

HUSSMANN®/Chino ESSS / ESS Self Service Match ESC / ESCS	Installation & Operation Manual Rev.0303
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HUSSMANN®

ESSS / ESS

Self Service Cases (Match ESC / ESCS)



p/n IGSS-ESSS / ESS-0303

INSTALLATION & OPERATION GUIDE

General Instructions

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THIS BOOKLET CONTAINS INFORMATION ON:

ESSS: Refrigerated Self Service cases Matches Multideck Service Cases

ESS: Refrigerated Self Service Case (Matches Single Deck Service Case)

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 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

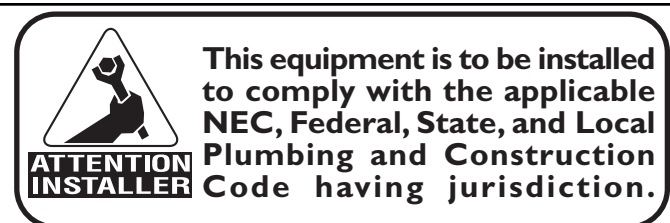
The serial number and shipping date of all equipment has been recorded in Hussmann's files for warranty and replacement part purposes. All correspondence pertaining to warranty or parts ordering must include the serial number of each piece of equipment involved, in order to provide the customer with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

The Hussmann warranty is printed on the back of this guide.

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

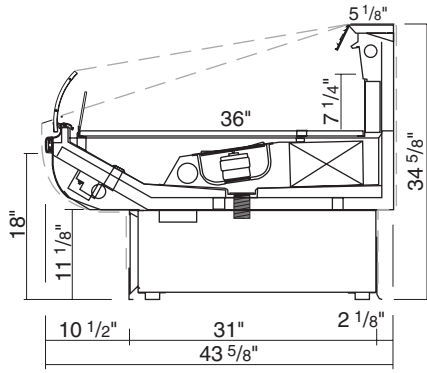
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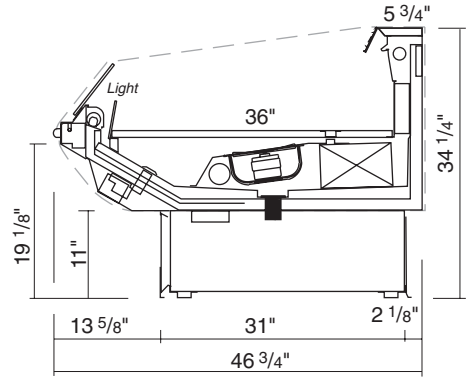


Cut & Plan Views

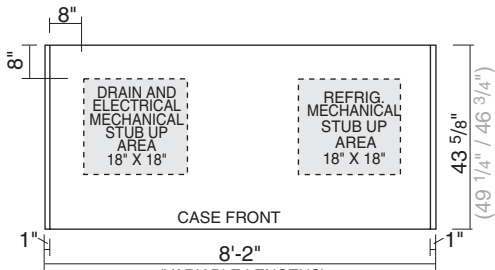
ESSS



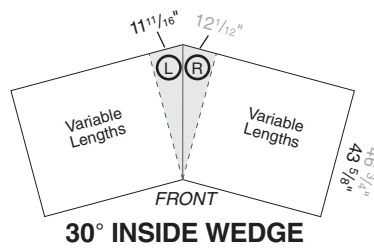
ESS
Self-Service
Scale = 1/2"



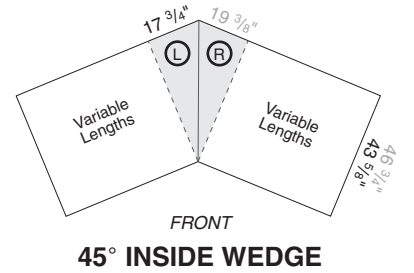
ESSS
Self-Service
Scale = 1/2"



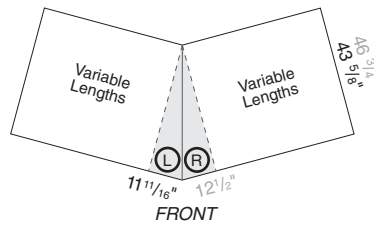
ESS (ESSS)
Plan View
Scale = 1/4"



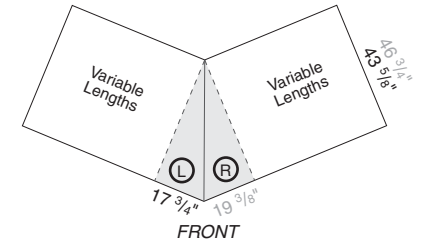
30° INSIDE WEDGE



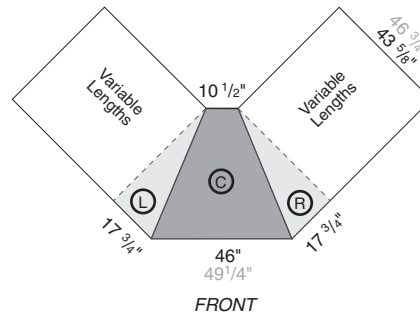
45° INSIDE WEDGE



30° OUTSIDE WEDGE



45° OUTSIDE WEDGE



90° OUTSIDE WEDGE

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.

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.

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 AND PLACEMENT

IMPORTANT! It is imperative that cases be leveled from front to back and side to side prior to joining.

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.

All cases were leveled and joined prior to shipment to insure the closest possible fit when cases are joined in the field. When joining, use a carpenters level and shim legs accordingly. Case must be raised correctly, under legs where support is best, to prevent damage to case.

1. Check level of floor where cases are to be set. Determine the highest point of the floor; cases will be set off this point.
2. Set first case, and adjust legs over the highest part of the floor so that case is level. Prevent damage – case must be raised under leg or by use of 2x6 or 2x4 leg brace. Remove side and back leg braces after case is set.
3. Set second case as close as possible to the first case, and level case to the first using the instructions in

step one.

JOINING - ESSS

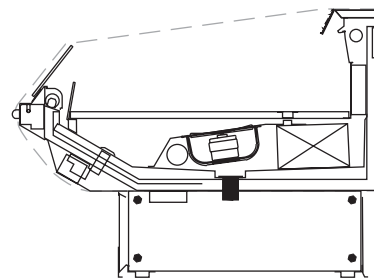
1. Apply masking tape 1/8" in from end of case on inside and outside rear mullion on both cases to be joined.
2. Apply liberal bead of case joint sealant (butyl) to dotted area shown in (Fig.2, #1) of first case. Apply heavy amount to cover entire shaded area.

DO NOT USE PERMAGUM!



It is the contractor's responsibility to install case(s) according to local construction and health codes.

3. Slide second case up to first case snugly. Then level second case to the first case so glass front, bumper and top are flush.
4. To compress silicone at joint, use two Jurgenson wood clamps. Make sure case is level from front to back and side to side on inside bulkheads at joint.
5. Attach sections together via a 2 bolts located in the base of the case. Secure the overhead structure by bolting the bracket, located inside behind lights.
6. Apply bead of silicone to top of bulkheads.
7. Slip on stainless steel bulkhead cap. Also apply silicone to seam between overhead light tubes.
8. Recheck all camlocks.



JOINING - ESS

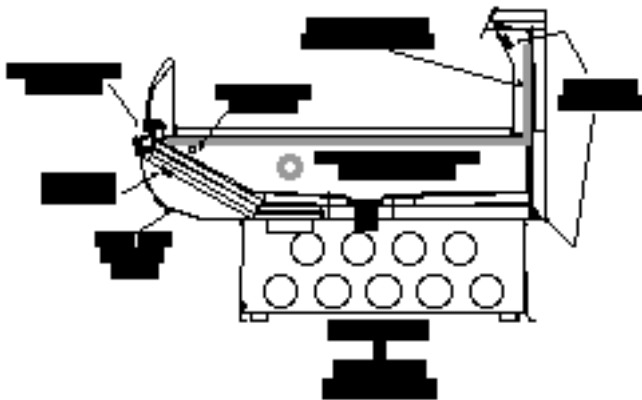
1. Using a 7mm Allen Wrench, lock in and close the three camlock.

Installation (cont.)



Do not use cam locks to pull cases together.

2. Secure joint backer. Located behind cart bumper support at joints. To adjust screws holding bumper cart to case on either side of the joint and slide extrusion to center of joint. This piece supports the front panel at the joint.



3. Apply bead of silicone to top of bulkheads.
4. Slip on stainless steel bulkhead cap. Also apply silicone to seam between overhead light tubes.
5. Recheck all camlocks.

CORNER WEDGES

If a wedge is used in the middle of the lineup, the wedge must be set off the highest point on the floor **FIRST**, with the rest of the lineup being leveled from that point. If an outside corner display is used, it must be mounted and set before attaching any joint trim parts. Set the front stainless steel bumper so it aligns with bumpers on the two cases.

ESSS

Anchor with bolts through bracket holes on legs of cases. Install rear stainless steel plate with shelf standards to back edge of ends with screws. Install bracket and shelves. Next, connect applicable electrical, refrigeration, water, and drain lines through the access panels in the side of the stand. After the cases have been leveled and joined, and refrigeration, electrical, and waste piping work completed, install the splashguards. (See instructions in the "Finishing

Touches" section of this booklet). Fasten along the top edge, or center, with #10 x 3/4" sheet metal screws in the pre-drilled holes.

ESS

REFRIGERATED

Inside Wedge: Line up taper pins with holes on adjoining case. Turn camlock to lock in. Two camlocks are located at the rear of the case behind the air discharge and behind the lower electrical raceway panel. Bolt the front of the wedge into the adjoining case. In refrigerated cases, the bolt is located under the pans in the front. In the hot case, the cases are bolted together by means of a bracket located behind the front panel. Remove the front panel by lifting up and then sliding out.

Outside wedge: Taper pin and camlock locations are the same as a standard case.

DRY

Inside Wedge: Bolt the wedge into the sides of the adjoining case. Use bolts provided.

Inside Pedestal Wedge: Set wedge on the adjoining case's mounting brackets located at the base of the unit, and bolt down. Drive screws provided through the sides of the wedge (4 screws per side), accessible through the back of the wedge.

COMMON END BETWEEN UNLIKE CASES AND HOT CASES

Bolt end onto case using bolts provided in pre-drilled holes behind front panel through bracket provided and in the rear behind the rear access panel on the bottom. Hot cases are only bolted in two places. Common ends between refrigerated cases are bolted together the air discharge panel. Remove air discharge panel by lifting up and out.

Next connect applicable electrical, refrigeration, water, and drain lines.

JOINT TRIM

After cases have been leveled and joined, and refrigeration, electrical, and waste piping work completed, install the splashguards. Fasten along the top edge, or center, with #10 X 3/3" sheet metal screws.

DO NOT SEAL JOINT TRIM TO FLOOR!

Plumbing

WASTE OUTLET AND P-TRAP

The waste outlet is located off the center of the case on one side allowing drip piping to be run lengthwise under the fixture.

A 1-1/2" P-trap and threaded adapter are supplied with each fixture. The P-trap must be installed to prevent air leakage and insect entrance into the fixture.

NOTE: PVC-DWV solvent cement is recommended.

Follow the manufacturer's instructions.

INSTALLING CONDENSATE DRAIN

Poorly or improperly installed condensate drains can seriously interfere with the operation of this refrigerator, and result in costly maintenance and product losses. Please follow the recommendations listed below when installing condensate drains to insure a proper installation:

1. Never use pipe for condensate drains smaller than the nominal diameter of the pipe or P-trap supplied with the case.
2. When connecting condensate drains, the P-trap must be used as part of the condensate drain to prevent air leakage or insect entrance. Store plumbing system floor drains should be at least 14" off the center of the case to allow use of the P-trap pipe

section. Never use two water seals in series in any one line. Double P-traps in series will cause a lock and prevent draining.

3. Always provide as much down hill slope ("fall") as possible; 1/8" per foot is the preferred minimum. PVC pipe, when used, must be supported to maintain the 1/8" pitch and to prevent warping.
4. Avoid long runs of condensate drains. Long runs make it impossible to provide the "fall" necessary for good drainage.
5. Provide a suitable air break between the flood rim of the floor drain and outlet of condensate drain. 1" is ideal.
6. Prevent condensate drains from freezing:
 - a. Do not install condensate drains in contact with non-insulated suction lines. Suction lines should be insulated with a nonabsorbent insulation material such as Armstrong's Armaflex.
 - b. Where condensate drains are located in dead air spaces (between refrigerators or between a refrigerator and a wall), provide means to prevent freezing. The water seal should be insulated to prevent condensation.

Refrigeration

REFRIGERANT TYPE

The standard refrigerant will be R-22 unless otherwise specified on the customer order. Check the serial plate on the case for information.

PIPING

The refrigerant line outlets are located under the case. Locate first the electrical box, the outlets are then on the same side of the case but at the opposite end. Insulate suction lines to prevent condensation drippage.

REFRIGERATION LINES

LIQUID	SUCTION
3/8" O.D.	5/8" O.D.

NOTE: The standard coil is piped at 5/8" (suction); however, the store tie-in may vary depending on the number of coils and the draw the case has. Depending on the case setup, the connecting point in the store may be 5/8", 7/8", or 1 1/8". Refer to the particular case you are hooking up.

Refrigerant lines should be sized as shown on the refrigeration legend furnished by the store.

Install P-traps (oil traps) at the base of all suction line vertical risers.

Pressure drop can rob the system of capacity. To keep the pressure drop to a minimum, keep refrigerant line run as short as possible, using the minimum number of elbows. Where elbows are required, use long radius elbows only.

CONTROL SETTINGS

See the "Case Specs" section of this guidebook for the appropriate settings for your merchandiser. Maintain these parameters to achieve near constant product temperatures. Product temperature should be measured first thing in the morning, after having been refrigerated overnight. For all multiplexing, defrost should be time terminated. Loadmaster valves are not recommended. Defrost times should be as follows: OFF CYCLE - One time daily for 110 minutes. The number of defrosts per day should never change. The duration of the defrost cycle may be adjusted to meet conditions present at your location.

ACCESS TO TX VALVES & DRAIN LINES

MECHANICAL - Remove product from end of case. Remove product racks. Remove refrigeration and drain access panels (labeled). TX valve (mechanical only) and drain are located under each access panel at end of the case.

ELECTRONIC - The Electronic Expansion valve master and slave cylinder(s) are located within the electrical access panel(s).

ELECTRONIC EXPANSION VALVE (OPTIONAL)

A wide variety of electronic expansion valves and case controllers can be utilized. Please refer to EEV and controller manufacturers information sheet. Sensors for elec-

tronic expansion valves will be installed on the coil inlet, coil outlet, and in the discharge air. (Some supermarkets require a 4th sensor in the return air). Case controllers will be located in the electrical raceway or under the case

THERMOSTATIC EXPANSION VALVE LOCATION

This device is located on the same side as the refrigeration stub. A Sporlan balanced port expansion valve model is furnished as standard equipment, unless otherwise specified by customer.

EXPANSION VALVE ADJUSTMENT

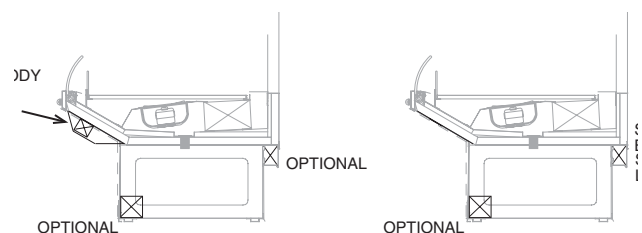
Expansion valves must be adjusted to fully feed the evaporator. Before attempting any adjustments, make sure the evaporator is either clear or very lightly covered with frost, and that the fixture is within 10°F of its expected operating temperature.

MEASURING THE OPERATING SUPERHEAT

1. Determine the suction pressure with an accurate pressure gauge at the evaporator outlet.
2. From a refrigerant pressure temperature chart, determine the saturation temperature at the observed suction pressure.
3. Measure the temperature of the suction gas at the thermostatic remote bulb location.
4. Subtract the saturation temperature obtained in step No. 2 from the temperature measured in step No. 3.
3. The difference is superheat.
5. Set the superheat for 5°F - 7°F.

T-STAT LOCATION

T-Stats are located within the electrical raceway. Refer to diagram below.



ESS

T-stats are located in the front electrical raceway and can be adjusted through the knockout hole without removing any panels. The sensing bulb is in the discharge air.

ESSS

T-stat is located in the rear electrical raceway and can be adjusted through the knockout hole without removing any panels. The sensing bulb is in the discharge air. If the optional front electrical raceway is installed, the T-stat is located in the front electrical raceway and can be adjusted through the knockout hole in the front closeoff without removing any panels.

Electrical

WIRING COLOR CODE

GREEN	GROUND
PURPLE	ANTI-SWEAT
ORANGE	LIGHTS
YELLOW	RECEPTACLE
RED / BLACK	T-STAT /SOLENOID230V
BLACK / WHITE	T-STAT / SOLENOID 115V
BROWN	FAN MOTORS

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 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.

ELECTRICAL SERVICE RECEPTACLES

(When Applicable)

The receptacles located on the exterior of the merchandiser are intended for scales and lighted displays. They are not intended nor suitable for large motors or other external appliances.



DANGER

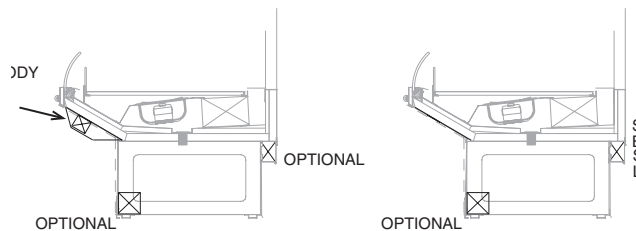
**BEFORE SERVICING
ALWAYS DISCONNECT ELECTRICAL
POWER AT THE MAIN DISCONNECT
WHEN SERVICING OR REPLACING ANY
ELECTRICAL COMPONENT.
This includes (but not limited to) Fans, Heat-
ers, Thermostats, and Lights.**

FIELD WIRING & 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. Most component amperes are listed in the "Case Specs" section, but always check the serial plate.

BALLAST LOCATION

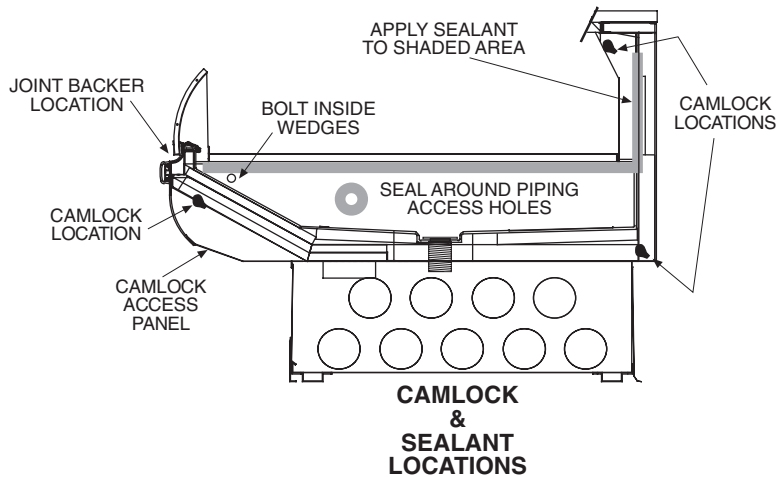
Ballasts are located within the access panel that runs the length of the rear of the case. See T-stat location for placement, as they are in the same location.



Joint Trim

ESSS Only

(ESS does not have joint trim)



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 dis-**

charge and return air flue must be unobstructed at all times to provide proper refrigeration.

6. There are vents located at the base of the front of the glass, just above the front rail. These vents supply a continuous, gentle flow of air across the front glass which inhibits condensation. **Do not place any signs or other restrictive objects on the front of the refrigerator that will block these vents.**
7. Keep the service doors closed (when applicable). Refrigeration performance will be seriously affected if left open for a prolonged period of time.
8. 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.
9. In the Deli, Meat and Fish cases, completely cover the product each night with a clean damp cloth or butcher paper (never use plastic, as it does not allow for proper circulation). Make sure the cloth or paper is in direct contact with the product.
10. Turn and rotate the meat fairly often. The blood which gives the pink color works its way downward with time.
11. Cold coils remove heat and moisture from the case and deposit this as frost onto the coil. Thus, a defrost is required. Our humidity system induces moisture into the case and helps slow down the dehydration process. The only other moisture within the case is that in the product itself. A single level of meat will dry out faster than a fully loaded case of 3–4 levels of meat.

IMPORTANT STEPS

1. Do not set temperature too cold, as this causes product dehydration. **Product Temperature:**

33°–35°!

Set thermostat to cut in at 28° discharge air. Meat holding box: 32°. Meat prep room: 55°. Meat bloom box: 36°.

Process the meat to enter case at 40° or below.

Product deterioration is very rapid above 40°.

2. Temperature control should be by means of a T-Stat and Suction Stop Solenoid at each case. Do not use EPR valves, Liquid Line Solenoids or electronic control devices of any kind, as these allow temperature swings causing dehydration and excessive energy consumption.
3. Product should be worked and rotated on a regular basis, not to exceed a 4-hour period.
4. At night, turn off case lights and cover the product with a damp (not wet) cloth similar to cheese cloth (etc.). This should be washed out in the morning and kept in a walk-in box during the day—so that it is cool and moist when covering the product.
5. Discharge air temperature should be approximately 26°F, with between 150-200 FPM air velocity. Do not display product directly within the air discharge.
6. Clean Humidity system a minimum of every 90 days for proper system operation.

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 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 manufacturer'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.

1. Scrub thoroughly, cleaning all surfaces, with soap and hot water.
2. Rinse with hot water, but do not flood.
3. Apply the sanitizing solution according to the manufacturer's directions.
4. Rinse thoroughly.
5. Dry completely before resuming operation.

CLEANING GLASS & MIRRORS

Only use a soft cloth and water 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.

**PRECAUTION****CLEANING PRECAUTIONS****WHEN CLEANING:**

- DO NOT USE HIGH PRESSURE WATER HOSES
- DO NOT INTRODUCE WATER FASTER THAN WASTE OUTLET CAN DRAIN
- NEVER ON A SELF CONTAINED UNIT WITH AN EVAPORATOR FAN
- 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 ABRASIVES OR STEEL WOOL SCOURING PADS (these will mar the finish)

PLEXIGLASS & 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

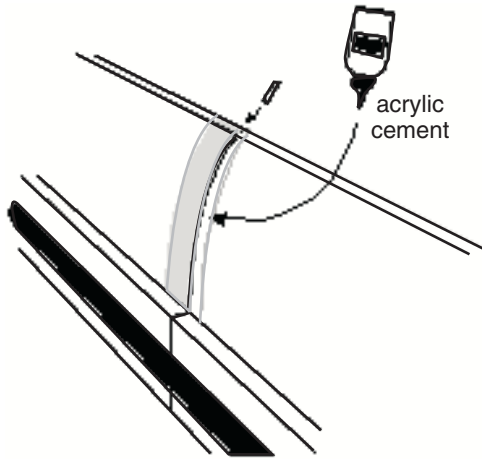
If after removing dirt and grease, the acrylic can be waxed with a good grade commercial wax. This will improve the appearance of the surface by filling in most minor scratches. Wax should be applied in a thin even coat and brought to a high polish by rubbing lightly with a dry clean soft cloth, such 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.

PLEXIGLASS REPAIR



PARTS LIST

- 1" Plastic rod 3/16" diameter
- Acrylic Solvent Cement (IPS weldon #16, #40 or comparable)
- Masking tape & duct tape (not supplied)

INSTRUCTIONS

Note: Cases must be leveled and set prior to joining plexiglass. Cases were prejoined, leveled and set at the factory to assure proper fit at the installation.

- Step 1** Prepare front plexiglass for cement application by placing masking tape, a maximum 1/16 of an inch from the seam, on both sides front and back. Tape is to protect plexiglass from cement spill over. Scarring will occur if cement touches clear plexiglass.
- Step 2** Sand edges with 60-80 grit paper. Parts must fit well with no visual gap. Keep plexiglass clean and clear of dust.
- Step 3** Remove protective mask from plexiglass. Separate front plexiglass pieces enough to apply a bead of #16 cement within one edge inside of seam and plastic rod area. If Weldon

#40 was supplied, refer to the instructions below.

- Step 4** Realign front plexiglass and push together gently allowing cement to wet both surfaces. Insert the plastic rod until flush with top of plexiglass.
- Step 5** Clamp firmly and apply tape (2" duct tape recommended) across face of seam to secure plexiglass from shifting while cement dries. Allow 24 hours for glue to cure completely, however joint will be strong enough to work on after 2 hours.

INSTRUCTIONS FOR #40 WELD-ON CEMENT

INSTRUCTIONS:

- Step 1** Bring components "A" and "B" to room temperature.
- Step 2** Add component "A" to component "B". Items have been pre-measured at the factory.
- Step 3** Stir mixture slowly and evenly to prevent air bubbles. Mix for 1-3 minutes.
- Step 4** Apply cement to one or both surfaces with applicator. **Assemble immediately!**
- Step 5** Apply just enough pressure to remove air bubbles. Do not squeeze joint so hard as to force cement out of the joint – a dry joint may result.
- Step 4** Allow to dry approximately 4 hours (at 70°). More time may be required at lower temperatures.

Maintenance



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 moisture resistant lamp holders, shields and end caps. Whenever a fluorescent lamp is replaced, be certain to reinstall the lamp shield and end caps over the lamp. The lamps supplied are single slim-line or bi-pin type with or without starters.

T-5 REPLACEMENT

After replacing the T-5 bulbs, be sure to turn the light(s) off then on again.

EVAPORATOR FANS

The evaporator fans are located at the center front of these merchandisers directly beneath the display pans. Should fans or blades need servicing, always replace fan blades with the raised embossed side of the blade TOWARD THE MOTOR.

COPPER COILS

The copper coils used in Hussmann merchandisers may

be repaired in the field. Materials are available from local refrigeration wholesalers.

Hussmann recommends using #15 Sil-Fos for repairs.

TIPS & 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 are open—allowing moisture to enter



IMPORTANT INFORMATION

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

Specifications

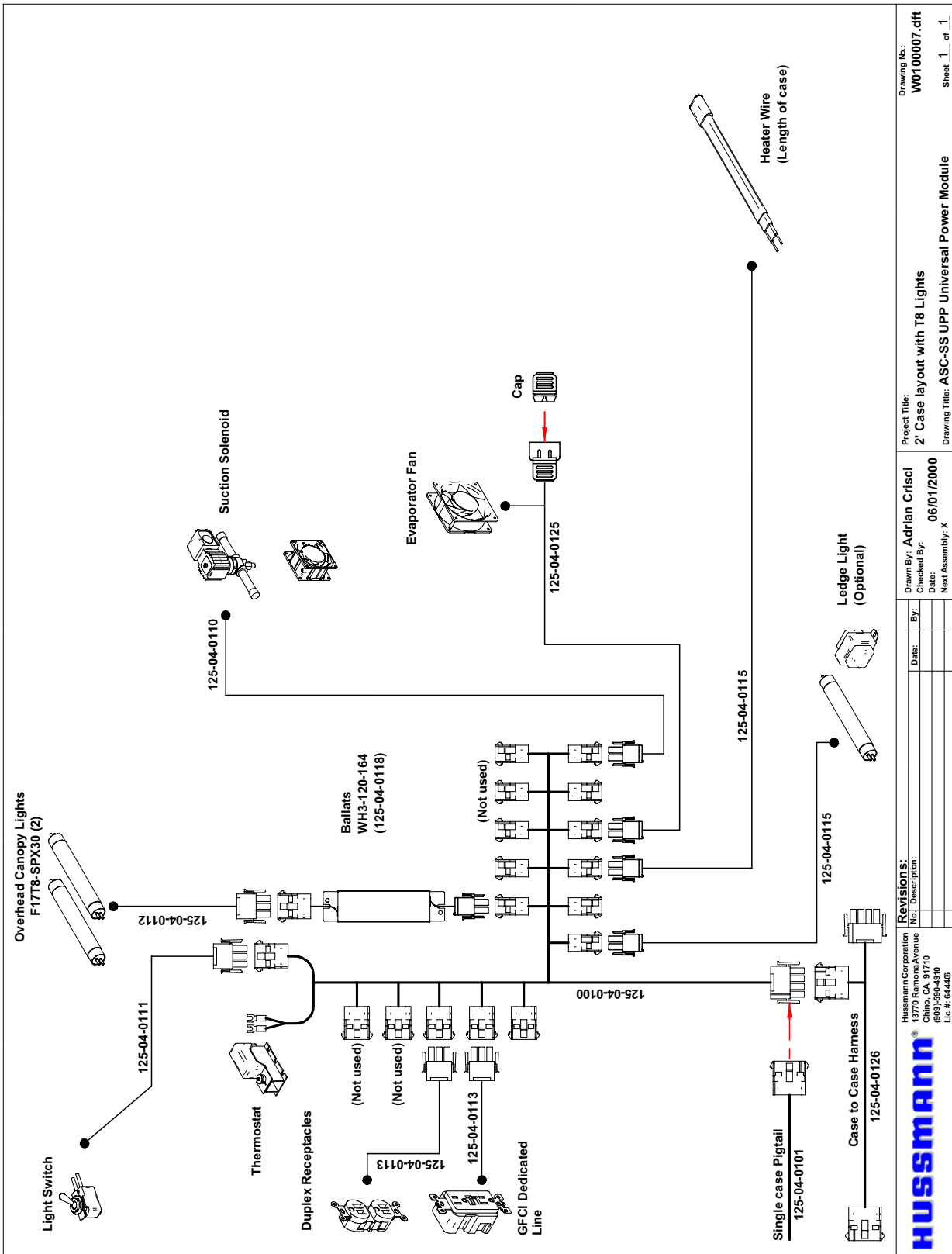
Model & Length	Application	Refrigeration		Average Temperatures (°F)			Disch. Air Speed (CFM)	T-Stat Settings (°F)	Coil Type	Fan Blade Size (in) & Pitch (°)	Qty. Evap. Fans	Defrosts per day Min.	Ele Qty.	c. Load (Amps) @ ~115 VAC			
		(Ft.)	(Total)	Evap.	Prod.	Disch.								Fans Eng. Eff.	Fans Std.	Case Warmer	Case Lights
ESS																	
4'	Deli	550	3,300	20°	36°	28°	300	26°	Forced Air	8" x 10°	1	40	3	0.33	0.66	0.35	0.59
	Meat / Fish	650	2,600	20°	33°	26°	300	26°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.35	0.59
6'	Deli	550	3,300	20°	36°	28°	300	26°	Forced Air	8" x 10°	2	40	3	0.66	1.20	0.52	0.59
	Meat / Fish	650	3,900	20°	33°	26°	300	26°	Forced Air	8" x 10°	2	40	3	0.66	1.20	0.52	0.59
8'	Deli	550	4,400	20°	36°	28°	300	26°	Forced Air	8" x 10°	2	40	3	0.66	1.20	0.70	0.59
	Meat / Fish	650	5,300	20°	33°	26°	300	26°	Forced Air	8" x 10°	2	40	3	0.66	1.20	0.70	0.59
10'	Deli	550	5,500	20°	36°	28°	300	26°	Forced Air	8" x 10°	3	40	3	0.99	1.80	0.87	0.59
	Meat / Fish	650	6,500	20°	33°	26°	300	26°	Forced Air	8" x 10°	3	40	3	0.99	1.80	0.87	0.59
12'	Deli	550	6,600	20°	36°	28°	300	26°	Forced Air	8" x 10°	3	40	3	0.99	1.80	1.04	0.59
	Meat / Fish	650	7,800	20°	33°	26°	300	26°	Forced Air	8" x 10°	3	40	3	0.99	1.80	1.04	0.59
ESS - Wedges																	
45°	Inside - Deli	1,650		20°	36°	28°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.26	0.61
	Inside - Meat	1,950		33°	24°	26°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.26	0.61
	Outside - Deli	1,650		36°	28°	28°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.09	0.61
	Outside - Meat	1,950		33°	24°	26°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.09	0.61
90°	Inside - Deli	3,850		36°	28°	28°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.43	0.61
	Inside - Meat	4,550		33°	24°	26°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.43	0.61
	Outside - Deli	3,850		36°	28°	28°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.09	0.61
	Outside - Meat	4,550		33°	24°	26°	200	28°	Forced Air	8" x 10°	1	40	3	0.33	0.60	0.09	0.61

Condensing Unit Data

ESS	- 72" Tall	Set (PSI)		Size (HP)	Voltage Ampacity	
		Out	In		(VAC)	
4'	Deli	30	50	1/3	115	10.9
	Meat / Fish	30	50	1/3	115	10.9
6'	Deli	30	50	1/3	115	10.9
	Meat / Fish	30	50	1/2	115	19.9
8'	Deli	30	50	3/4	208/230	8.7
	Meat / Fish	30	50	3/4	208/230	8.7
10'	Deli	30	50	3/4	208/230	8.7
	Meat / Fish	30	50	1	208/230	13.0
12'	Deli	30	50	1	208/230	13.0
	Meat / Fish	30	50	1	208/230	13.0

NOTES: These refrigerated merchandisers have been designed for use in stores where temperatures and humidity are maintained at or below 75°F and 55%RH. Stores are responsible for setting their cases appropriately in conditions which vary from the above. The number of defrosts and/or the duration may vary for cases displaying products for which they were not designed. Italicized data indicates optional equipment.

Electrical Schematics



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 Husseilmann Corporation
 13770 Ramona Avenue
 Chino, CA 91710
 (909) 590-4910
 Lic. # 64446

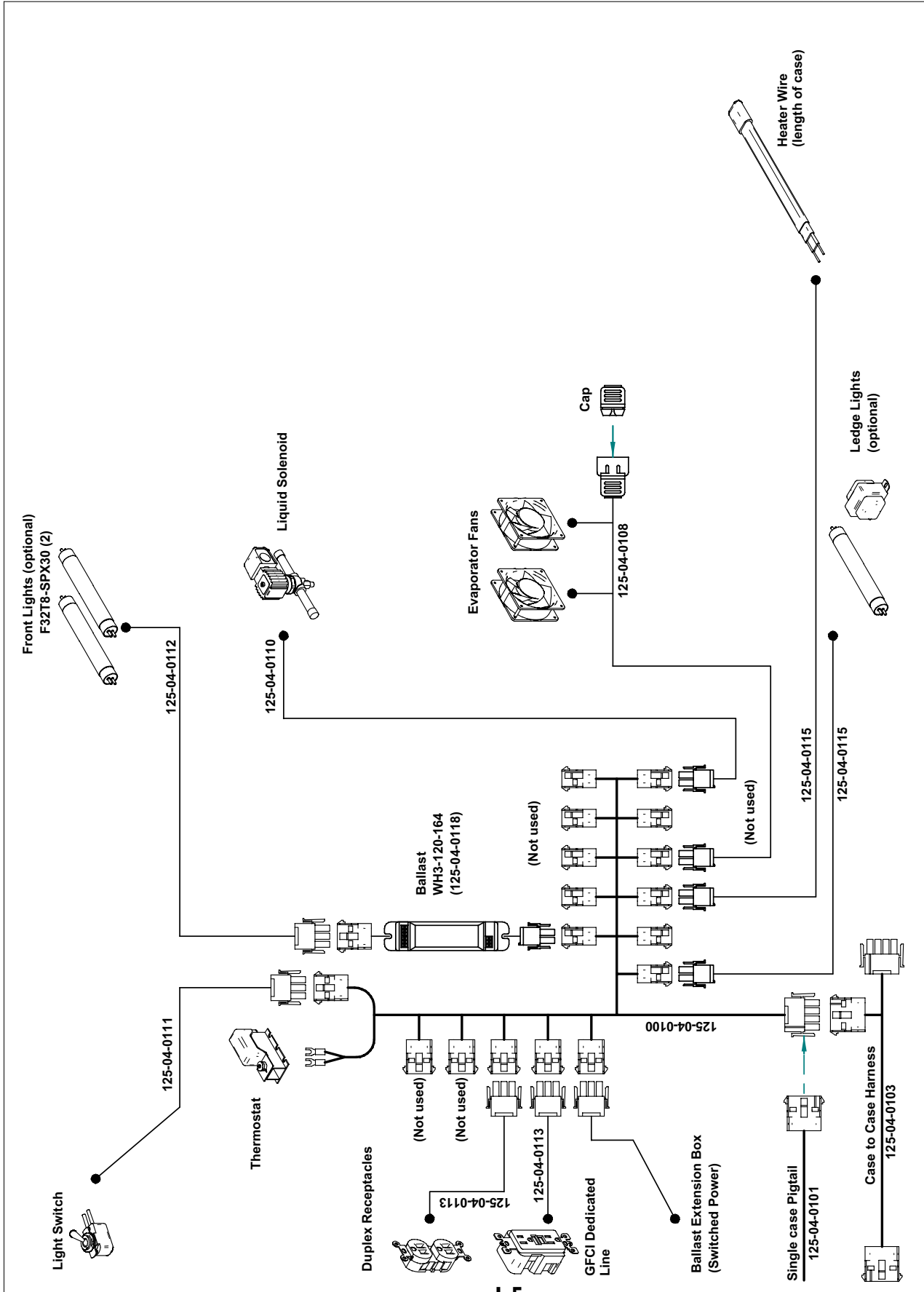
Revisions:

No.	Description	By:	Date:

Drawn By: **Adrian Crisci**
 Checked By: **06/01/2000**
 Date: **Next Assembly: X**

Project Title: **2' Case layout with T8 Lights**
 Drawing Title: **ASC-SS UPP Universal Power Module**

Drawing No.: **W0100007.dft**
 Sheet **1** of **1**



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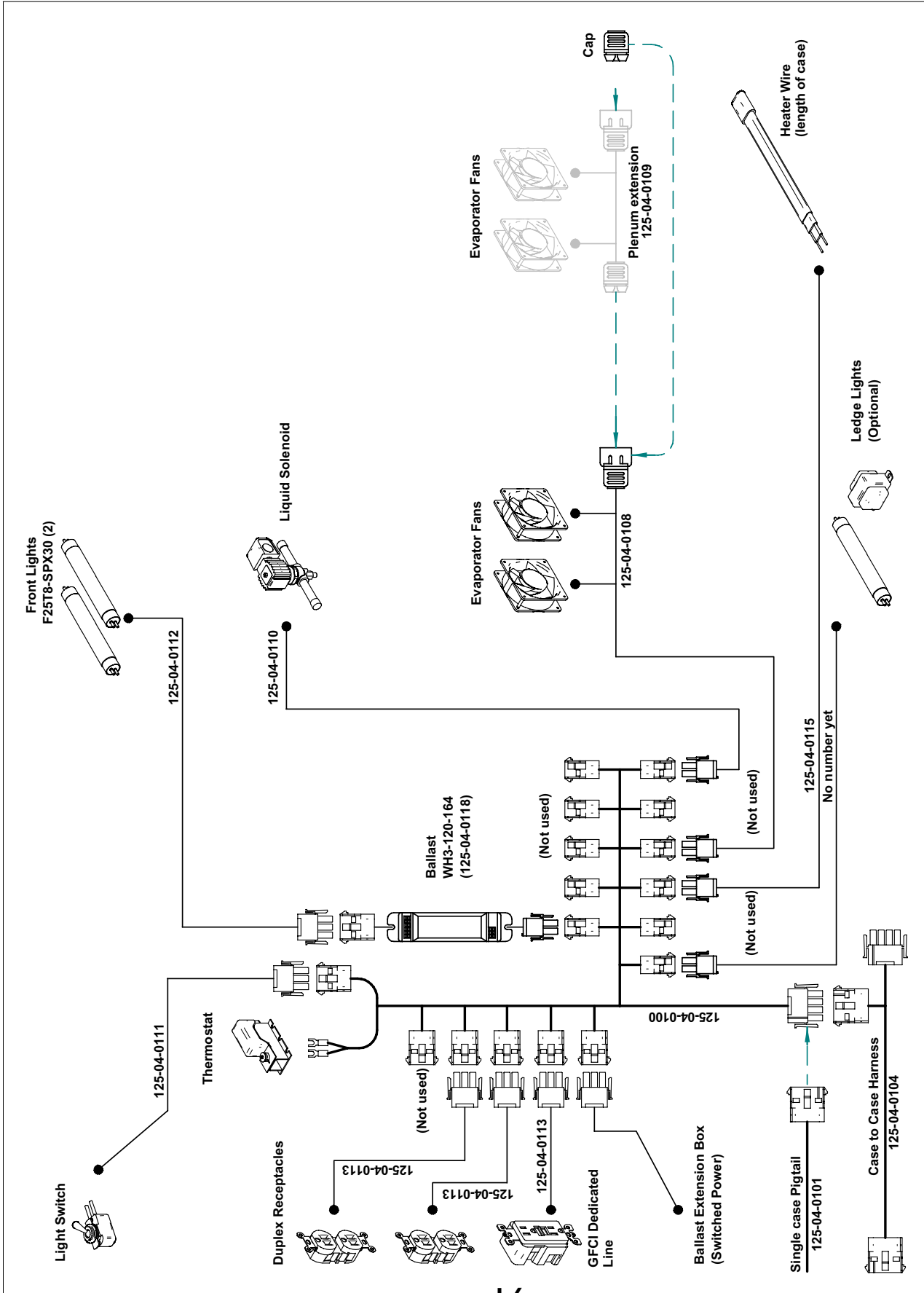
Revisions:	No.	Description:
1	Added rear heater to case	

Date:	By:
07/19/99	AEC

Drawn By: Adrian Crisci
 Checked By: 05.25.00
 Date:
 Next Assembly: X

Project Title:
 4' Case layout with T8 Lights
 Drawing Title: ASC-SS-UPP Universal Power Module

Drawing No.: W0100008
 Sheet 1 of 1



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 Hussmann Corporation
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 Richmond, VA 23234
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 Lic.#: 64448

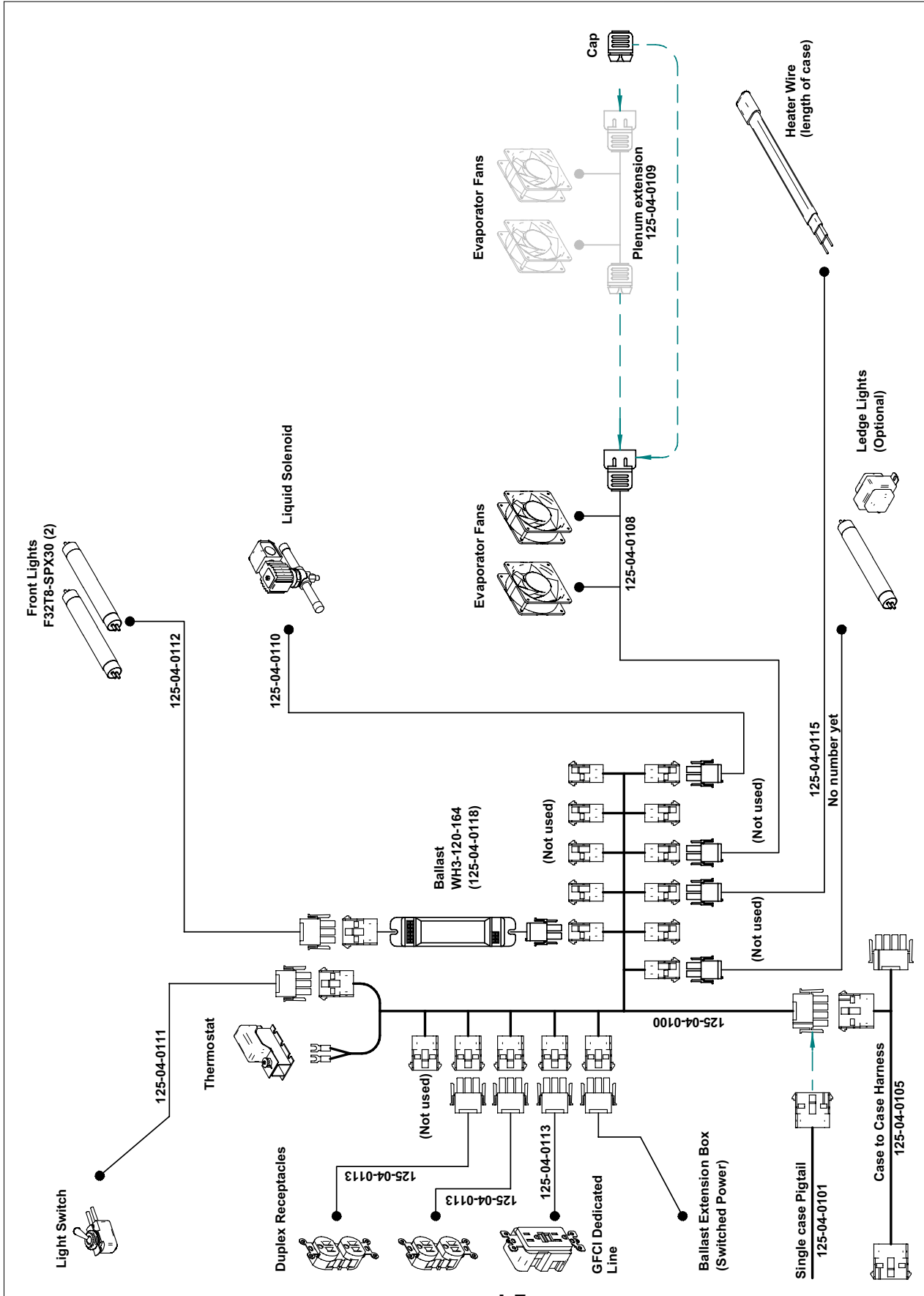
Revisions:	No.	Description:	Date:	By:
1	Added rear heater to case	07/19/99	AEC	

Drawn By: Adrian Crisci
 Checked By: 05.25.2000
 Date:
 Next Assembly: X

Project Title:
6' Case layout with T8 Lights

Drawing No: W0100009
 Sheet 1 of 1

Drawing Title: **ASC-SS-UPP Universal Power Module**



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 Columbus, GA 31906
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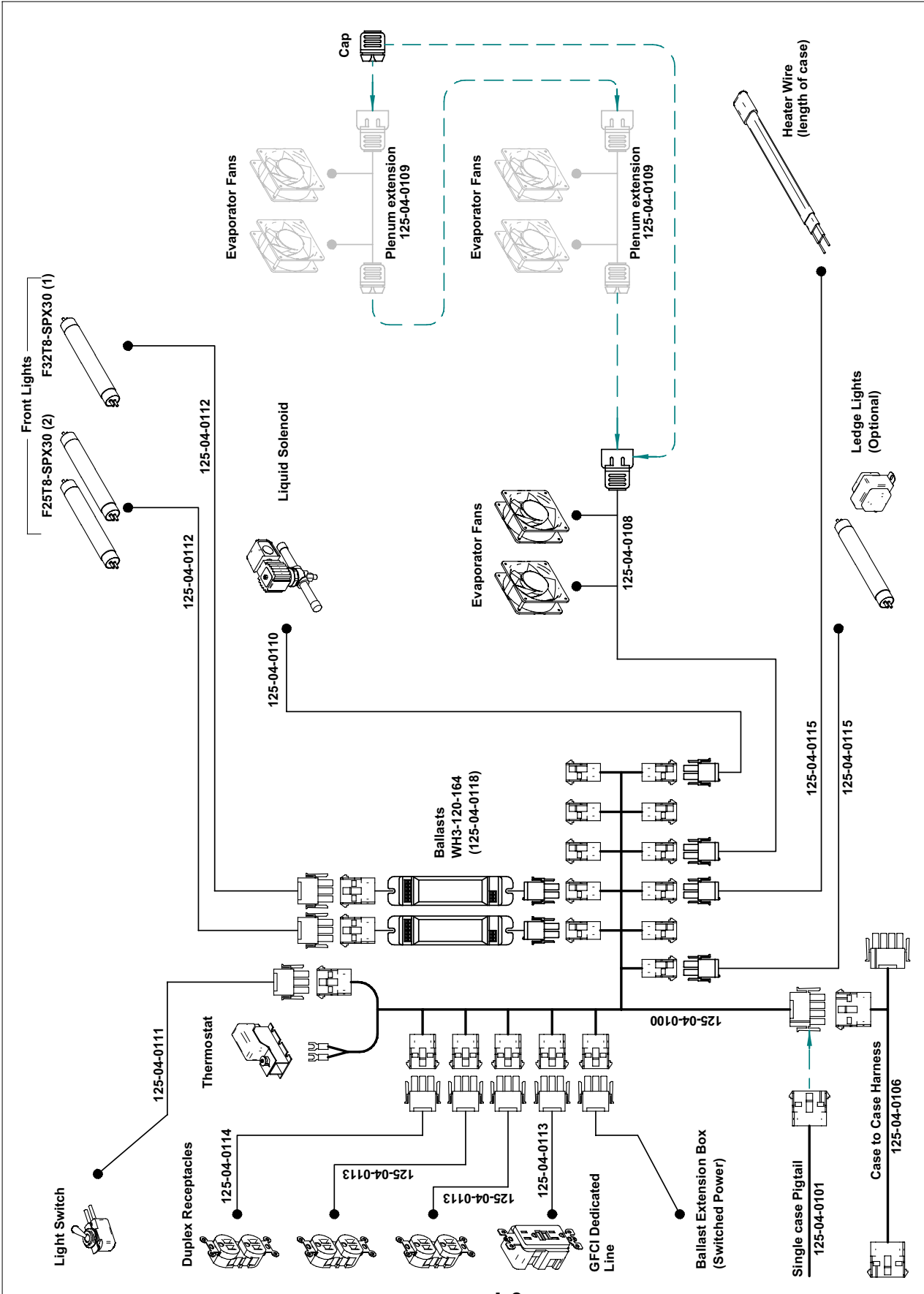
Revisions:	No.	Description:	Date:	By:
1		Added test heater to case	07/19/99	AEC

Drawn By: **Adrian Crisci**
 Checked By: _____
 Date: 05.25.2000
 Next Assembly: X

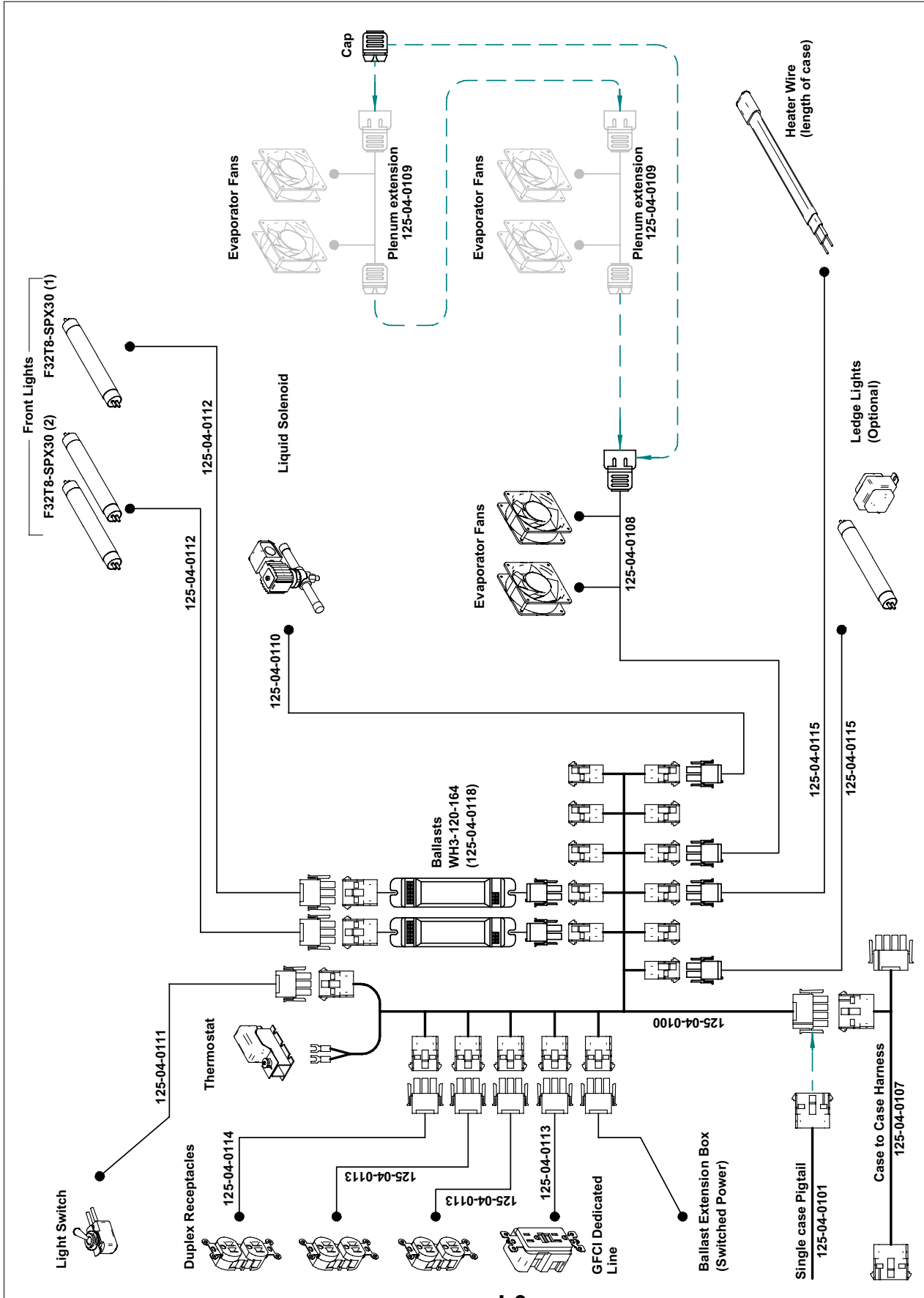
Project Title:
8' Case layout with T8 Lights

Drawing Title: **ASC-SS-UPP Universal Power Module**

Drawing No.: **W0100010**
 Sheet **1** of **1**



HUSSMANN Hussmann Corporation 13770 Ramona Avenue Chino, CA 91710 (909) 930-4910 Lic.#: 64446		Revisions: No. Description: 1 Added rear heater to case	Date: 07/19/99 By: AEC	Drawn By: Adrian Crisci Checked By: 05.25.2000 Date: Next Assembly: X	Project Title: 10' Case layout with T8 Lights Drawing Title: ASC-SS-UPP Universal Power Module	Drawing No.: W0100011 Sheet 1 of 1
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<p>HUSSMANN Hussmann Corporation 2470 Warner Avenue Columbus, GA 31906 (706) 590-4310 Lic.#: 644406</p>		<p>Revisions: No. Description: 1 Added rear heater to case</p>	<p>Date: 07/19/99 By: AEC</p>	<p>Drawn By: Adrian Crisci Checked By: Date: 05/25/99 Next Assembly: X</p>	<p>Project Title: 12' Case with T8 Lights</p>	<p>Drawing Title: ASC-SS-UPP Universal Power Module</p>
<p>Drawing No.: W0100012</p>		<p>Sheet 1 of 1</p>		<p>Sheet 1 of 1</p>		

Appendices

APPENDIX A. – Temperature Guidelines

The refrigerators should be operated according to the manufacturer's published engineering specifications for entering air temperatures for specific equipment applications. Table I shows the typical temperature of the air entering the food zone one hour before the start of defrost and one hour after defrost for various categories of refrigerators. Refer to Appendix C for Field Evaluation Guidelines.

TABLE I

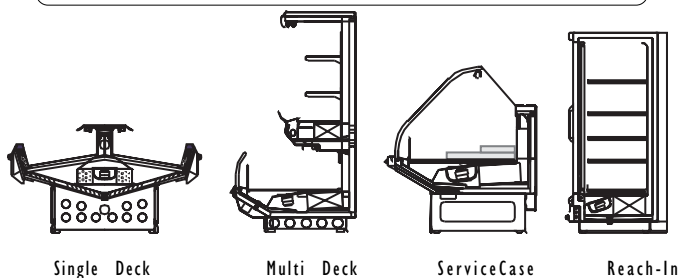
Type of Refrigerator Typical Entering Air Temperature

I. OPEN DISPLAY

A. Non frozen:	
1) Meat	28 °F
2) Dairy/Deli	32 °F
3) Produce	
a. Processed	36 °F
b. Unprocessed	45 °F
B. Frozen	0 °F
C. Ice Cream	-5 °F

II. CLOSED DISPLAY

A. Non frozen:	
1) Meat	34 °F
2) Dairy/Deli	34 °F
3) Produce	
a. Processed	36 °F
b. Unprocessed	45 °F
B. Frozen	0 °F
C. Ice Cream	-5 °F



I. Open Display Styles

II. Closed Display Styles

APPENDIX B. – Application Recommendations

1.0 Temperature performance is critical for controlling bacteria growth. Therefore, the following recommendations are included in the standard. They are based on confirmed field experience over many years.

- 1.1 The installer is responsible for following the installation instructions and recommendations provided by the manufacturer for the installation of each individual type refrigerator.
- 1.2 Refrigeration piping should be sized according to the equipment manufacturer's recommendations and installed in accordance with normal refrigeration practices. Refrigeration piping should be

insulated according to the manufacturer's recommendations.

- 1.3 A clogged waste outlet blocks refrigeration. The installer is responsible for the proper installation of the system which dispenses condensate waste through an air gap into the building indirect waste system.
- 1.4 The installer should perform a complete start-up evaluation prior to the loading of food into the refrigerator, which includes such items as:
 - a) Initial temperature performance, Coils should be properly fed with a refrigerant according to manufacturer's recommendations.
 - b) Observation of outside influences such as drafts, radiant heating from the ceiling and from lamps. Such influence should be properly corrected or compensated for.
 - c) At the same time, checks should be made of the store dry-bulb and wet-bulb temperatures to ascertain that they are within the limits prescribed by the manufacturer.
 - d) Complete start-up procedures should include checking through a defrost to make certain of its adequate frequency and length without substantially exceeding the actual needs. This should include checking the electrical or refrigerant circuits to make sure that defrosts are correctly programmed for all the refrigerators connected to each refrigeration system.
 - e) Recording instruments should be used to check performance.

APPENDIX C. – Field Recommendations

Recommendations for field evaluating the performance of retail food refrigerators

- 1.0 The most consistent indicator of display refrigerator performance is temperature of the air entering the product zone (see Appendix A). In practical use, the precise determination of return air temperature is extremely difficult. Readings of return air temperatures will be variable and results will be inconsistent. The product temperature alone is not an indicator of refrigerator performance.

NOTE: Public Health will use the temperature of the product in determining if the refrigerator will be allowed to display potentially hazardous food. For the purpose of this evaluation, product temperature above the FDA Food Code 1993 temperature for potentially hazardous food will be the first indication that an evaluation should be performed. It is expected that all refrigerators will keep food at the FDA Food Code 1993 temperature for potentially hazardous food.

- 1.1 The following recommendations are made for the purpose of arriving at easily taken and understood data which, coupled with other observations, may be used to determine whether a display refrigerator is working as intended:
 - a) **INSTRUMENT** — A stainless steel stem-type thermometer is recommended and it should have a dial a minimum of 1 inch internal diameter. A test thermometer scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to 1 °C (1.8 °F). Temperature measuring devices that are scaled

only in Fahrenheit shall be accurate to 2°F. The thermometer should be checked for proper calibration. (It should read 32°F when the stem is immersed in an ice water bath).

- b) LOCATION — The probe or sensing element of the thermometer should be located in the airstream where the air first enters the display or storage area, and not more than 1 inch away from the surface and in the center of the discharge opening.
- c) READING — It should first be determined that the refrigerator is refrigerating and has operated at least one hour since the end of the last defrost period. The thermometer reading should be made only after it has been allowed to stabilize, i.e., maintain a constant reading.
- d) OTHER OBSERVATIONS — Other observations should be made which may indicate operating problems, such as unsatisfactory product, feel/appearance.
- e) CONCLUSIONS — In the absence of any apparent undesirable conditions, the refrigerator should be judged to be operating properly. If it is determined that such condition is undesirable, i.e., the product is above proper temperature, checks should be made for the following:
 1. Has the refrigerator been loaded with warm product?
 2. Is the product loaded beyond the “Safe Load Line” markers?
 3. Are the return air ducts blocked?
 4. Are the entering air ducts blocked?
 5. Is a dumped display causing turbulent air flow and mixing with room air?
 6. Are spotlights or other high intensity lighting directed onto the product?
 7. Are there unusual draft conditions (from heating /air-conditioning ducts, open doors, etc.)?
 8. Is there exposure to direct sunlight?
 8. Are display signs blocking or diverting airflow?
 9. Are the coils of the refrigerator iced up?
 11. Is the store ambient over 75°F, 55% RH as set forth in ASHRAE Standard 72 and ASHRAE Standard 117?
 12. Are the shelf positions, number, and size other than recommended by the manufacturer?
 13. Is there an improper application or control system?
 14. Is the evaporator fan motor/blade inoperative?
 15. Is the defrost time excessive?
 16. Is the defrost termination, thermostat (if used) set too high?
 17. Are the refrigerant controls incorrectly adjusted?
 18. Is the air entering the condenser above design conditions? Are the condenser fins clear of dirt, dust, etc.?
 19. Is there a shortage of refrigerant?
 20. Has the equipment been modified to use replacements for CFC-12, CFC-502 or other refrigerant? If so, have the modifications been made in accordance with the recommendations of the equipment

manufacturer? Is the refrigerator charged with the proper refrigerant and lubricant? Does the system use the recommended compressor?

APPENDIX D. — Recommendations to user

- I.0 The manufacturer should provide instructions and recommendations for proper periodic cleaning. The user will be responsible for such cleaning, including the cleaning of low temperature equipment within the compartment and the cooling coil area(s). Cleaning practices, particularly with respect to proper refrigerator unloading and warm-up, must be in accordance with applicable recommendations.
- I.1 Cleaning of non frozen food equipment should include a weekly cleaning of the food compartment as a minimum to prevent bacteria growth from accumulating. Actual use and products may dictate more frequent cleaning. Circumstances of use and equipment design must also dictate the frequency of cleaning the display areas. Weekly washing down of the storage compartment is also recommended, especially for equipment subject to drippage of milk or other liquids, or the collection of vegetable, meat, crumbs, etc. or other debris or litter. Daily cleaning of the external areas surrounding the storage or display compartments with detergent and water will keep the equipment presentable and prevent grime buildup.
- I.2 Load levels as defined by the manufacturer must be observed.
- I.3 The best preservation is achieved by following these rules:
 - a) Buy quality products.
 - b) Receive perishables from transit equipment at the ideal temperature for the particular product.
 - c) Expedite perishables to the store's storage equipment to avoid unnecessary warm-up and prolonged temperature recovery. Food store refrigerators are not food chillers nor can they reclaim quality lost through previous mishandling.
 - d) Care must be taken when cross merchandising products to ensure that potentially hazardous vegetable products are not placed in non refrigerated areas.
 - e) Display and storage equipment doors should be kept closed during periods of inactivity.
 - f) Minimize the transfer time of perishables from storage to display.
 - g) Keep meat under refrigeration in meat cutting and processing area except for the few moments it is being handled in processing. When a cut or tray of meat is not to be worked on immediately, the procedure should call for returning it to refrigeration.
 - h) Keep tools clean and sanitized. Since mechanical equipment is used for fresh meat processing, all such equipment should be cleaned at least daily and each time a different kind of meat product comes in contact with the tool or equipment.
 - i) Make sure that all refrigeration equipment is installed and adjusted in strict accordance with the manufacturer's recommendations.
 - j) See that all storage and refrigeration equipment is kept in proper working order by routine maintenance.

HUSSMANN®

Limited Warranty

This warranty is made to the original user at the original installation site and is not transferable.

Hussmann merchandisers are warranted to be free from defect in material and workmanship under normal use and service for a period of one (1) year from the date of original installation (not to exceed fifteen (15) months from the date of shipment for the factory). **Hussmann Impact Modular Coils are warranted for a total of five (5) years based upon the above criteria.** Hussmann's obligation under this warranty shall be limited to repairing or exchanging any part or parts, without charge F.O.B. factory or nearest authorized parts depot within said period and which is proven to the satisfaction of the original manufacturing plant warranty group to be thus defective.

Hussmann covers the entire case or refrigeration product and all its components (except for lamps, driers, fuses, and other maintenance type replacement parts) for the one (1) year warranty period.

Additionally, Hussmann warrants for a total period of three (3) years all sealed, multi-glass assemblies except those used in sliding doors on closed meat display cases. If within three (3) years from the date of installation (not to exceed thirty-nine (39) months from the date of shipment from factory), it shall be proven to the satisfaction of the originating factory warranty group that there is impaired visibility through the multi-glass assemblies thereof caused by moisture between the glasses, the multi-glass assembly will be replaced free of charge, F.O.B. factory. This additional warranty excludes accident, misuse, or glass breakage.

On Hussmann manufactured self-contained display cases, Hussmann agrees to repair or exchange, at its option, the original motor/compressor unit only with a motor/compressor of like or of similar design and capacity if it is shown to the satisfaction of Hussmann that the motor/compressor is inoperative due to defects in factory workmanship or material under normal use and service as outlined in Hussmann's "Installation Instructions" which are shipped inside new Hussmann equipment. Hussmann's sole obligation under this warranty shall be limited to a period not to exceed five years from date of factory shipment.

On Hussmann refrigeration systems, an additional (4) year extended warranty for the motor/compressor assembly is available, but must be purchased prior to shipment to be in effect. Hussmann reserves the right to inspect the job site, installation and reason for failure.

The motor/compressor warranties listed above do not include replacement or repair of controls, relays, capacitors, overload protectors, valve plates, oil pumps, gaskets or any external part on the motor/compressor replaceable in the field, or any other part of the refrigeration system or self-contained display case.

THE WARRANTIES TO REPAIR OR REPLACE ABOVE RECITED ARE THE ONLY WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, MADE BY HUSSMANN WITH RESPECT TO THE ABOVE MENTIONED EQUIPMENT, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND HUSSMANN NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT, ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID EQUIPMENT OR ANY PART THEREOF.

THIS WARRANTY SHALL NOT APPLY TO LOSS OF FOOD OR CONTENTS OF THE EQUIPMENT DUE TO FAILURE FOR ANY REASON. HUSSMANN SHALL NOT BE LIABLE:

- For payment of labor for any removal or installation of warranted parts;
- For any repair or replacements made without the written consent of Hussmann, or when the equipment is installed or operated in a manner contrary to the printed instructions covering installation and service which accompanied such equipment;
- For any damages, delays, or losses, direct or consequential which may arise in connection with such equipment or part thereof;
- For damages caused by fire, flood, strikes, acts of God or circumstances beyond its control;
- When the equipment is subject to negligence, abuse, misuse or when the serial number of the equipment has been removed, defaced, or altered;
- When the equipment is operated on low or improper voltages
- When the equipment is put to a use other than normally recommended by Hussmann (i.e. deli case used for fresh meat);
- When operation of this equipment is impaired due to improper drain installation;
- For payment of refrigerant loss for any reason;
- For costs related to shipping or handling of replacement parts.

Hussmann Corporation, Corporate Headquarters: Bridgeton, Missouri, U.S.A. 63044 August 1, 1998

Service Record

Last service date: By:

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

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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: