# HUSSMANN' SERIES NIM

# Low Temperature Merchandisers

# PLEASE READ THIS MANUAL BEFORE USING THE PRODUCT

Installation & Operation Manual P/N 2402195
NIM-6
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# **Hussmann Monterrey, Mexico**

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# IMPORTANT KEEP IN STORE FOR FUTURE REFERENCE

#### INTRODUCTION

The NIM -6 and NIM-4 are low temperature self-contained cabinets, designed for pre-packaged frozen foods or Novelty Ice Cream products.

Design features include self closing glass doors, CFC Free insulating foam, low rail height for ease of access, and a balanced refrigeration system for optimum energy savings.

#### **INSPECTION**

a) General

All the cabinets should be thoroughly examined to detect damages before and during unloading from the delivering carrier.

This cabinet has been inspected carefully at our factory. Any claim for loss or damage must be made to the carrier. The carrier will provide any necessary inspection reports and/or claim forms.

# b) 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.

# c) Concealed Loss or Damage

When loss or damage is not apparent until after the cabinets is uncrated, retain all packing materials and submit a written request to the carrier for inspection, within 5 days.

# **LOCATION**

Avoid locating where the light of the sun is direct, where air conditioning grills exist, or near electric fans, doors, and open windows, that can create currents of air around these cabinets.

#### **CLEARANCE**

To prevent sweating on the exterior surfaces, there must be a minimum clearance of 4in. (102mm) between merchandisers, other fixtures and store walls.

#### SHIPPING BRACES

Move the cabinet as close as possible to its permanent location and then remove all packaging. Check for damage before discarding packaging. Remove all separately packed accessories such and kits.

# PLACEMENT OF DOORS

The case doors are packed in cabinet. Install them in the following manner:

- 1. Install the left door first (interior).
- 2. Hook the door in the right interior upper corner with the hooks of automatic closing mechanism and push toward the right. (fig.1)
- 3. Place the top in the interior upper rail leaving at an angle (fig 2.)
- 4. To align, push up and in to the back bottom rail (fig. 3)
- 5. Place the right or external door in the same way

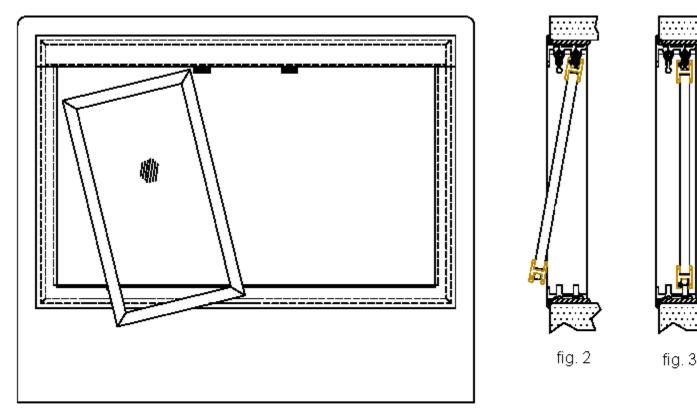


fig. 1

# LEVELING OF THE CABINET

Cabinets must be installed level to ensure proper operation of the refrigeration system and to ensure proper drainage of defrost water. When leveling merchandisers, use a carpenter's level as shown

# SEALING SPLASHGUARD TO FLOOR

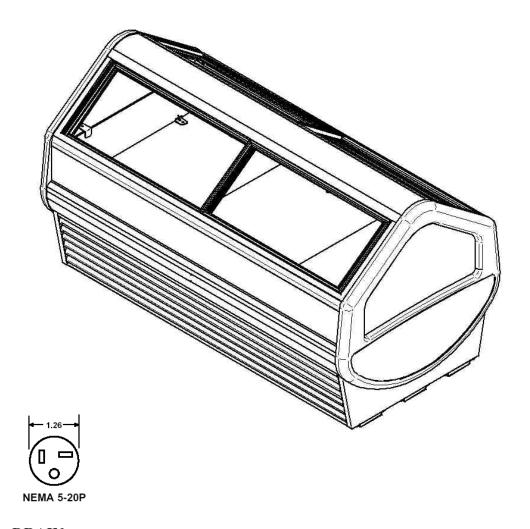
If required by local sanitation codes, or if desired by the customer, stainless steel splashguards may be sealed to the floor using a vinyl cove base trim. The size of trim needed will depend on how much the floor is out of level.

# To install the trim to the splashguard:

- 1. Remove all dirt, wax and grease from the area of the splashguard where adhesion will be necessary. This is to ensure a good and secure installation.
- 2. Apply a good contact cement to the cove trim and allow proper drying time according to the directions supplied with the cement.
- 3. Install the trim to the splashguard so that it is lying flush with the floor. DO NOT SEAL THE TRIM TO THE FLOOR.
- 4. **If required by local health codes** the cove Trim may be sealed to the floor, using a silicone-type sealer. Sealant must be removed and replaced when servicing the case condensing unit area.

# **GRILL**

The grill provides access to the condenser unit and the box which contains the electric connections. The grill is fastened with screws for initial shipping.



# **DRAIN**

The cabinet is provided with a drain installed from the manufacturer; this drainage runs from the bottom of the cabinet to a condenser pan located in the condensing unit area. The system is designed to evaporate the condensate water. It is important to keep this pan clean and free of debris so that it dissipates the water efficiently in order to prevent overflows.

# DOORS OF TEMPERED GLASS

The doors are manufactured with tempered glass mounted on PVC frames. The Self-closing design assists in maintaining stable interior temperatures and saves energy by preventing warm air from entering into the case interior. Periodic cleaning of the doors and tracks assists in keeping the doors closing properly.

# **DISPLAY PANS**

The NIM-6 is provided with 3 display pans which you should make sure are placed correctly and never operate the cabinet without these. If you use the case without these display pans the interior airflow and temperature in the cabinet will be adversely affected

# AIR DISTRIBUTION

The NIM-6 and NIM-4 cabinets are sensitive to air disturbances. Air currents passing around cabinets will seriously impair their operation. DO NOT allow air conditioning, electric fans, open doors or windows, etc. to create air currents around the cabinets.

#### **LOAD LIMITS**

Each merchandiser has a load limit decal. Shelf life of perishables will be short if load limit is violated. **Overstocking will adversely affect product temperature and cabinet efficiency**.

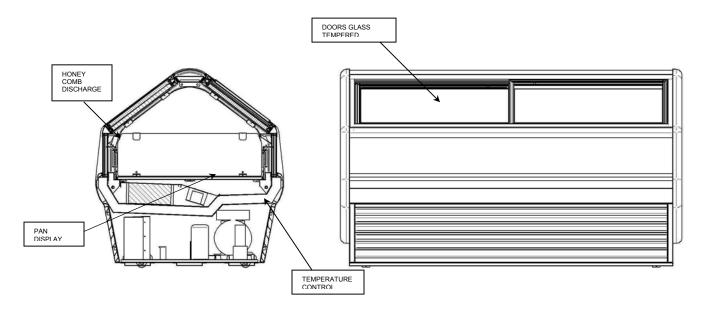
# **ELECTRIC CONNECTIONS**

It is very important for your safety and that of your customers that this cabinet be grounded. A qualified electrician must make the electrical installation, in accordance with the national or local electric codes.

NOTE: Connecting this cabinet to any electric supply other than specified on the serial plate, will void the warranty and it can cause severe damage to the unit.

#### WARNING

Always disconnect the electrical power at the main disconnect when servicing or replacing any electrical component. This includes, but is not limited to, such items as fans, heaters, thermostats and lights.



# **SERIAL PLATE**

The serial plate is located inside the cabinet. It contains the necessary information for the appropriate electric installation. Do not remove the serial plate under any circumstance.

#### CONTROL OF TEMPERATURE

The cabinet has an electronic control for control of case interior temperature. It is installed in the lower part of the cabinet. To locate it remove the grills. This control is programmed from the manufacturer for proper freezing temperatures.

# DEFROST TIME CLOCK

The Defrost Time Clock comes programmed from the factory. Defrost is set for every 24 hours for a duration of 50 minutes.

#### **MAINTENANCE**

Long life and satisfactory performance of any equipment is dependent upon the care it receives. To ensure long life, proper sanitation and minimum maintenance costs, these merchandisers should be thoroughly cleaned, all debris removed and the interiors washed down periodically.

#### **Exterior Surfaces**

The exterior surfaces should be cleaned with a mild detergent and warm water to protect and maintain their attractive finish. **NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS.** 

#### **Interior Surfaces**

The interior surfaces may be cleaned with most domestic detergents, ammonia based cleaners and sanitizing solutions with no harm to the surface.

# Condenser

The condenser needs to be cleaned regularly. A dirty condenser restricts the airflow, causing loss in the efficiency of the refrigeration system. (A regular schedule should be established to clean it frequently). Prior to cleaning make sure that the case plug is disconnected from the outlet.

- 1) Use a stiff bristle brush to remove debris.
- 2) A vacuum cleaner may also be necessary to assist with removing dust and dirt.
- 3) If the cabinet is located in a susceptible area where the condenser is greased, clean the with a solution of lukewarm water and detergent. Be careful that the solution doesn't come in contact with wiring or electric components.
- 4)The thermostat in position TURNED OFF only disconnects the condenser unit. The compressor will be energized until the cabinet is disconnected from the electric outlet.

When cleaning the condenser be careful as the fins may have sharp edges.

# Routine maintenance

- a) Verify that the blades of the evaporator and condenser motors rotate freely and that the motors work correctly.
- b) Verify that the drainage is not obstructed and the hoses in the condenser pan avoid spills of water after defrost
- c) Makes sure that the doors close easily and seal well
- d) Make sure the discharge honeycomb and the return grill are free of ice. The discharge honeycomb is removable for cleaning.

# TECHNICAL DATA SHEETS

The data sheets are enclosed with this manual inside the cabinet. The data sheets contain electric specifications of the cabinet, electric diagrams, lists of parts and operation data.