

HUSSMANN®/CHINO

Installation
& Operation
Manual

REV. 1023

RBB

UPRIGHT BACK BAR DELI CASE



HUSSMANN®

RBB

UPRIGHT BACK BAR DELI CASE

INSTALLATION & OPERATION GUIDE

General Instructions

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This Booklet Contains Information on:

The RBB this case is a narrow 23" depth multi deck air curtain case designed to display pre-packaged Deli products. It is constructed with a lower storage area which provides a counter-top prep area. This lower storage is non-refrigerated as a standard with the option to refrigerate if desired.

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.

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

HUSSMANN®/CHINO

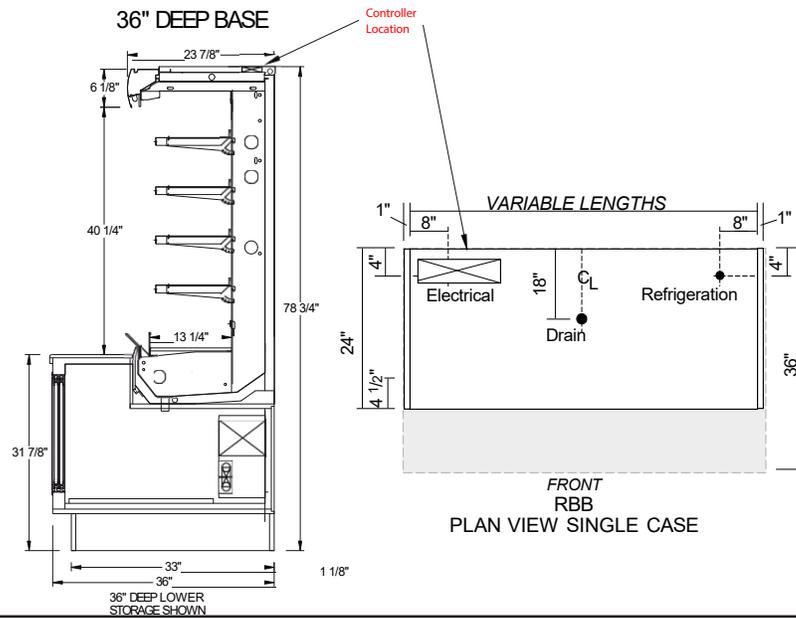
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**ATTENTION
INSTALLER**

After case has been brought to running temperature
 verify screws along glass clamp aluminum
 extrusion are tight.

Cut and Plan Views



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 case.

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.

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 carpenter's level and shim legs accordingly. Case must be raised correctly, under legs where support is best, to prevent damage to case.

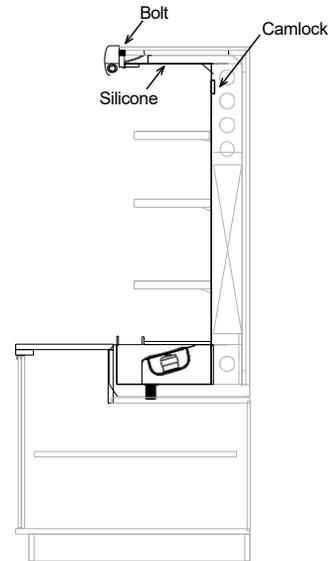
1. Check level of floor where cases are to be set. Determine the highest point of the floor; cases will be set off this point.
2. Set first case, and adjust legs over the highest part of the floor so that case is level. Prevent damage - case must be raised under leg or by use of 2x6 or 2x4 leg brace. 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.
4. Apply liberal bead of case joint sealant (butyl) to dotted area shown in (Figure on page 4) of first case. Apply heavy amount to cover entire shaded area.

Installation (Cont'd)

DO NOT USE PERMAGUM!



5. Slide second case up to first case snugly. Then level second case to the first case so glass front, bumper and top are flush.
6. Attach sections together via a bolt located in top of case (see diagram and lock camlock in place).



Joint Trim

After cases have been leveled and joined and refrigeration, electrical and wasted 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, 8" from the front.

P-traps must be installed at the base of all refrigerated cases. The 1 1/2" P-TRAP and threaded adapter must be installed to prevent air leakage and insect entrance into the fixture.

Installing Condensate Drain - Remote

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

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.

Oil traps must be installed at the base of all suction line vertical risers on refrigerated cases.

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 RBB SPEC sheet for the appropriate settings for your merchandiser. Maintain these parameters to achieve near constant product temperatures. Product temperature should first be measured in the morning, after having been refrigerated overnight. For all multiplexing, defrost should be time terminated. Defrost length and frequency should be as directed in the RBB technical data sheet. 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.

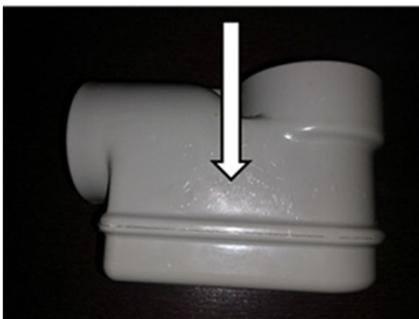
Access to TX Valves and Drain Lines

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 the pans within the case.

ELECTRONIC - The electronic expansion valve master and slave cylinder(s) are located within the electrical access panel(s) in the rear of case. Rear panels lift up and out.

WARNING!

Do NOT apply thread sealer to ABS P-Trap.



Electronic Expansion Valve (Optional)

A wide variety of electronic expansion valves and case controllers can be utilized. Please refer to EEV and controller Hussmann's information sheet. Sensors for electronic 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.



**ATTENTION
INSTALLER**

After case has been brought to running temperature verify screws along glass clamp aluminum extrusion are tight.

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.
5. The difference is superheat.
6. Set the superheat for 5°F - 7°F.

T-STAT Location

The T-STAT is located on the upper right hand side, inside the light can. It's adjustment is accessible through a pop-out chrome plug (1" round).

Refrigeration (Cont'd) - Spec Sheet

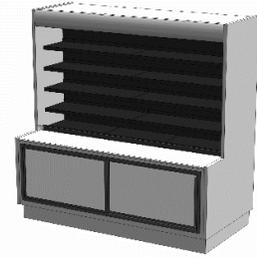
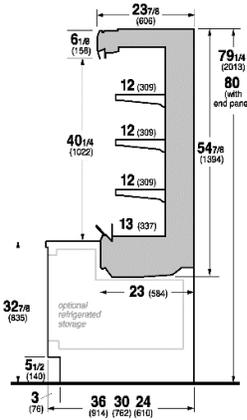
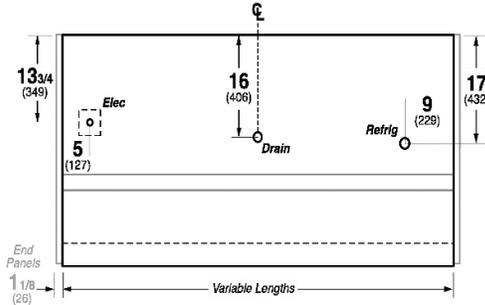


BACK BAR DISPLAY
HUSSMANN - RBB (CHINO)

REVISION DATE 05/14/19

DOE 2017 Energy Efficiency Compliant
Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.

RBB



REFRIGERATION DATA:

CASE LENGTHS	CASE USAGE	CAPACITY ** (BTU/HR/FT)		TEMPERATURE (°F)			VELOCITY (FT/MIN)
		RATING CONDITION		EVAPORATOR		DISCHARGE AIR * (°F)	
		NSF 7	AHRI 1200	NSF 7	AHRI 1200	NSF 7	
4' 5' 6' 8' 10' 12'	BACK BAR	1270	1050	24	26	30-32	250-350
LOWER STORAGE: 24"	BACK BAR	40	40	28	28	31-33	380-600
LOWER STORAGE: 30"	BACK BAR	75	75	27	27	31-33	380-600
LOWER STORAGE: 36"	BACK BAR	110	110	27	27	32-34	380-600

CASE LENGTHS	EST. REFG. CHRGS. (LBS)	20°F ENTERING GLYCOL 6° RISE TOP			
		TOP		LOWER STORAGE	
		GPM	PSI	GPM	PSI
4'	1.0	1.8	2.3	0.3	0.0
5'	1.2	2.2	3.5	0.4	0.1
6'	1.4	2.6	2.1	0.4	0.2
8'	2.0	3.4	3.3	0.5	0.5
10'	2.5	4.2	4.7	0.8	0.7
12'	2.9	5.0	4.3	0.9	0.9

*FRONT DISCHARGE AIR MEASURED INSIDE AIR CURTAIN HONEYCOMB

**REFRIGERATION NOTES:

- 1) BTU'S INCLUDE CANOPY LIGHTS. ADD 10 BTUS/SHELF/FT FOR EACH SHELF (LIGHT)
- 2) ALL CASES EQUIPPED WITH NIGHT CURTAINS
- 3) FOR AHRI TEST, NIGHT CURTAINS ARE PULLED DOWN FOR 6 HOURS AND ALL LIGHTS ARE TURNED OFF PER AHRI 1200 TEST PROCEDURES
- 4) FOR NSF 7, THE LOAD LISTED IS WITHOUT THE NIGHT CURTAINS PULLED DOWN.
- 5) AHRI 1200 RATING POINT FOR ENERGY CONSUMPTION COMPARISON ONLY
- 6) USE DEW POINT FOR HIGH GLIDE REFRIGERANTS. CARE SHOULD BE TAKEN TO USE THE DEW POINT IN P/T TABLES FOR MEASURING AND ADJUSTING SUPERHEAT. ADJUST EVAPORATOR PRESSURE AS NEEDED TO MAINTAIN THE DISCHARGE AIR TEMPERATURE SHOWN.
- 7) RATING CONDITION IS NSF TYPE I, 75°F/55% RH

REFRIGERATION DATA CONTINUED:

LOCATION	ELEC. THERMOSTAT / AIR SENSOR SETTINGS		DEFROST TYPE	TIME (MIN)	DEFROST FREQUENCY (#/DAY)	TERM. TEMP (°F) COIL ONLY	DRIP TIME	DEFROST WATER (LBS/DAY/FT)
	USAGE	CUT IN (°F)						
UPPER SECTION	BACK BAR	31	28	OFF TIME	24	45	N/A	7.0
LOWER STORAGE	BACK BAR	31	28	OFF TIME		48	N/A	0.2

END PANEL WIDTH KEY		
# OF END PNLS	END PNL WIDTH (IN.)	TOTAL ADDED LENGTH (IN.)
1	1.125	1.125
2	1.125	2.25

ELECTRICAL DATA:

STANDARD FANS, HEATERS, LED LIGHTS (115 VOLT)

CASE LENGTH	EVAPORATOR FANS - BACK BAR				EVAPORATOR FANS - LOWER REFRIGERATED SECTION (OPTIONAL)				CANOPY LIGHTS LED		OPTIONAL LED SHELF LIGHTS		MAX. LED LOAD (W/ ALL OPTIONS)		ANTI-SWEAT HEATERS		CONVENIENCE OUTLETS (OPTIONAL)		
	# OF EVAP FANS	BLADE DIA. (IN.)	BLADE PITCH (°)	AMPS	WATTS	# OF EVAP FANS ***	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	# OUTLETS	VOLTS	AMPS
4'	1	8	25	0.3	8	1	0.3	9	0.1	10	0.3	31	0.4	41	N/A	N/A	N/A	N/A	N/A
5'	2	8	25	0.6	16	1	0.3	9	0.1	10	0.3	39	0.4	49	N/A	N/A	N/A	N/A	N/A
6'	2	8	25	0.6	16	1	0.3	9	0.2	21	0.4	48	0.6	67	N/A	N/A	N/A	N/A	N/A
8'	2	8	25	0.6	16	1	0.3	9	0.2	21	0.5	62	0.7	82	N/A	N/A	N/A	N/A	N/A
10'	4	8	25	1.2	32	2	0.6	18	0.2	21	0.7	78	0.9	99	N/A	N/A	N/A	N/A	N/A
12'	3	8	25	0.9	24	2	0.6	18	0.3	31	0.8	93	1.1	124	N/A	N/A	N/A	N/A	N/A

*** 24D and 30D options require one unit

OPTIONAL HIGH OUTPUT LED LIGHTS (115 VOLT)

CASE LENGTH	CANOPY LIGHTS H.O. LED		OPTIONAL SHELF		MAX. H.O. LED LOAD	
	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS
4'	0.1	15	0.4	46	0.5	61
5'	N/A	N/A	N/A	N/A	N/A	N/A
6'	0.3	30	0.7	78	0.9	108
8'	0.3	30	0.8	91	1.1	122
10'	N/A	N/A	N/A	N/A	N/A	N/A
12'	0.4	46	1.2	137	1.6	183

Electrical

Wiring Color Code

STANDARD CASE WIRE COLOR CODE CODIGO DE COLORES DE LOS ALAMBRES PARA LAS VITRINAS ESTANDAR CODE COULEUR 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 models will be full length fluorescent lamps located within the case at the top. The switch controlling the lights and the thermometer are located at the rear of the case mullion.



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.

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.

LED Driver Location

Drivers are located within top canopy of the case near the top lights.

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 flue 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. Set thermostat per Case specs section. Process the meat to enter case at 40°F or below. Product deterioration is very rapid above 40°F.
2. Discharge air temperature should be set per case specification section.

User Information (Cont'd)

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.

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 Hussmann's directions.
4. Rinse thoroughly.
5. Dry completely before resuming operation.

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.

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.

NOTE: The base channel insert must slide out in order to be cleaned. A hose can be used for cleaning purposes of this base insert channel only when no end panel is provided on the case.

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.

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 CHLORANITED CLEANER ON ANY SURFACE
- DO NOT USE ABRASIVES OR STEEL WOOL SCOURING PADS (these will mar the finish)

Maintenance



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.

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.*

Coil Access

The access panel to the coil is through the back wall. Remove shelves and unscrew the panel.

The coil can be accessed through the storage area.

Compressor Access

The compressor may be accessed by reaching over the front fascia. If desired, the fascia can be removed by lifting it up and out.

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 steels 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.

Maintenance (Cont'd)
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.

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

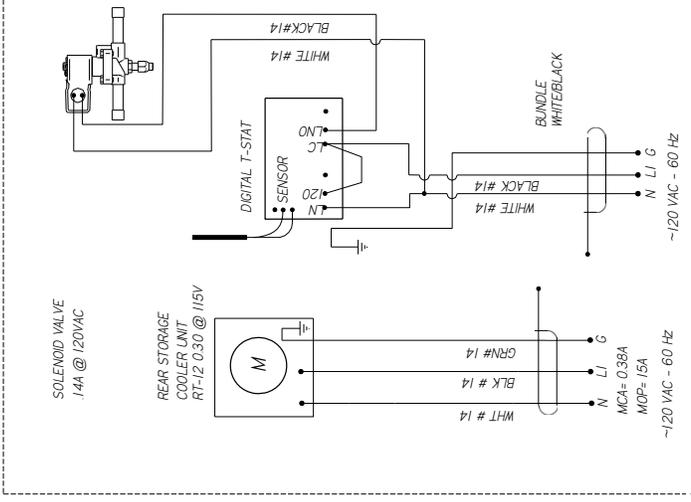
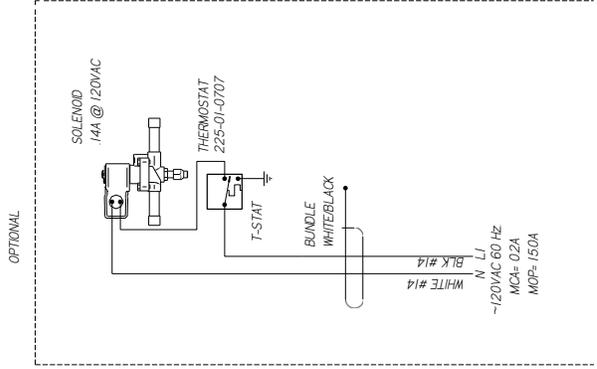
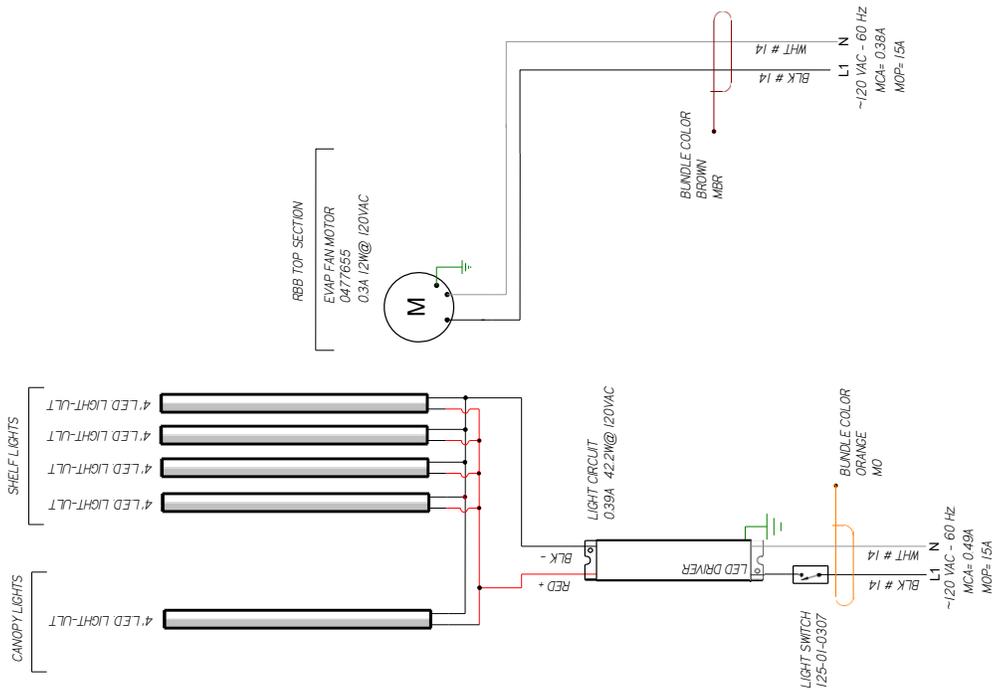
If chlorinated cleaners are used you must rinse, rinse, rinse and wipe dry immediately. The sooner you wipe off standing water, especially when sit contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity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

7. Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel
8. Regularly Restore/Passivate Stainless Steel

Wiring Diagrams		
RBB-8-SC	8'	3095098
RBB-4-R	4'	3019825
RBB-5-R	5'	3019826
RBB-6-R	6'	3019827
RBB-8-R	8'	3019828
RBB-10-R	10'	3019829
RBB-12-R	12'	3019830
RBB-10-R 36" BASE	10'	3022802
RBB-12-R 36" BASE	12'	3022801

CIRCUIT #1

120V	
100	



REV	EN	DATE	REVISION DESCRIPTION	REV BY	CHK BY	APP BY
A	ECN-CAP-0004994	2016/10/22	RELEASED TO PRODUCTION	CB	CB	CB
B	ECN-CAP-0005976	2017/01/10	REVISED LOWER STORAGE COIL	CB	CB	CB
C	ECN-CAP-0006205	2017/01/23	REVISED LOWER STORAGE F-STAT	CB	CB	CB
D	ECN-COD-0014511	2018/10/22	NEW LIGHTS	CB	CB	CB

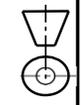
MATERIAL - NA
 DATE DRAWN - 11-22-16
 DRAWN BY - CRAIG BOOREY
 REVIEWED BY - CRAIG BOOREY
 APPROVED BY - CRAIG BOOREY
 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES.
 TOLERANCES ARE:
 DECIMALS .XX +0.3 .XXX
 ANGLES ± 2°
 PROJECTION

HUSSMANN
DIAGRAM-RBB-4-R

ECN-CAP-0004994 REF -
 SHEET 1 OF 1
 DIMENSIONS ARE IN INCHES
 TOLERANCES ARE:
 DECIMALS .XX +0.3 .XXX
 ANGLES ± 2°
 PROJECTION

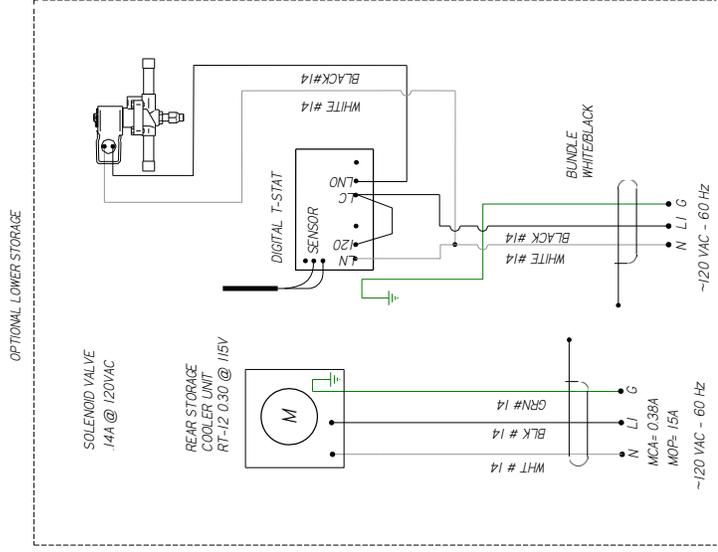
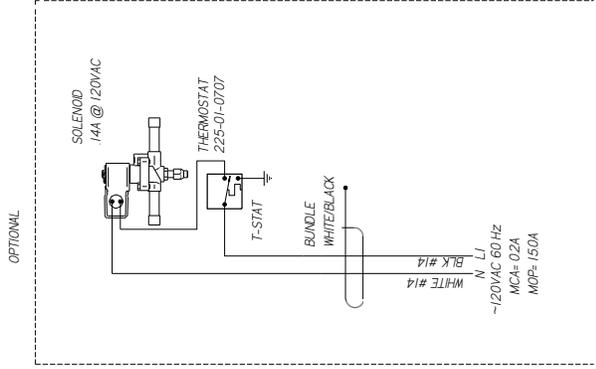
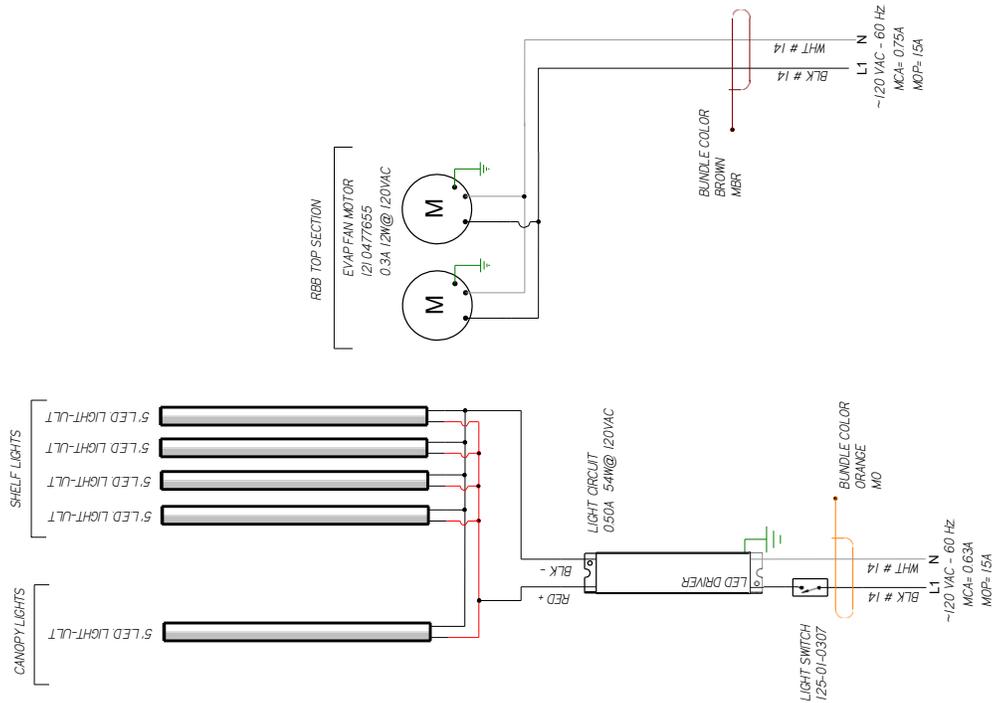
3019825 | **D**

NOTES:
 CASE MUST BE GROUNDED
 WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED



CIRCUIT #1

INDG	
120V	
1/1	
1/1	



REV	EN	DATE	REVISION DESCRIPTION	REV BY	CHK BY	APP BY
A	ECN-CAP-0004994	2016/10/22	RELEASED TO PRODUCTION	CB	CB	CB
B	ECN-CAP-0005976	2017/01/10	REVISED REAR STORAGE COIL	CB	CB	CB
C	ECN-CAP-0006205	2017/01/23	REVISED REAR STORAGE T-STAT	CB	CB	CB
D	ECN-CAP-007663	2018/05/09	ADDED FAN MOTOR	CB	CB	CB
E	ECN-COD-0014511	2020/11/22	NEW LIGHTS	CB	CB	CB

HUSSMANN
DIAGRAM-RBB-5-R

MATERIAL - NA
DATE DRAWN - 11-22-16
DRAWN BY - CRAIG BOOREY
REVIEWED BY - CRAIG BOOREY
APPROVED BY - CRAIG BOOREY
UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES
TOLERANCES ARE:
DECIMALS XX +0.3 .XXX
±0.0
ANGLES ± 2°
PROJECTION
E

ECN-CAP-0004994 REF -
SHEET 1 OF 1
DIMENSIONS ARE IN INCHES
THIRD ANGLE

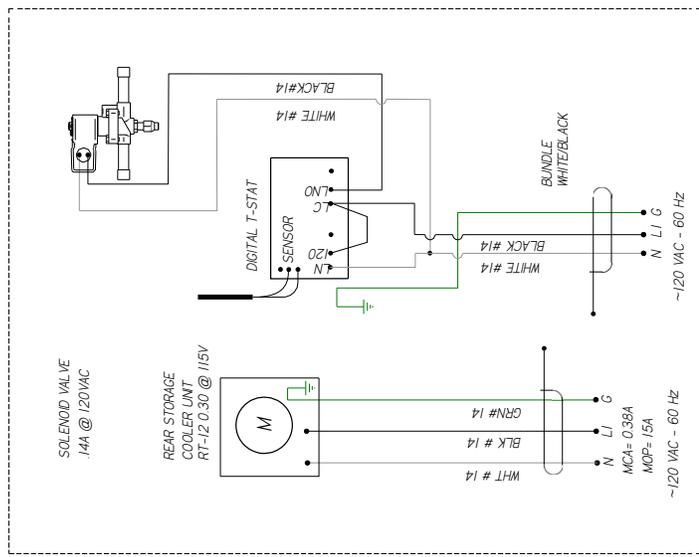
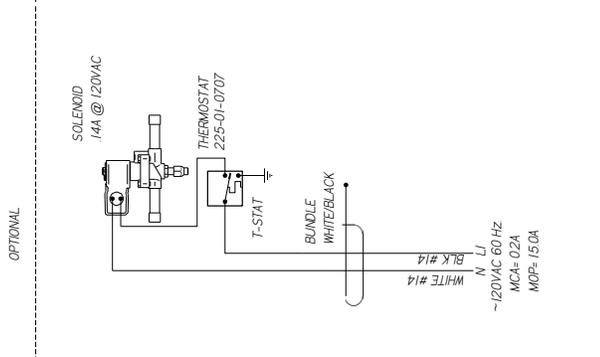
3019826 | E



NOTES:
CASE MUST BE GROUNDED
WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED

CIRCUIT #1	WIRING	120V	1-2

REVISION HISTORY			
REV	EN	DATE	DESCRIPTION
A	ECN-CAP-0004994	2016/10/22	RELEASED TO PRODUCTION
B	ECN-CAP-0005976	2017/01/02	REVISED REAR STORAGE COIL
C	ECN-CAP-0006205	2017/01/24	REVISED REAR STORAGE T-STAT
D	ECN-COD-0014511	2018/11/22	NEW LIGHTS



MATERIAL - NA

DATE DRAWN - 11-22-16

DRAWN BY - CRAIG BOOREY

REVIEWED BY - CRAIG BOOREY

APPROVED BY - CRAIG BOOREY

UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES

TOLERANCES ARE:

DECIMALS .XX +0.3 .XXX

ANGLES ± 2°

PROJECTION

HUSSMANN

DIAGRAM-RBB-6-R

ECN-CAP-0004994 REF -

SHEET 1 OF 1

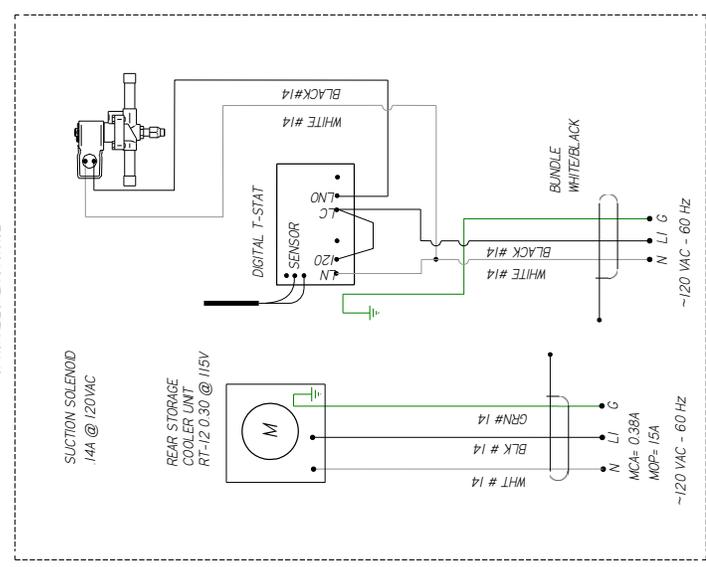
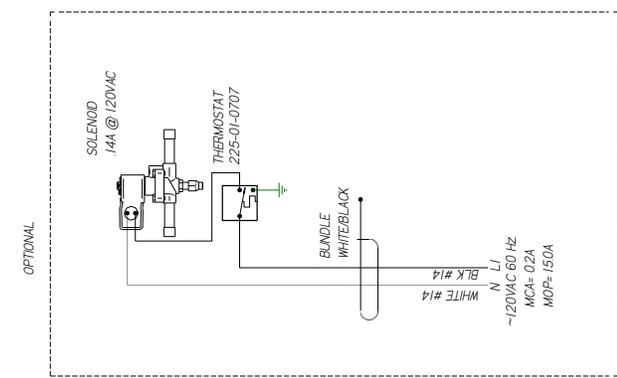
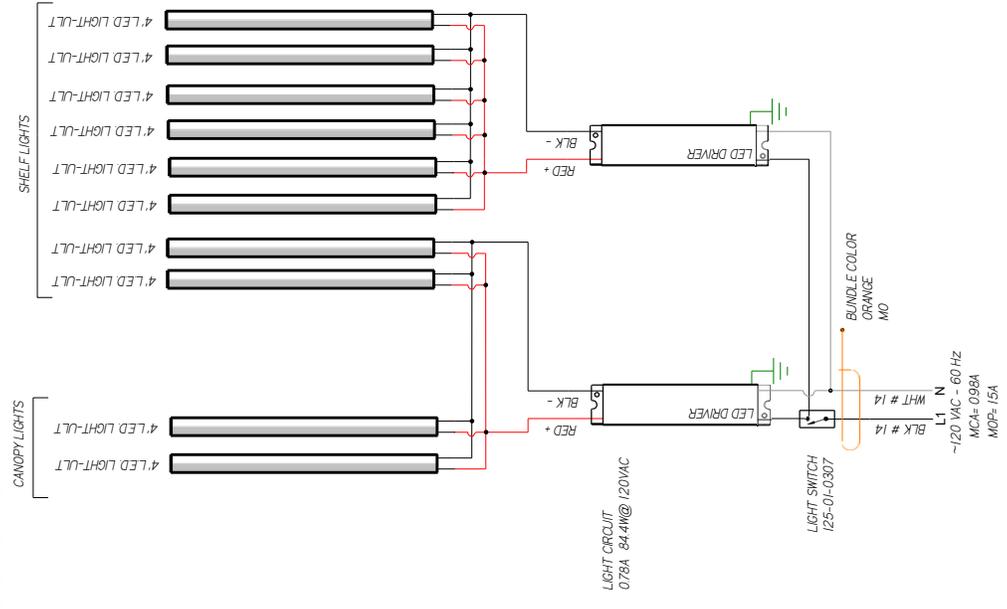
3019827 | D

NOTES:
CASE MUST BE GROUNDED
WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED



CIRCUIT #1	LDING		
	120V		
	1-4		

REVISION HISTORY			
REV	EN	DATE	DESCRIPTION
A	ECN-CAP-0004994	2016/10/22	RELEASED TO PRODUCTION
B	ECN-CAP-0005976	2017/01/10	REVISED REAR STORAGE COIL
C	ECN-CAP-0006205	2017/01/24	REVISED REAR STORAGE T-STAT
D	ECN-COD-0014511	2017/10/22	NEW LIGHTS



NOTES:
CASE MUST BE GROUNDED
WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED

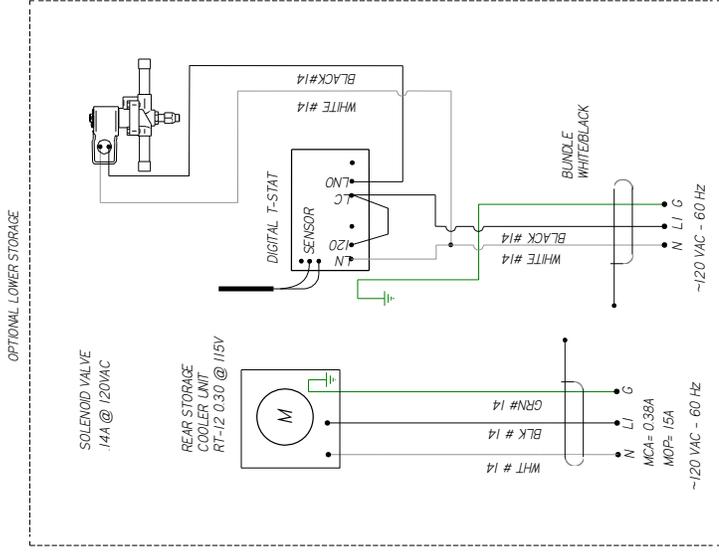
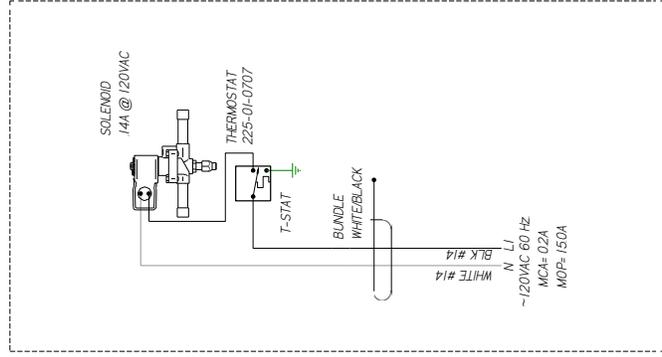
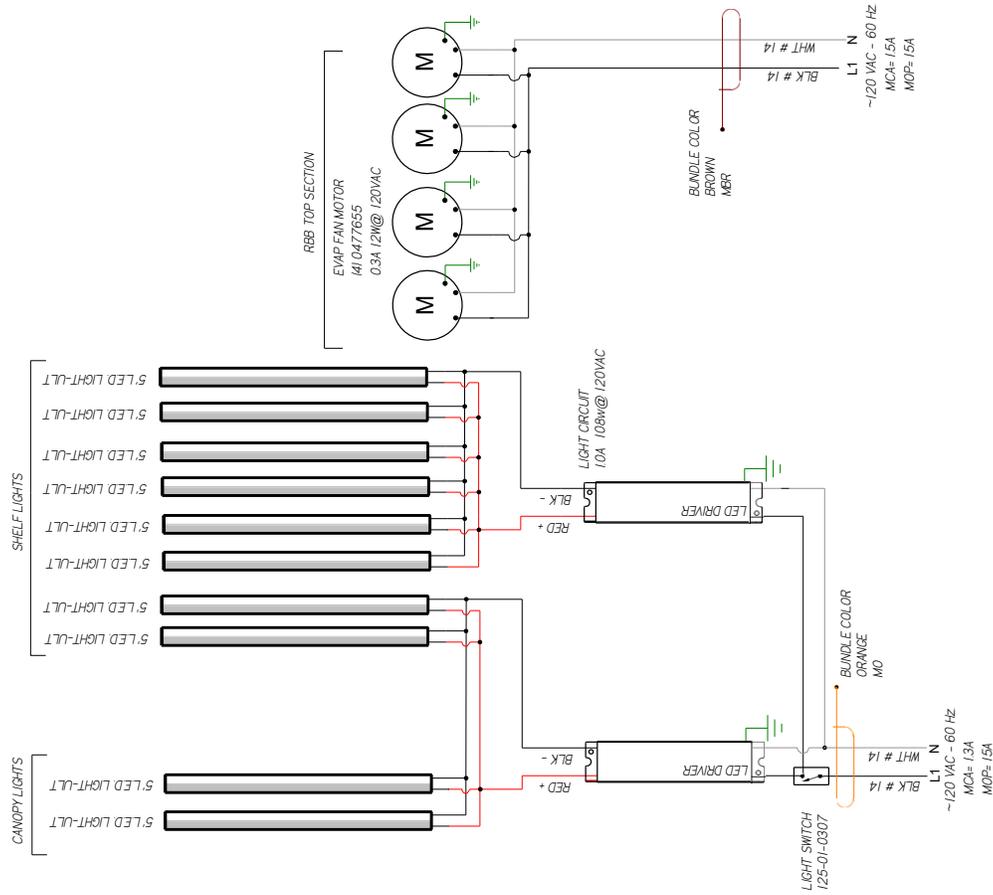
MATERIAL - NA
DATE DRAWN - 11-22-16
DRAWN BY - CRAIG BOOREY
REVIEWED BY - CRAIG BOOREY
UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES
TOLERANCES ARE:
DECIMALS XX +0.3, XXX
±0.0
ANGLES ± 2°
PROJECTION
E

ECN-CAP-0004994
REF -
DIAGRAM-RBB-8-R
SHEET 1 OF 1

3019828 | D

CIRCUIT #1

120V	
1-2	



REVISION HISTORY			
REV	EN	DATE	DESCRIPTION
A	ECN-CAP-0004994	20/01/02	RELEASED TO PRODUCTION
B	ECN-CAP-0005976	20/07/00	REVISED REAR STORAGE COIL
C	ECN-CAP-0006205	20/07/024	REVISED REAR STORAGE T-STAT
D	ECN-CAP-007663	20/06/059	ADDED FAN MOTOR
E	ECN-COD-001451	20/07/022	NEW LIGHTS

REV BY	CHK BY	APP BY
CB	CB	CB

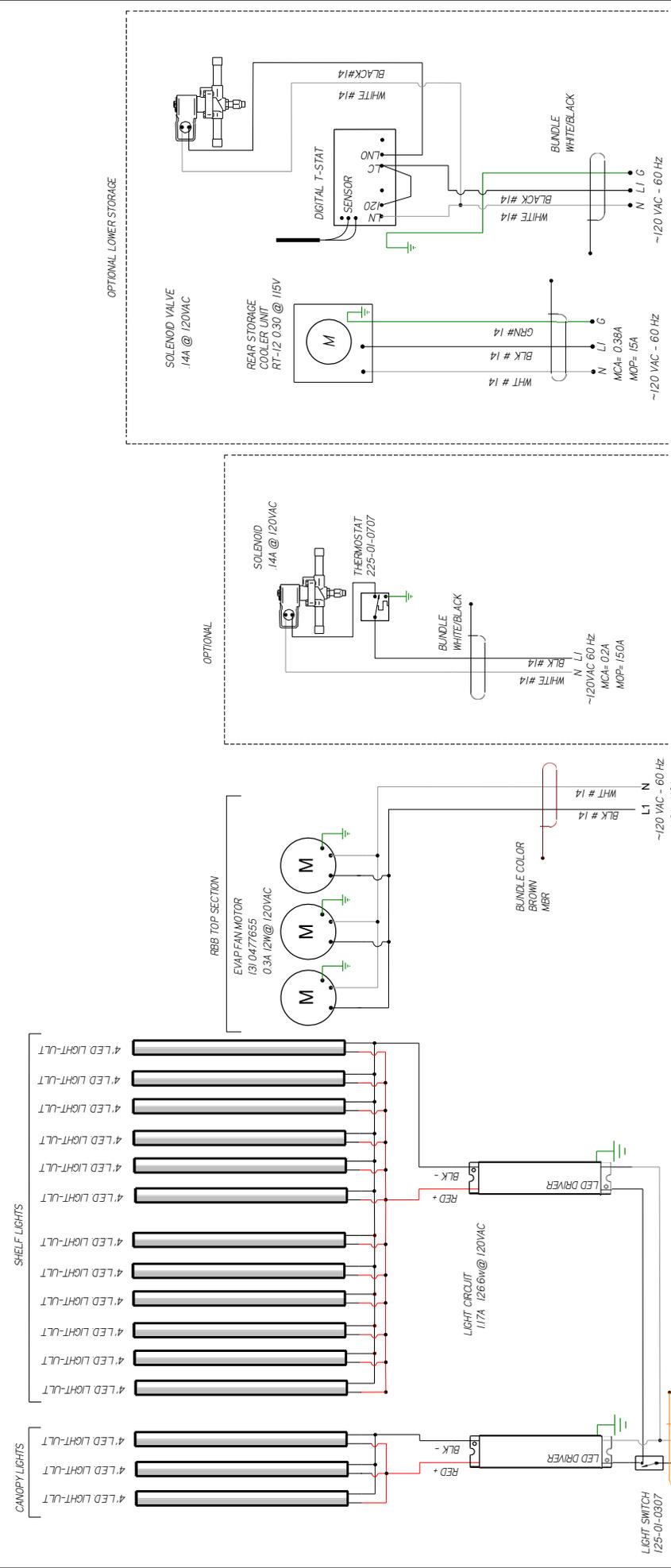
HUSSMANN
DIAGRAM-RBB-10-R
 MATERIAL - NA
 DATE DRAWN - 11-22-16
 DRAWN BY - CRAIG BOOREY
 REVIEWED BY - CRAIG BOOREY
 APPROVED BY - CRAIG BOOREY
 UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES
 TOLERANCES ARE:
 DECIMALS .XX +0.3 .XXX
 ANGLES ± Z
 PROJECTION
 REF -
 SHEET 1 OF 3
 THIRD

3019829 | E

NOTES:
 CASE MUST BE GROUNDED
 WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED

REVISION HISTORY				
REV	EN	DATE	REVISION DESCRIPTION	REV BY / APPR BY
A	ECN-CAP-0004994	2016/01/21	RELEASED TO PRODUCTION	CB / CB
B	ECN-CAP-0005976	2017/01/10	REVISED LOWER STORAGE COIL	CB / CB
C	ECN-CAP-0006025	2017/01/24	REVISED LOWER STORAGE F-STAT	CB / CB
D	ECN-COD-0011346	2020/08/26	ADDED DRIVER FOR ULTRA CANOPY LIGHTS	CB / CB
E	ECN-COD-0014511	2020/11/22	NEW LIGHTS	CB / CB

CIRCUIT #1	12V	21
INDG		
12V		
21		



HUSSMANN
DIAGRAM-RBB-12-R

MATERIAL - NA
DATE DRAWN - 11-21-16
DRAWN BY - CRAIG BOOREY
REVIEWED BY - CRAIG BOOREY
APPROVED BY - CRAIG BOOREY
UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES
TOLERANCES ARE:
DECIMALS XX +0.3, XXX
±0.0
ANGLES ± 2°

ECN-CAP-0004994 REF -
SHEET 1 OF 1
THIRD

ANG E
PROJECTION

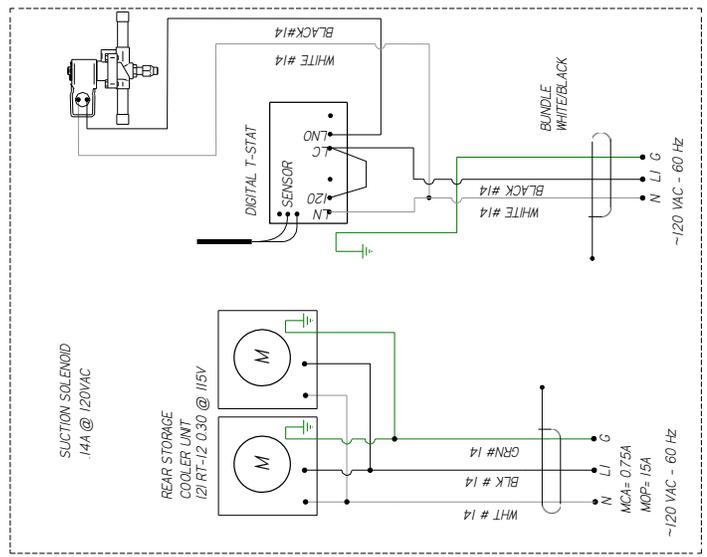
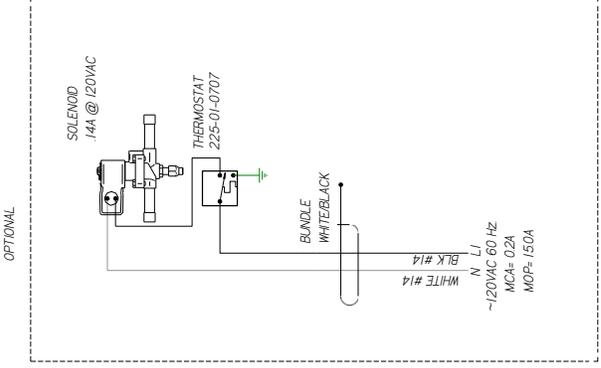
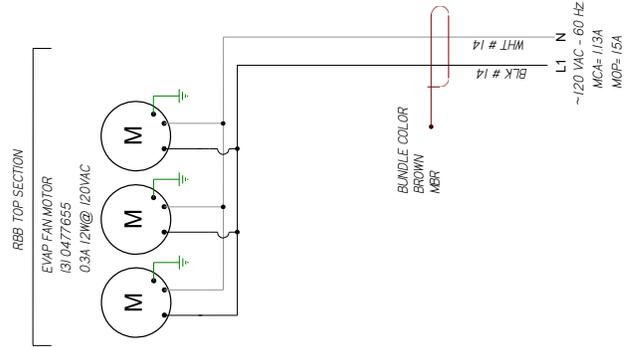
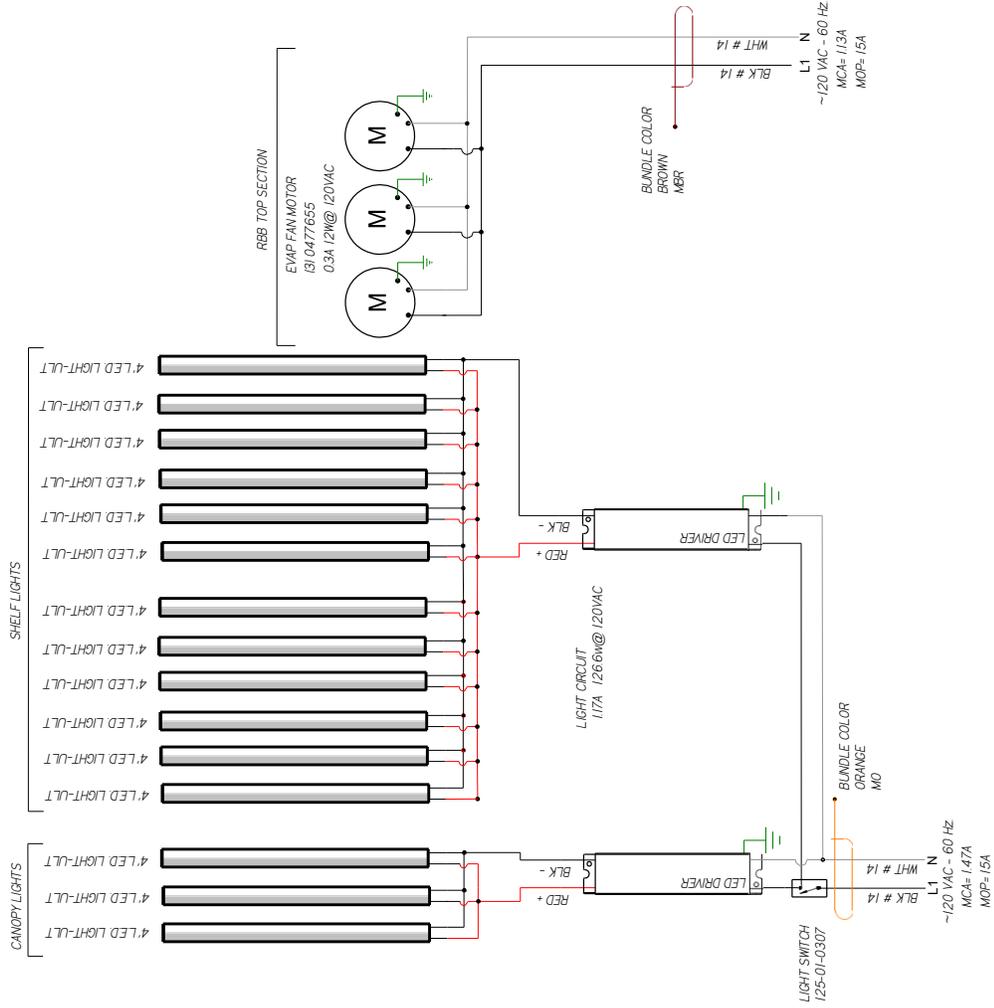
3019830 | E

NOTES:
CASE MUST BE GROUNDED
WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED



CIRCUIT #1

1	2	3	4
120V	24		



REV	EN	DATE	REVISION DESCRIPTION	REV BY	CHK BY	APP BY
A	ECN-CAP-0005976	2017/01/03	RELEASED TO PRODUCTION	CB	CB	CB
B	ECN-CAP-0006205	2007/01/24	REVISED LOWER STORAGE T-STAT	CB	CB	CB
C	ECN-COD-0011846	2020/08/26	ADDED DRIVER FOR ULTRA CANOPY LIGHTS	CB	CB	CB
D	ECN-COD-0014511	2020/11/23	NEW LIGHTS	CB	CB	CB

HUSSMANN
DIAGRAM-RBB-1Z-
R W/36" BASE
3022801 | **D**

MATERIAL - NA
DATE DRAWN - 1-10-17
DRAWN BY - CRAIG BOOREY
REVIEWED BY - CRAIG BOOREY
APPROVED BY - CRAIG BOOREY
UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES
TOLERANCES ARE:
DECIMALS XX +0.3, XXX
±0.0
ANGLES ± 2°
PROJECTION
E
ANG

ECN-CAP-0005976
REF -
SHEET 1 OF 1
THIRD



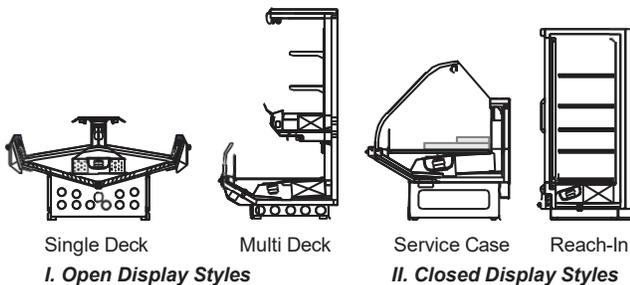
NOTES:
CASE MUST BE GROUNDED
WHEN PASSING WIRES THROUGH METAL HOLES A GROMMET MUST BE USED

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 1 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.

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



Appendix B. - Application Recommendations

- 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.
- The installer is responsible for following the installation instructions and recommendations provided by Hussmann for the installation of each individual type refrigerator.
- 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 Hussmann's recommendations.

- 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.
- The installer should perform a complete start-up evaluation prior to the loading of food into the refrigerator, which includes such items as:
 - Initial temperature performance, Coils should be properly fed with a refrigerant according to manufacturer's recommendations.
 - Observation of outside influences such as drafts, radiant heating from the ceiling and from lamps. Such influence should be properly corrected or compensated for.
 - 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 Hussmann.
 - 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.
 - Recording instruments should be used to check performance.

Appendix C. - Field Recommendations Recommendations for field evaluating the performance of retail food refrigerators.

- 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.

Appendices (Cont'd)

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?
9. Are display signs blocking or diverting airflow?
10. 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 Hussmann?
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

- 1.0 Hussmann Corporation provides 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.

Appendices (Cont'd)

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.
2. Load levels as defined by the manufacturer must be observed.
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.

Danfoss Controller

ENGINEERING
TOMORROW

Danfoss

User Guide

Controller for temperature control AK-CC 210

ADAP-KOOL® Refrigeration control systems



- ①  Open Camera
- ②  iPhone User
Hold the camera up to the QR code
-  Android User
Open QR Code Reader app if necessary.
Hold the camera up to the QR code
- ③  Tap the notification to be taken to the destination of the QR code

Dixell Controller

026-1210 Rev 3 03-FEB-2015

XR75CX Digital Controller for Medium-Low Temperature Refrigeration Applications Installation and Operation Manual



- ①  Open Camera
- ②  iPhone User
Hold the camera up to the QR code
- ③  Android User
Open QR Code Reader app if necessary.
Hold the camera up to the QR code
- ③  Tap the notification to be taken to the destination of the QR code



This warning does not mean that Hussmann products will cause cancer or reproductive harm, or is in violation of any product-safety standards or requirements. As clarified by the California State government, Proposition 65 can be considered more of a ‘right to know’ law than a pure product safety law. When used as designed, Hussmann believes that our products are not harmful. We provide the Proposition 65 warning to stay in compliance with California State law. It is your responsibility to provide accurate Proposition 65 warning labels to your customers when necessary. For more information on Proposition 65, please visit the California State government website.

Service Record

Last service date: By:

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

HUSSMANN[®]/Chino

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

The <i>MODEL NAME</i> and <i>SERIAL NUMBER</i> 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: