

HUSSmann®/CHINO

RMID

REFRIGERATED DELI MINI ISLAND DISPLAY
OCTAGON/SQUARE/RECTANGULAR

Installation
& Operation
Manual

REV. 0909



RMID/C

HUSSmann®

RMID

REFRIGERATED DELI MINI ISLAND DISPLAY
OCTAGON/SQUARE/RECTANGULAR

P/N IGIC-RMID-0909

General Instructions

Table of Contents

General Instructions	2
Cut and Plan Views	3
Installation	4
Location	4
Uncrating the Stand	4
Exterior Loading	4
Setting and Joining	4
Leveling	4
Bumper Installation Instructions.....	5
Plumbing	8
Waste Outlet and P-TRAP	8
Installing Condensate Drain.....	8
Refrigeration	8
Refrigerant Type	8
Refrigeration Lines.....	8
Control Settings	8
Access to TX Valves and Drain Lines	8
Electronic Expansion Valve (Optional).....	8
Thermostatic Expansion Valve Location.....	9
Expansion Valve Adjustment	9
Measuring the Operating Superheat.....	9
T-STAT Location	9
Refrigeration Data.....	9
Defrost Data.....	9
Physical Data.....	9
Glycol Requirements	9
Electrical	10
Wiring Color Code	10
Electrical Circuit Identification.....	10
Electrical Service Receptacles (When Applicable).....	10
Field Wiring and Serial Plate Amperage.....	10
Ballast Location	10
User Information	11
Stocking	11
Case Cleaning	11
Stainless Steel Cleaning and Care.....	11
Cleaning Mirrors	12
Plexiglass and Acrylic Care	12
Cleaning.....	12
Waxing.....	12
Antistatic Coatings.....	12
Maintenance	13
Electrical Precautions	13
Replacing Fluorescent Lamps	13
Evaporator Fans	13
Copper Coils.....	13
Tips and Troubleshooting	13
Perimeter Plexiglass Replacement.....	13
Access Panels	15
Installing Splashguard	15
Electrical Wiring Diagrams	16
Wiring Diagrams	17
Appendices	24
Appendix A. - Temperature Guidelines- Refrigerated	24
Appendix B. - Application Recommendations - Refrigerated... 24	
Appendix C. - Field Recommendations- Refrigerated	25
Appendix D. - Recommendations to User- Refrigerated	26

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

HUSSMANN®/CHINO

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This Booklet Contains Information on:

RMID Refrigerated Mini-Island Display

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.

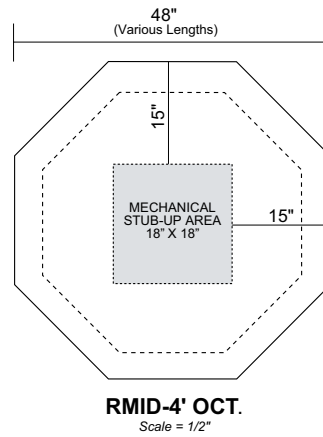
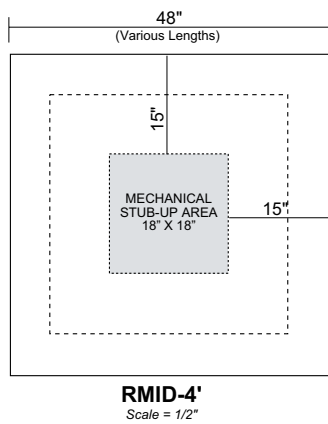
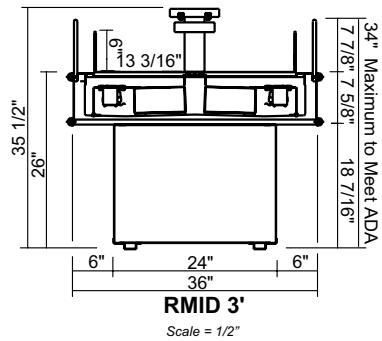
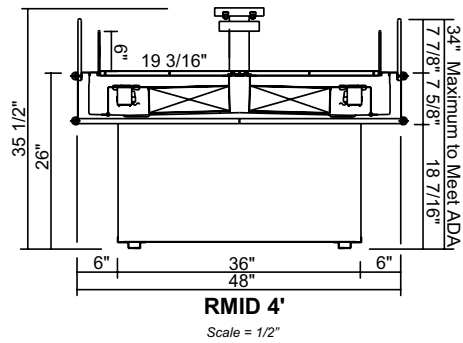
Hussmann Chino Product Control

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.



This equipment is to be installed to comply with the applicable NEC, Federal, State, and Local Plumbing and Construction Code having jurisdiction.

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 joint.

Leveling

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

NOTE: A. To avoid removing concrete flooring when installing long lineups, begin lineup leveling from the highest point of the store floor.

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 floor where cases are to be set to 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 (gray silicone) to side of first case. Apply along dotted area shown in diagram 2-1 of first case. Apply heavy amount to cover entire shaded area.

DO NOT USE PERMAGUM!



**ATTENTION
INSTALLER**

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

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 as illustrated in diagram 2-1.

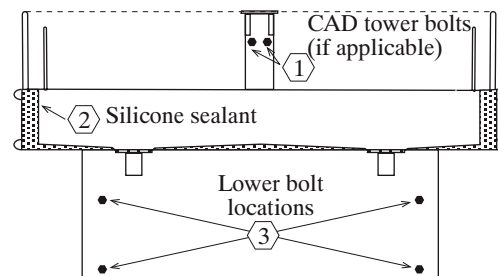


Diagram 2-1

Installation (Cont'd)

Bumper Installation Instructions



Step 1: Make sure the aluminum channel and end caps are installed.



Step 2: Use silicone lubricant to help the bumper slide into the channel.



Step 3: Starting on one end: while inserting the bumper, push it up against the end cap to prevent the bumper from shrinking after installation (when it gets cold).



Step 4: As you insert the bumper into the channel with one hand, pull the bumper toward you with the other to open the inside lips. Slowly apply pressure by rolling the bumper into the track.

Installation (Cont'd)

Boston Series 2000

NOTE: Flexible top: Over cut vinyl 1/8" for every 4' section for the flexible top to ensure a proper fit.

NOTE: Rigid Top: Do not over cut.



1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.



- 2a. **Flexible Top:** Butt end of the vinyl top against end/corner cap. While applying pressure, bend back vinyl top so that vinyl legs are positioned within the base grooves. Roll vinyl top over full length of base, then tap with rubber mallet to ensure vinyl is securely locked into the base.

- 2b. **Rigid Top:** Snap the Rigid Top over the Rigid Base.



3. If necessary wipe clean with any household cleaning product.

Helpful Hints:

- For best results, before cutting, install a scrap piece of base into vinyl top to achieve a clean cut.
- Set the uncoiled flexible vinyl at room temperature 24 hours prior to installation.
- Lubricate the inside of the vinyl with soapy water or silicone before installing.
- Over cut the flexible vinyl and compression fit. Adding the additional materials will compensate for stretching which occurs during installation.

Boston 2000 Eco Series



1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.



- 2a. **Flexible Top:** Butt end of the vinyl top against end/corner cap. While applying pressure, bend back vinyl top so that vinyl legs are positioned within the base grooves. Roll vinyl top over full length of base, then tap with rubber mallet to ensure vinyl is securely locked into the base.

- 2b. **Rigid Top:** Snap the Rigid Top over the Rigid Base.



3. If necessary wipe clean with any household cleaning product.

Helpful Hints:

- For best results, before cutting, install a scrap piece of base into vinyl top to achieve a clean cut.
- Set the uncoiled flexible vinyl at room temperature 24 hours prior to installation.
- Lubricate the inside of the vinyl with soapy water or silicone before installing.
- Over cut the flexible vinyl and compression fit. Adding the additional materials will compensate for stretching which occurs during installation.

Installation (Cont'd)

Boston 1000 Series

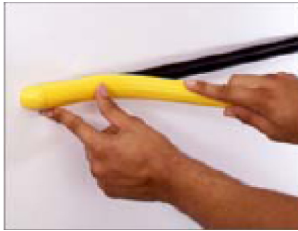
NOTE: Flexible top: Over cut vinyl 1/8" for every 4' section for the flexible top to ensure a proper fit.

NOTE: Rigid Top: Do not over cut.

Installation



1. Attach the base and end/corner cap to the desired surface by inserting #8 pan head screws through the pre-slotted holes in both the end cap and the base. Insert screws through the two holes of end cap and tighten.



- 2a. **Flexible Top:** Butt end of the vinyl top against end/corner cap. While applying pressure, bend back vinyl top so that vinyl legs are positioned within the base grooves. Roll vinyl top over full length of base, then tap with rubber mallet to ensure vinyl is securely locked into the base.

- 2b. **Rigid Top:** Snap the Rigid Top over the Rigid Base.



3. If necessary wipe clean with any household cleaning product.

Helpful Hints:

- For best results, before cutting, install a scrap piece of base into vinyl top to achieve a clean cut.
- Set the uncoiled flexible vinyl at room temperature 24 hours prior to installation.
- Lubricate the inside of the vinyl with soapy water or silicone before installing.
- Over cut the flexible vinyl and compression fit. Adding the additional materials will compensate for stretching which occurs during installation.

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 Hussmann'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. Minimum opening for self contained condenser units - 150 sq. in. up to 1 1/2 hp, 200 for over 1 1/2 hp.

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 RMID technical data 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 times should be as seen in RMID 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

Remove product from either side of the case.

The drain is behind the panel labeled "Drain Access" TX Valves:

MECHANICAL - Lift bottom deck pans to access the fan plenums and TX valve.

ELECTRONIC - The Electronic Expansion Valve is located in the same place as the mechanical TXV. The control module is located near the electrical stub-up area.

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.

Refrigeration (Cont'd)

Thermostatic Expansion Valve Location

This device is located on the same side as the refrigeration stub. An Alco 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.

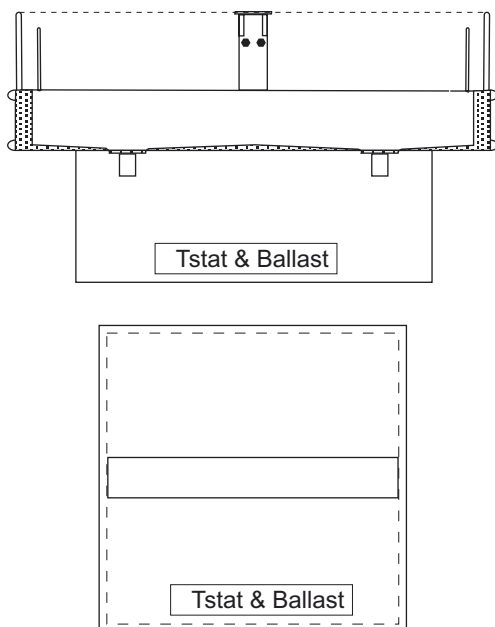
Measuring the Operating Superheat

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

T-STAT Location

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

Diagram 3-1



Refrigeration Data

Note: This data is based on store temperature and humidity that does not exceed 75F and 55% R.H.

Discharge Air (F) 28

Evaporator (F) 20

Note: Not recommended to control temp by regulating coil temp allow T-STAT to cycle and control temp.

Btu/hr/ft*

Parallel 850

Conventional 978

*For all refrigeration equipment other than Hussmann, use conventional Btu values.

Defrost Data

Frequency Hrs 8

OFFTIME

Temp Term °F 54

Failsafe Minutes 40

ELECTRIC or GAS Not Recommended

Physical Data

Merchandise Drip Pipe (in.) 1½*

Merchandise Liquid Line (in.) 3/8*

Merchandise Suction Line (in.) 5/8*

Estimated Charge (lb)***

4ft 1.2

5ft 1.5

6ft 1.8

*Dependent on case length and refrigerant type.

*** This is an average for all refrigerants types. Actual refrigerant charge may vary by approximately half a pound.

Glycol Requirements

GPM PSI

N/A N/A

N/A N/A

N/A N/A

Electrical

Wiring Color Code

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

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

CASE MUST BE GROUNDED

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

Electrical Circuit Identification

Standard lighting for all 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.

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.



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.

Ballast Location

Ballasts are located within the access panel under the case.

User Information

Stocking

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

1. Minimize processing time to avoid damaging temperature rise to the product. Product should be at proper temperature.
2. Keep the air in and around the case area free of foreign gasses and fumes or food will rapidly deteriorate.
3. Maintain the display merchandisers temperature controls as outlined in the refrigerator section of this manual.
4. Do not place any product into these refrigerators until all controls have been adjusted and they are operating at the proper temperature. Allow merchandiser to operate a minimum of 6 hours before stocking with any product.
5. When stocking, never allow the product to extend beyond the recommended load limit. **Air discharge and return air flow must be unobstructed at all times to provide proper refrigeration.**
6. Avoid the use of supplemental flood or spot lighting. Display light intensity has been designed for maximum visibility and product life at the factory. The use of higher output fluorescent lamps (H.O. and V.H.O.), will shorten the shelf life of the product.
7. Discharge air temperature should be approximately 26°F, with between 150-200 FPM air velocity. Do not display product directly within the air discharge.

Case Cleaning

To insure long life, proper sanitation and minimal maintenance costs an established and regulated cleaning procedure is essential (i.e., the refrigerator should be thoroughly cleaned frequently).

The discoloration which causes deli items to lose their eye appeal and drastically shorten their shelf life is caused by bacteria which will thrive in a deli department.

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.

Shut off the fans during the cleaning process!

They (it) can be unplugged within the case, or shut-off at the source.

- A. Scrub all surfaces thoroughly with any domestic soap, detergent, and even ammonia bases cleaners.

- B. Rinse with hot water, but do not flood.
- C. Dirt and residue may accumulate in the space between the back interior wall, bottom and the evaporator coil. This should be cleaned out using a low pressure water hose and a bottle brush to loosen up and flush the debris under the coil into the drain trough. **See precaution below)
- D. Apply the sanitizing solution according to the manufacturer's directions.
- E. Rinse thoroughly.
- F. Dry completely before resuming operation.

Stainless Steel Cleaning and Care

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

1. Mechanical Abrasion

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

2. Water

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

3. Chlorides

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

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

1. Use the Proper Tools

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

2. Clean With the Polish Lines

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

User Information (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 it contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity film.

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

8. Regularly Restore/Passivate Stainless Steel

Cleaning 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.

CAUTION

CLEANING PRECAUTIONS

When cleaning:

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

Plexiglass and Acrylic Care

Cleaning

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

Waxing

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

Antistatic Coatings

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

Maintenance

Electrical Precautions



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.

HUSSMANN®

ENCAPSULITE

SHATTERPROOF COATING - SA 10645



Complies with FDA USDA
 & OSHA Regulations



for replacement call:
1-800-395-9229

→ Turn switch off then on after replacing bulb ←

Evaporator Fans

The evaporator fans are located in front of the CAD, 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 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

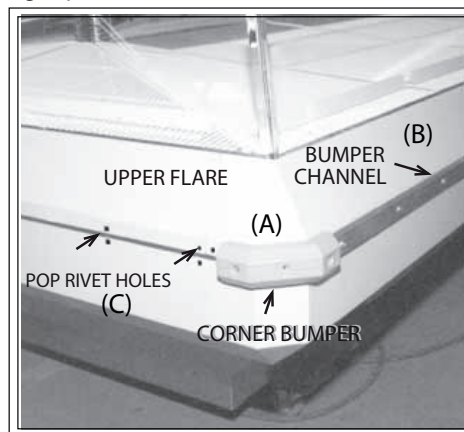
FOR PROMPT SERVICE
 When contacting the factory,
 be sure to have the **Case Model and Serial**
Number handy. This information is on a plate
located on the case itself.

Perimeter Plexiglass Replacement

When replacing a section of perimeter plexiglass, first remove the broken section.

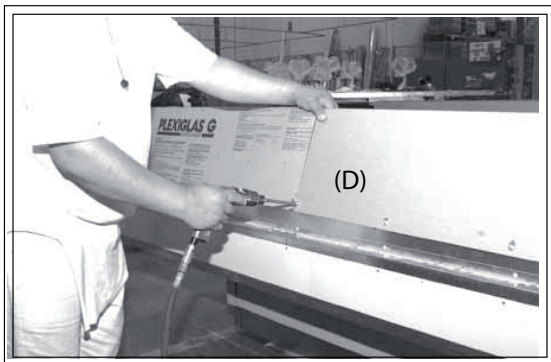
Remove Bumper and Broken Plex

1. **STRAIGHT SECTION:** Carefully remove bumper on straight section. Starting at the seam, pry the bumper from the bumper channel using a screwdriver. If the end piece of plexiglass is being replaced, both corners will also have to be removed.
CORNER SECTION: The bumper on the corner section must be removed by first removing caps concealing screws, then unscrewing screws holding corner bumper on (A). If the end piece of plexiglass is being replaced, both corners will have to be removed.



2. Remove all screws in bumper channel (B), along the length of the plexiglass you are replacing. Remove channel.
3. Drill out all pop rivets (C), holding upper flare using a 1/8" drill bit.
4. Remove flare taking care not to bend it. The ends of the flare are double taped together separate without creasing.

Maintenance (Cont'd)

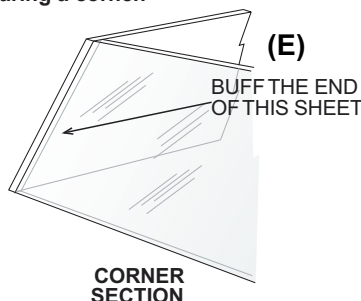


5. Unscrew plex from case **(D)**.
6. Drill out support peg joining straight sections using a 3/16" Plexiglass Drill bit only.
7. Using a propane torch, carefully warm the entire length of the seam of the plexiglass until you can pry the two pieces apart.
8. Sand off excess cement remaining on the case and clean with methanol.

Prepare New Plex

1. Rough the corner edges of the plex to be joined.

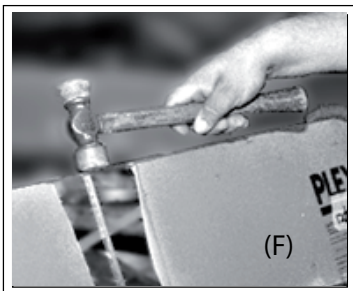
Note: Only the ends should be roughed up. **(E)** Do not rough up the face of the end piece of plexiglass when preparing a corner.



2. Clean roughed edges with methanol.

Installation

3. Screw plex in using pre-drilled holes. Tops must be at even heights **(D)**. If more than one piece is being replaced, follow this procedure with all of them before cementing.

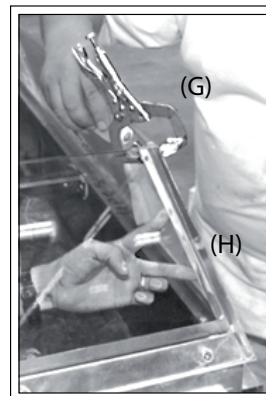


4. Adjust the height by carefully tapping it with a rubber mallet **(F)**.
5. Mask plexiglass as close to the seam as possible with 2" masking tape.

Glue Preparation

NOTE: This cement will last about 30 minutes - use it within that time.

1. Add compound B (dryer) to compound A (Base Resin) in Dixie cup. (everything is pre measured at 20 parts A to 1 part B).

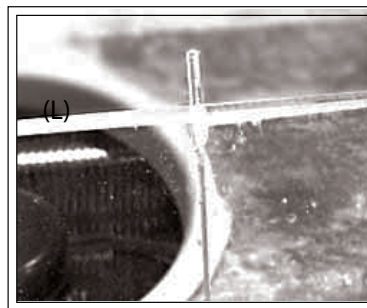


2. Stir mixture well with stick for 1 to 2 minutes. Stir evenly and slowly to prevent excess air and bubbles from entering the mixture.
3. Pour mixture from dixie cup into application bottle (provided).
4. Place rag over bottle and cup it in your hand. (Rag will allow bottle to spin freely and protect your hand from burning).
5. Spin the bottle for one minute or until bubbles are removed. The spinning of the bottle should remove all air bubbles trapped in the mixture during stirring.

Applying Cement

Straight Section:

1. While one person holds the seam open, apply cement to both surfaces to be joined.
2. Tape closed seam carefully with nylon tape along the top of the seam applying just enough pressure to remove any air bubbles. A little mixture will be squeezed from the seam.
3. With clean cloth wipe as much excess glue from seam before removing 2" masking tape.



4. After about 3 or 4 hours, you may clean up the excess cement that was forced from the seam using the piece of formica that was shipped with the plex repair kit.

NOTE: After step 4 allow cement to fully dry. This takes approx. 24 hours.

Maintenance (Cont'd)

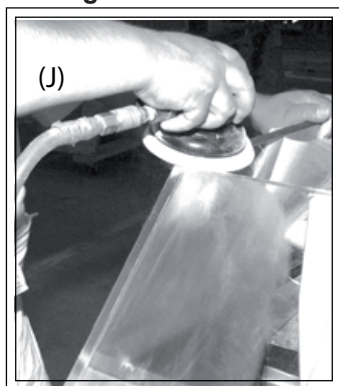
Support Peg-straight Section Only

1. After all the seams have been cemented, insert the plexiglass support peg into the predrilled holes (L). Follow with a drop of cement.
2. Allow to dry one hour.

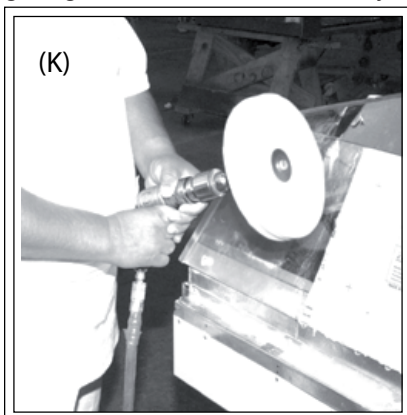


3. Trim off the top of the peg.
4. Allow to dry completely (24 hours)

Sanding and Buffing



1. After allowing ample time for cement to dry, remove all tape and sand down the plexiglass corners (I-J) and tops of straight section (L) (where peg is located) with 200 mic sandpaper until flush. Switch to 30 mic sandpaper covering all 220 mic marring.
2. Place buffing wheel in drill motor and apply white buffing rouge until wheel has been fully covered.



3. Buff out all marring at seams. (K). **IMPORTANT: keep wheel moving - do not stop in one spot while wheel is moving. Stopping will cause plexiglass burning.**

Plexiglass Corner Support:

1. Clean all white residue off inside corners with clean cloth.
2. Insert the buffed out (clear) angle support and press against the corner to make sure it fits flush on all edges.
3. Clamp angle support firmly into the corner of the case (G).
4. Have one person hold the support firmly against the corner while another glues the plex (H), but not so firmly that glue cannot penetrate seam. Start at the bottom of the outside seam and work your way to the top. Release enough glue so that joint is penetrated. Turning the bottle completely upside down should supply enough pressure to allow the cement to flow freely. Use only what is needed to bind the edges. Overflow can scar the plexiglass and needs to be cleaned up immediately with a CLEAN, LINT-FREE TOWEL OR RAG. You may need to apply a small amount of pressure to the cement to help it flow out of the tube.
5. Allow glue to set for at least 15 minutes.

Replace Flare and Bumper

1. Replace flare, taking care not to bend it, (See first illustration (A-C) in instructions), using 1/8" pop rivets.
2. Screw in bumper channels.
3. Replace Corner Bumper.
4. Replace straight section bumper(s).

Access Panels

All ELECTRICAL and drain access panels are clearly labeled on the deck of the deli/cheese stand. The access for condensing units (in the self contained units) is located on the side of the stand, at the end. Ends of stand are fitted for removal, if condensing unit has to be taken out.

Installing Splashguard

After merchandisers have been leveled and joined, and all drip piping, ELECTRICAL and refrigeration work has been completed, install the splashguards. Splashguards may be sealed to the floor using a vinyl cove base trim. The size of trim needed will depend on how much the floor is out of level.

NOTE: The splashguard must be removable to access components behind it.

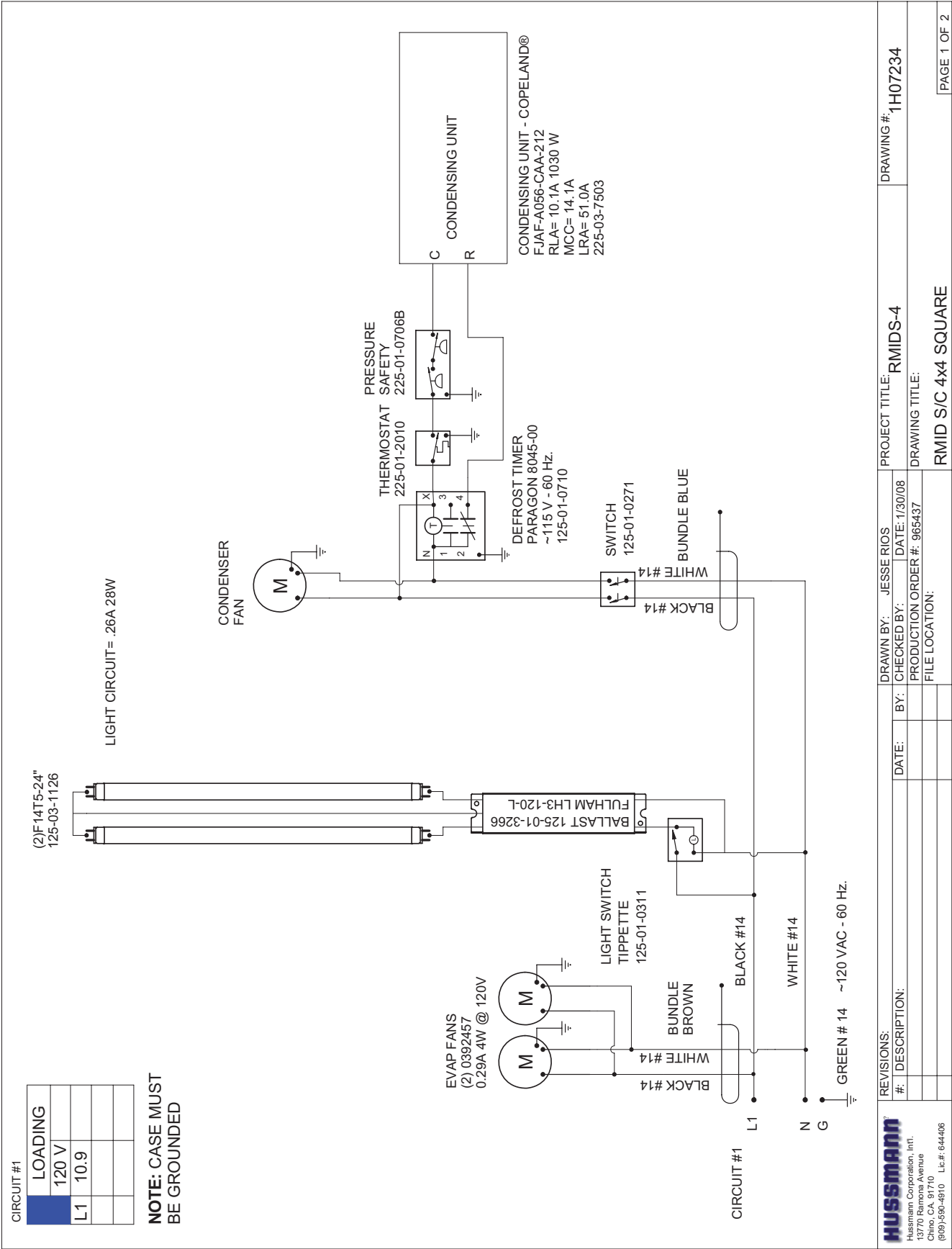
1. Remove all dirt and wax (etc.) from the area of the splashguard to ensure a secure adhesion.
2. Apply a good contact cement to the trim, allowing for proper dry-time.
3. Install trim to the splashguard so that it is flush with floor.

DO NOT SEAL TRIM TO FLOOR!

Electrical Wiring Diagrams

S/C 4 x 4 Square R-404A	4'	1H07234
S/C 4 x 4 Octagon R-404A	4'	1H22831
Octagon- Self Contained 4 x 4 R-22	4'	W6500030
RMID S/C R-22	5'	1H21901
Octagon - Self Contained 6x6 R-22	6'	W6500031

Wiring Diagrams

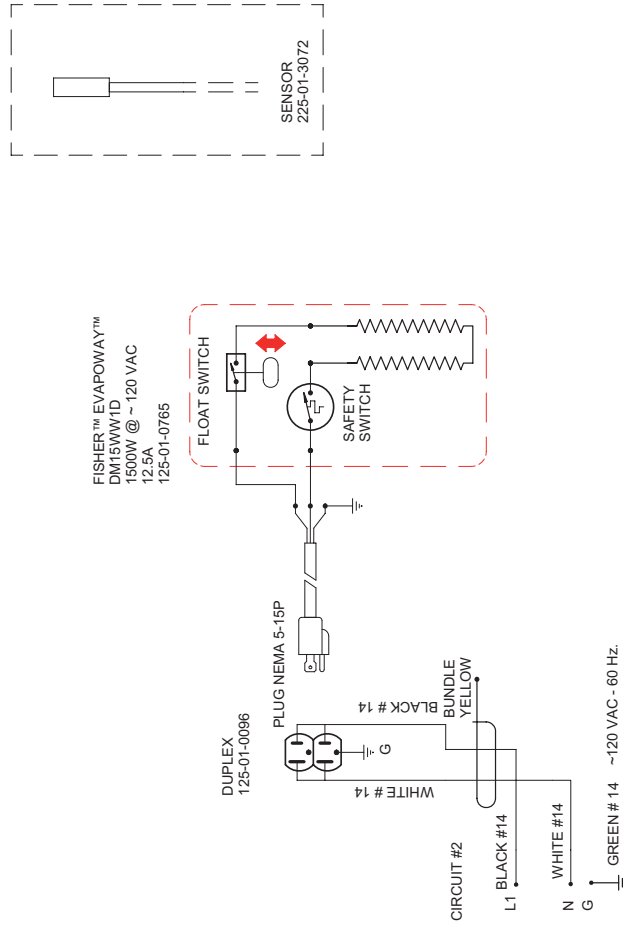


Wiring Diagrams (Cont'd)

CIRCUIT #2

LOADING	
120V	
L1 12.5	

NOTE: CASE MUST BE GROUNDED



HUSSMANN
Hussmann Corporation, Int'l.
13770 Wilshire Avenue
Chatsworth, CA 91311
(805) 590-4910 Lc # 644106

REVISIONS:
#: DESCRIPTION:

DATE: BY:

DRAWN BY: JESSE RIOS
CHECKED BY: DATE: 1/30/08
PRODUCTION ORDER #: 965437
FILE LOCATION:

PROJECT TITLE: RMIDS-4

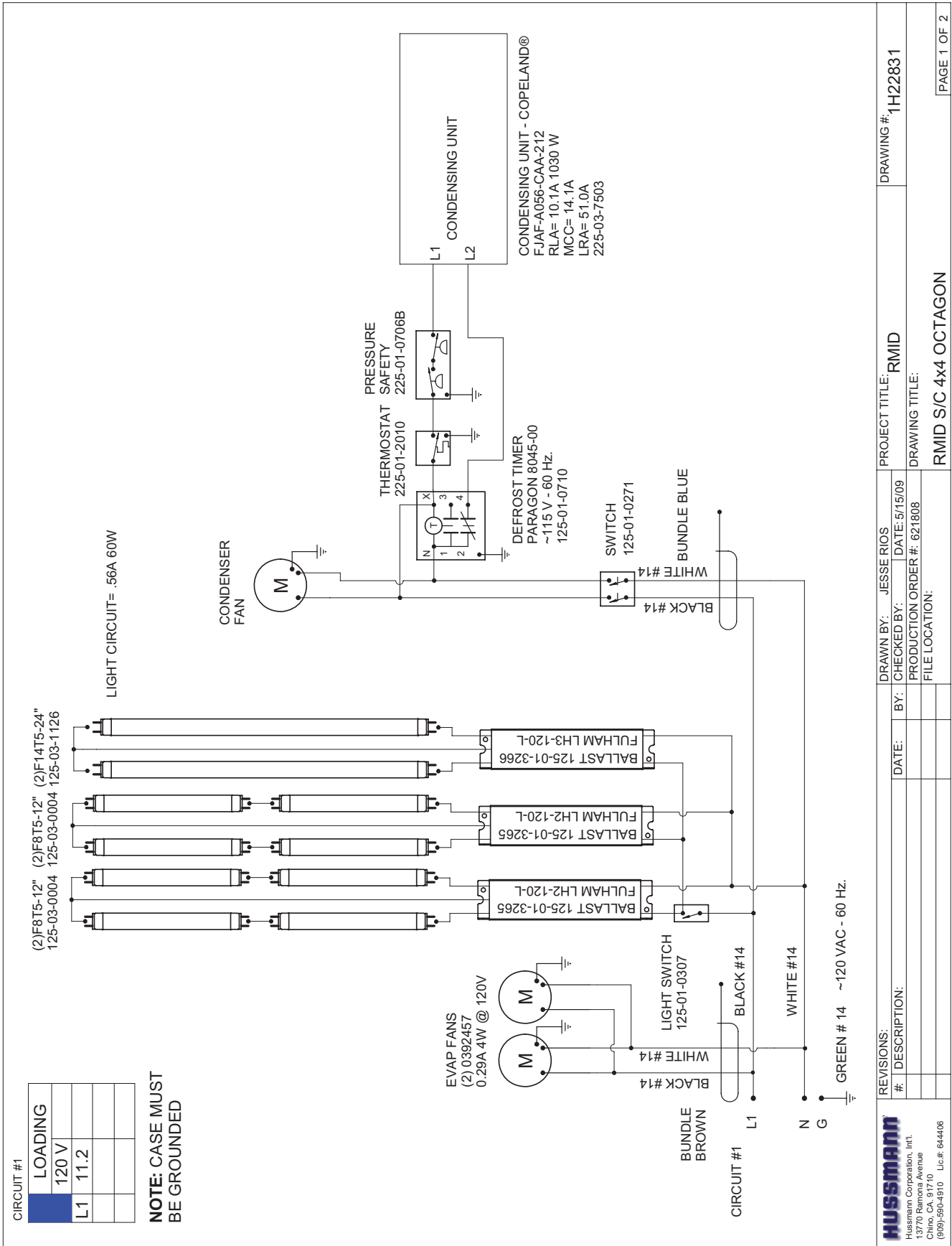
DRAWING #: 1H07234

DRAWING TITLE:

RMID S/C 4x4 SQUARE

PAGE 2 OF 2

Wiring Diagrams (Cont'd)

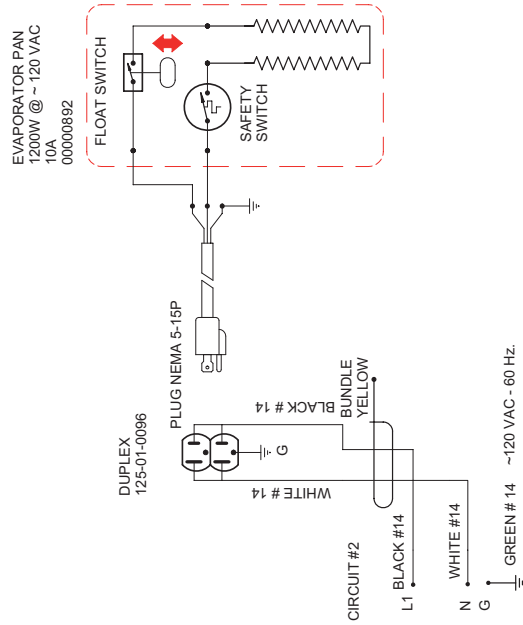


Wiring Diagrams (Cont'd)

CIRCUIT #2

LOADING	
120V	
L1 10.0	

NOTE: CASE MUST BE GROUNDED



HUSSMANN
Hussmann Corporation, Inc.
13770 Wilshire Avenue
Chico, CA 95926
(909) 590-4910 Lic # 64406

REVISIONS:
#: DESCRIPTION:

DATE: BY:

DRAWN BY: JESSE RIOS
CHECKED BY: DATE: 5/15/09
PRODUCTION ORDER #: 621808

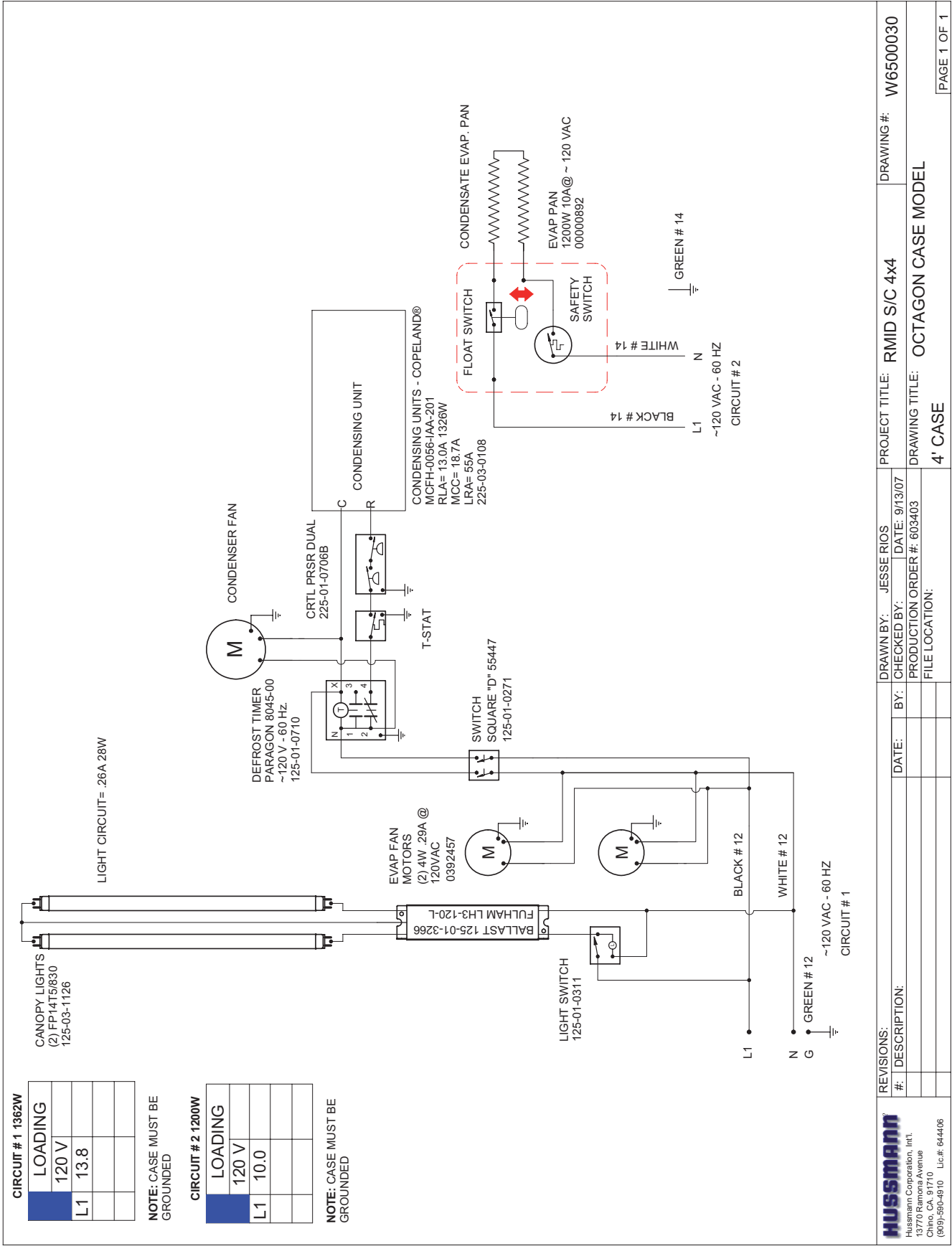
PROJECT TITLE: RMID
DRAWING TITLE:

DRAWING #: 1H22831

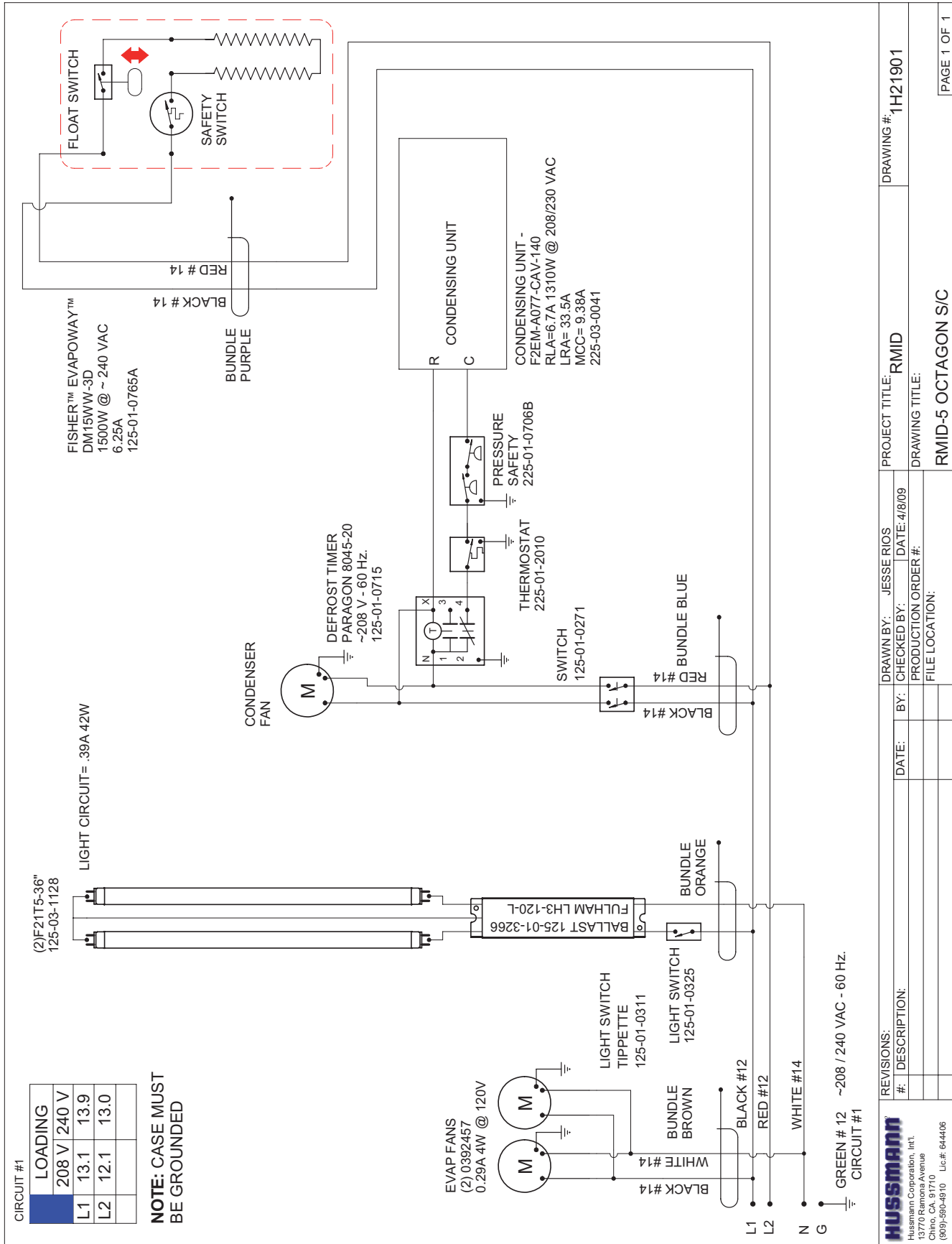
RMID S/C 4x4 OCTAGON

PAGE 2 OF 2

Wiring Diagrams (Cont'd)



Wiring Diagrams (Cont'd)





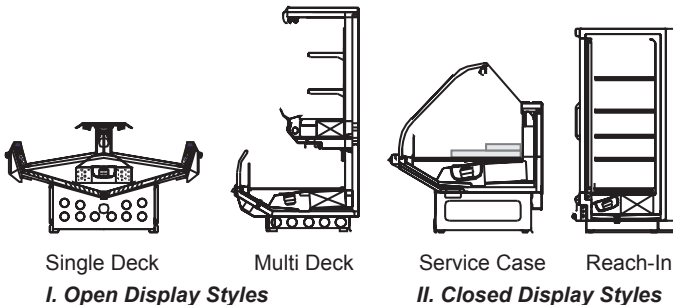
Appendices

Appendix A. - Temperature Guidelines- Refrigerated

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.

Table 1

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



Hot

- 1.0 Hot cases are tested to maintain all hot food at 140° - 150°F. These cases are not designed to heat up or cook food. It is the user's responsibility to stock the hot food cases immediately after the cooking of the food with a pulp temperature of at least 150° to 160°F.

Appendix B. - Application Recommendations - Refrigerated

- 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 Hussmann 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 Hussmann'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 Hussmann.
 - 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.

Hot

- 1.0 The installer should perform a complete start-up evaluation prior to the loading of food into the hot food case, which includes such items as:
 - a) Initial temperature performance, Griddles and Hot Wells.
 - 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) Complete start-up procedures should include
 1. Heat/display lamps are lighting.
 2. Indicator lamps on control panel(s) are working.
 3. Auto-fill is functioning properly (Service cases).
 4. Hot Griddles are functioning.

Appendices (Cont'd)

Appendix C. - Field Recommendations- Refrigerated Recommendations for field evaluating the performance of retail food refrigerators and hot cases

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?
 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?

Appendices (Cont'd)

Hot

1.0 The most consistent indicator of display hot case performance is temperature of the product itself.

NOTE: Public Health will use the temperature of the product in determining if the hot case 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 hot cases will keep food at the FDA Food Code 1993 temperature to prevent the sale of 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 thermometer must be inserted into the food itself to acquire proper food pulp temperature.
 - c) **READING** - The thermometer reading should be made only after it has been allowed to stabilize, i.e., maintain a constant reading. Loading Product: Cases should be allowed to heat up for one hour before product is loaded. Temperature adjustments: Allow 4 hours after adjustment has been made before testing pulp temperature of product
 - d) **OTHER OBSERVATIONS** - Other observations should be made which may indicate operating problems, such as unsatisfactory product, feel/appearance.

Appendix D. - Recommendations to User-Refrigerated

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.

- 1.1 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.
- 1.2 Load levels as defined by the manufacturer must be observed.
- 1.3 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.

Appendices (Cont'd)

- 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.

Hot

1.0 Hussmann should provide instructions and recommendations for proper periodic cleaning.

The user will be responsible for such cleaning, including the cleaning of equipment within the compartment and the hot area(s). Cleaning practices, particularly with respect to proper refrigerator unloading and warm-up, must be in accordance with applicable recommendations.

1. Allow the case to preheat for one hour prior to loading.
2. Hot foods should enter the case directly after cooking or no lower than 150° - 160°F. The Hot Cases are not designed to heat up or cook food.
3. Self Service - be sure to display product in single layer in direct contact with heating surface and/or wire rack.
4. All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product temperature.
5. Check the food pulp temperature frequently with a thermometer to make sure it is at the proper holding temperature. Hot foods should be at 140°F. The thermometer must be inserted into the food itself for the proper temperature.
6. Do not display more food than will be sold within a 4 hour period.
7. When restocking, bring older food to the front, and stock fresher food on top.
8. Clean spills as soon as they happen.
9. Fingerprints and food splatter will drastically shorten bulb life. Clean splatter oil the bulbs immediately with a soft cloth. When handling bulbs, wear cotton gloves or use a cotton rag/towel.
10. When "freshening" foods such as macaroni and cheese with added water, heat the water in a clean container until it is 10° to 20°F above the desired holding temperature of the food. This will keep the food at a safe serving temperature. Depending on the amount of water, the temperature can drop 10° to 20°F in as little as five minutes.
11. When transferring hot foods in the heated merchandiser to clean pans, preheat the clean pan. Transferring hot foods to room temperature pans can cause the temperature of the food to drop 20°F or more thus causing food to be at an unsafe serving temperature.
12. Clean spills as they happen simply by wiping with a cloth. Be sure to use a dry cloth on very hot surfaces to prevent steam burns.
13. Turn the equipment off and allow to cool before cleaning.
14. To remove "baked-on" splatter from Stainless Steel, the following may be used

Grade F Italian Pumice	Scour or rub with a damp cloth
Liquid NuSteel	Scour with a small amount of a dry cloth
	Paste NuSteel
Household Cleaners	Rub with a damp cloth
Coopers Stainless Steel Cleaner	
Allen Stainless Steel Polish	

Service Record

Last service date:

By:

HUSSmann®/Chino

Additional copies of this publication may be obtained by contacting:

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

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: