a lineup, set them first.

Installation (Cont'd)

Shelf Assembly Instructions



TO ASSEMBLE SHELF:

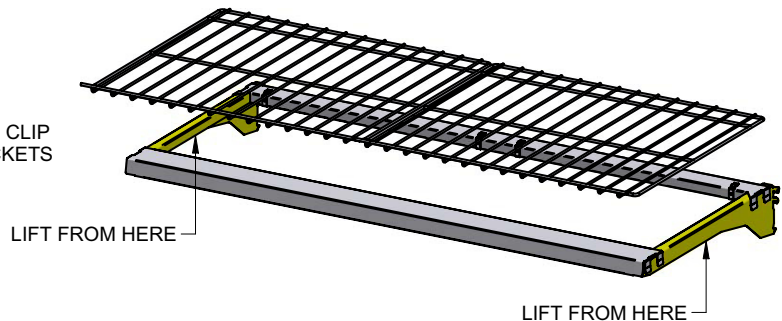
1. PLACE RH & LH BRACKET ONTO REAR SHELF STANDARD AT THE SAME HEIGHT
2. PRESS FIT REAR SUPPORT CHANNEL
3. PRESS FIT FRONT SUPPORT CHANNEL
4. LOCK IN WIRE RACK INTO SPRING CLIP
5. HOOK LIGHT WIRE THROUGH LH BRACKET
6. PLUG IN SHELF LIGHT INTO REAR WALL PLUG

TO DISSASSEMBLE SHELF:

1. UNPLUG LIGHT FROM REAR WALL
2. UNHOOK LIGHT WIRE FROM LH BRACKET
3. UNHOOK THE WIRE RACK FROM REAR SPRING CLIP
4. REMOVE FRONT SUPPORT CHANNEL BY LIFTING UPWARDS
5. REMOVE REAR SUPPORT CHANNEL BY LIFTING UPWARDS
6. REMOVE RH & LH BRACKET FROM REAR SHELF STANDARD

TO ADJUST SHELF HEIGHT:

1. UNPLUG LIGHT FROM REAR WALL
2. UNHOOK AND REMOVE THE WIRE RACK FROM REAR SPRING CLIP
3. LIFT COMPLETE ASSEMBLY FROM CENTER OF LH & RH BRACKETS
4. RAISE OR LOWER TO DESIRED HEIGHT
5. SECURE SHELF BRACKETS INTO PLACE KEEPING LEVEL
6. REINSTALL WIRE RACKS INTO REAR SPRING CLIPS
7. PLUG IN SHELF LIGHT INTO REAR WALL PLUG



5. Electrical

Wiring Color Code

STANDARD CASE WIRE COLOR CODE CODIGO DE COLORES DE LOS ALAMBRES PARA LAS VITRINAS ESTANDAR CODE COULER POUR FILS DE BOITIER NORMALISE		
COLOR DESCRIPTION	DESCRIPCION	DESCRIPTION
■ GROUND	TIERRA MASA	MASSE
■ ANTI-SWEAT	ANTICONDENSACION	ANTI-SUINTEMENT
■ LIGHTS	LUCES	ECLAIRAGE
■ RECEPTACLES	ENCHUFES	PRISE DE COURANT
■ T-STAT/SOLENOID 230VAC	TERMOSTATO/SOLENOIDE (230VAC)	SOUPAPE A SOLENOID (230 VAC)
■ T-STAT/SOLENOID 115VAC	TERMOSTATO/SOLENOIDE (115VAC)	SOUPAPE A SOLENOID (115 VAC)
■ T-STAT/SOLENOID 24VAC	TERMOSTATO/SOLENOIDE (24VAC)	SOUPAPE A SOLENOID (24 VAC)
■ FAN MOTORS	VENTILADORES	VENTILATEUR
BLUE CONDENSING UNIT	UNIDAD DE CONDENSACION	UNITE DE CONDENSATION

USE COPPER CONDUCTORS ONLY
UTILISEZ LES CONDUCTEURS DE CUIVRE SEULEMENT
UTILICE LOS CONDUCTORES DE COBRE SOLAMENTE
 430-01-0338 R101003

CASE MUST BE GROUNDED

NOTE: Refer to label affixed to case to determine the actual configuration as checked in the "TYPE INSTALLED" boxes.

Electrical Circuit Identification

Standard lighting for all refrigerated models will be full length fluorescent lamps located within the case at the top.

The switch controlling the lights, the plug provided for digital scale, and the thermometer are located at the rear of the case mullion.

The receptacle that is provided on the exterior back of these models is intended for computerized scales with a five amp maximum load, not for large motors or other high wattage appliances. It should be wired to a dedicated circuit.

Field Wiring and Serial Plate Amperage

Field Wiring must be sized for component amperes printed on the serial plate. Actual ampere draw may be less than specified. Field wiring from the refrigeration control panel to the merchandisers is required for refrigeration thermostats. Case amperes are listed on the wiring diagram, but always check the serial plate.



BEFORE SERVICING
ALWAYS DISCONNECT ELECTRICAL
POWER AT THE MAIN DISCONNECT
WHEN SERVICING OR REPLACING ANY
ELECTRICAL COMPONENT.
 This includes (but not limited to) Fans, Heaters
 Thermostats, and Lights.

Ballast Location

Ballasts are located within the access panel that runs the length of the rear of the case.

6. User Information

Stocking

Improper temperature and lighting will cause serious product loss. Discoloration, dehydration and spoilage can be controlled with proper use of the equipment and handling of product. Product temperature should always be maintained at a constant and proper temperature. This means that from the time the product is received, through storage, preparation and display, the temperature of the product must be controlled to maximize life of the product. Hussmann cases were not designed to “heat up” or “cool down” product - but rather to maintain an item’s proper temperature for maximum shelf life. To achieve the protection required always:

1. Minimize processing time to avoid damaging temperature rise to the product. Product should be at proper temperature.
2. Keep the air in and around the case area free of foreign gasses and fumes or food will rapidly deteriorate.
3. Maintain the display merchandisers temperature controls as outlined in the refrigerator section of this manual.
4. Do not place any product into these refrigerators until all controls have been adjusted and they are operating at the proper temperature. Allow merchandiser to operate a minimum of 6 hours before stocking with any product.
5. When stocking, never allow the product to extend beyond the recommended load limit. Air discharge and return air flow must be unobstructed at all times to provide proper refrigeration.
6. Avoid the use of supplemental flood or spot lighting. Display light intensity has been designed for maximum visibility and product life at the factory. The use of higher output fluorescent lamps (H.O. and V.H.O.), will shorten the shelf life of the product.

Important Steps

1. Do not set temperature too cold, as this causes product dehydration. Refer to the ISLA technical data sheet for proper settings.
2. Temperature control should be by means of a T-STAT and Suction Solenoid or equivalent for each case.

Case Cleaning

Long life and satisfactory performance of any equipment are dependent upon the care given to it. To insure long life, proper sanitation and minimum maintenance costs, the refrigerator should be thoroughly cleaned frequently. SHUT OFF FAN DURING CLEANING PROCESS. It can be unplugged within the case, or shut off entire case at the source. The interior bottom may be cleaned with any domestic soap or detergent based cleaners. Sanitizing solutions will not harm the interior bottom, however, these solutions should always be used according to the Hussmann’s directions. It is essential to establish and regulate cleaning procedures. This will minimize bacteria causing discoloration which leads to degraded product appearance and significantly shortening product shelf life.

Soap and hot water are not enough to kill this bacteria. A sanitizing solution must be included with each cleaning process to eliminate this bacteria.

User Information (Cont'd)

Cleaning Glass and Mirrors

Only use a soft cloth and mild glass cleaner for cleaning any glass or mirrored components. Be sure to rinse and/or dry completely.

Never use hot water on cold glass surfaces! It may shatter and cause serious injury! Allow glass surfaces to warm first.

CAUTION

CLEANING PRECAUTIONS

When cleaning:

- Do not use high pressure water hoses
- Do not introduce water faster than waste outlet can drain
- NEVER INTRODUCE WATER ON SELF CONTAINED UNIT WITH AN EVAPORATOR PAN
- NEVER USE A CLEANING OR SANITIZING SOLUTION THAT HAS AN OIL BASE (these will dissolve the butyl sealants) or an AMMONIA BASE (this will corrode the copper components of the case)
- TO PRESERVE THE ATTRACTIVE FINISH:
- DO USE WATER AND A MILD DETERGENT FOR THE EXTERIOR ONLY
- DO NOT USE A CHLORINATED CLEANER ON ANY SURFACE
- DO NOT USE ABRASIVES OR STEEL WOOL SCOURING PADS (these will mar the finish)

Plexiglass and Acrylic Care

Cleaning

Clean with plenty of nonabrasive soap (or detergent) and luke warm water, using the bare hand to feel and dislodge any caked-on dirt. A soft, grit-free cloth, sponge or chamois may be used, but only as a means of carrying the water to the plastic. Dry with a clean damp chamois or clean soft cloth such as cotton flannel. Hard, rough cloths or paper towels will scratch the acrylic and should not be used.

Waxing

If after removing dirt and grease, the acrylic can be waxed with a good grade commercial wax. This will improve the appearance of the surface by filling in most minor scratches. Wax should be applied in a thin even coat and brought to a high polish by rubbing lightly with a dry clean soft cloth, such as a cotton flannel. Excessive rubbing may cause scratching and/or buildup an electrostatic charge which attracts dust and dirt to the surface. Blotting with a clean damp cloth is recommended to remove charge.

Antistatic Coatings

For acrylic used indoors, antistatic coatings successfully prevent the accumulation of an electrostatic charge for periods of several months - if the surface is not washed or wiped down with a wet cloth. Between applications of the antistatic coatings, the parts need only be dusted with a soft clean cloth to maintain a good appearance. In use, liquid antistatic coatings should be applied in a very thin even coat. If beads appear as it is applied, the coat is too thick and the excess should be removed with another cloth. Allow the coating to dry, then bring to a high gloss with a soft cloth.

Cleaning Front Glass Channel

To clean the front-glass channel:

1. With two hands carefully lift the glass out of the channel,
2. Remove any debris from the channel,
3. Replace the glass.

Frequency: Monthly or as-required.

7. Maintenance

Electrical Precautions



DANGER

**BEFORE SERVICING
ALWAYS DISCONNECT ELECTRICAL
POWER AT THE MAIN DISCONNECT
WHEN SERVICING OR REPLACING ANY
ELECTRICAL COMPONENT.**

**This includes (but not limited to) Fans, Heaters
Thermostats, and Lights.**

Replacing Fluorescent Lamps

Fluorescent lamps are furnished with a shatterproof protective coating. The same type of lamp with protective coating must be used if replaced.

Tips and Troubleshooting

Before calling for service, check the following:

1. Check electrical power supply to the equipment for connection.
2. Check fixture loading. Overstocking case will affect its proper operation.
3. If frost is collecting on fixture and/or product, check that Humidity Control is working properly, and that no outside doors or windows are open - allowing moisture to enter store.



**IMPORTANT
INFORMATION**

FOR PROMPT SERVICE

**When contacting the factory regarding problems,
be sure to have the Case Model and Serial
Number handy. This information is on a plate
located on the case itself.**

Stainless Steel Cleaning and Care

There are three basic things, which can break down your stainless steel's passivity layer and allow corrosion.

1. Mechanical Abrasion

Mechanical Abrasion means those things that will scratch the steel's surface. Steel Pads, wire Brushes, and Scrapers are prime examples.

2. Water

Water comes out of our tap in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots. Also, when heated, hard water leaves deposits behind that if left to sit, will break down the passive layer and rust your stainless steel. Other deposits from food preparation and service must be properly removed.

3. Chlorides

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst perpetrators of chlorides can come from household and industrial cleaners.

Don't Despair! Here are a few steps that can help prevent stainless steel rust.

1. Use the Proper Tools

When cleaning your stainless steel products, take care to use non-abrasive tools. Soft Clothes and plastic scouring pads will NOT harm the steel's passive layer. Stainless steel pads can also be used but the scrubbing motion must be in the same direction of the manufacturer's polishing marks.

2. Clean With the Polish Lines

Some stainless steels come with visible polishing lines or "grain". When visible lines are present, you should ALWAYS scrub in a motion that is parallel to them. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. Use Alkaline, Alkaline Chlorinated or Non-chloride Containing Cleaners

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask for an alternative. Also, avoid cleaners containing quaternary salts as they also can attack stainless steel & cause pitting and rusting.

Maintenance (Cont'd)

4. **Treat your Water**

Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. Salts in a properly maintained water softener are your friends. If you are not sure of the proper water treatment, call a treatment specialist.

5. **Keep your Food Equipment Clean**

Use alkaline, alkaline chlorinated or non-chlorinated cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in your stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides has a similar effect.

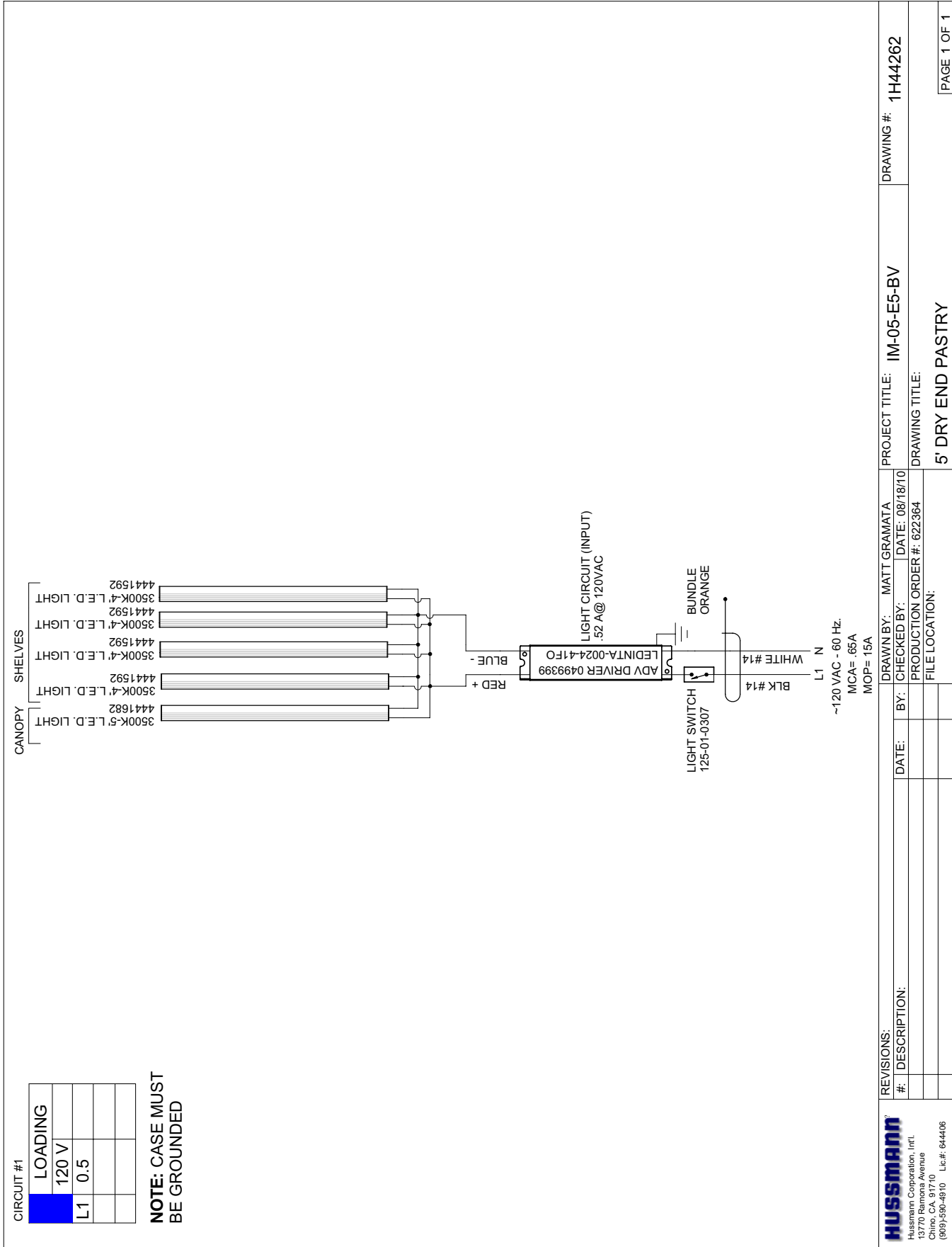
6. **RINSE, RINSE, RINSE**

If chlorinated cleaners are used you must rinse, rinse, rinse and wipe dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity film.

7. **Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel**

8. **Regularly Restore/Passivate Stainless Steel**

8. Wiring Diagram



Service Record

Last service date: By:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

HUSSmann®/Chino

Additional copies of this publication may be obtained by contacting:

Hussmann® Chino
13770 Ramona Avenue • Chino, California 91710
(909) 628-8942 FAX
(909) 590-4910
(800) 395-9229

www.hussmann.com

The *MODEL NAME* and *SERIAL NUMBER* is required in order to provide you with the correct parts and information for your particular unit.

They can be found on a small metal plate on the unit.
Please note them below for future reference.

MODEL:

SERIAL NUMBER: