

VEVOR[®]

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DISPALY FREEZER MANUAL

**MODEL:RI-160DC RI-160A RI-260A RI-360DC RI-360A RI-460A
RI-560DC**

We continue to be committed to provide you tools with competitive price.

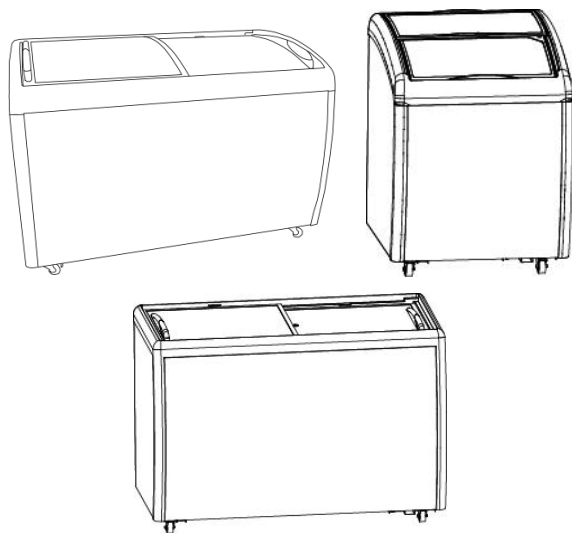
"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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DISPLAY FREEZER

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	<p>Warning-To reduce the risk of injury, user must read instructions manual carefully.</p>
	<p>Correct Disposal</p> <p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices</p>

Display freezer manual

i.The main purpose

This equipment is used for storage and display of frozen food.

This appliance is intended to be used in household and similar applications such as -staff kitchen areas in shops, offices and other working environments:

- farm houses and by clients in hotels, motels and other residential type environments;
- Catering and similar non-retail applications.

ii.Installation and debugging

1)Unpack all packages before using the showcase. Don't bend it over more than 60° while moving it.

2)The showcase should be installed in the environment of good ventilation, cool and dry and without corrosive gas.It should not be installed close to heat sources or directly under the sunlight.The space more than 10cm between the wall of the front and the back of the showcase should be allowed. When installing, the universal wheels should be padded well.So as to make the showcase be level and stable, or it will cause vibration.

- 3)When initial operation, the refrigerator should run empty about one hour before storing food in it.
- 4)Before placing food into the freezer, adjust the temperature control to the lowest point (highest number) and let it run until the temperature of inner cabinet decreases to 0°F . Put the food in, and after 12 hours adjust the temperature control to the normal point.
- 5)The thermostat could adjust the temperature inside the showcase. When you turn the knob in clockwise. The bigger the figure, the lower the temperature. Generally, the position of “4” is suitable. “0”position stand for stopping operation. “Max”position will be operating not continually as compressor won’t stop (no cycle). Turn the temperature control to the “4” or “5” when temperature inside is stable for ice cream and similar products.
- 6)Never store flammable, explosive or corrosive products in the freezer, and keep the freezer away from such materials.
- 7)If power is cut off, wait at least 5 minutes before turning on again to avoid damage to the compressor.
- 8)To save energy, the door should not be frequently opened for left open for a long time.
- 9)The surface and the inside of the showcase should be dry and clean. Long term moisture will cause the showcase rust slowly. (There will be some stains on the surface.)
- 10)Periodical cleaning is suggested for your reference. Generally, 30-45 days once is best. When cleaning, it is best to wipe the inside and the surface of the showcase with the soft cloth with neutral soap or detergent.

iii. Use and operation

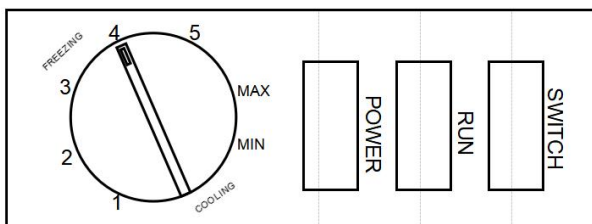
TEMPERATURE CONTROLS

- 1)These freezers have a manual control system to regulate the temperature inside the freezer. Before placing any food in the freezer set the freezer to the highest setting and let it run until the temperature inside the freezer reaches 0° F. Once the internal temperature reaches 0° F you can start loading the product into the freezer. Once the product is inside the freezer it is suggested to wait 12 hours before you adjust the temperature to the

normal desired setting. Setting “4” is the recommended setting for the freezer.

2)The temperature settings for the chest freezers range from MIN to MAX. This will give you an internal operating temperature range of - 15° F to 10° F. When you turn the thermostat control knob clockwise to a higher number this will lower the internal temperature of the freezer. Turning the knob counter-clockwise will raise the internal temperature of the freezer.

3)NOTE: Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up resulting in non-optimal operating conditions over time.



Food Storage

1)Do not fill the freezer full of products. You should leave space between items and the inner surface of the cabinet, so as to keep good ventilation of cold air and freeze evenly. Do not put in any bottled or canned beverage with freezing point above the temperature in the cabinet when it is below zero.

2)For foods that should be moisture-free or lose water easily, wrap them up with hermetical food bags or fresh films before putting in the cabinet for the sake of avoiding smell-mixing and reducing frosting.

3)Storage of volatile and combustible gases, liquids such as strong alkalies, strong acids, petrol ,etc. is forbidden.

4)Never put hot food directly in the freezer. Food should be cold or frozen before placing it inside.

5)The appliance is intended exclusively for the storage and/or display of packaged foods only.

6)beverage products that are not potentially hazardous foods, such as soda (pop), beer, and wine.

5. Things to note

1) During the transportation of the machine, the tilt is not allowed to exceed 45 degrees.

2) The power supply voltage requires rated voltage and must be reliably grounded; it cannot share the same socket with other electrical appliances.

3) There should be enough space of more than 200mm on the side of the inlet and outlet air grille to ensure heat dissipation of the machine.

4) Dust the machine condenser regularly, and the interval should not exceed 3 months

5) When the machine is working, do not touch your hands directly with the refrigerant to prevent frostbite.

6) Do not use the machine directly in a place exposed to direct sunlight, as it will directly affect the cooling effect.

7) After use, unplug the power supply and clean the machine. The surface can be wiped with a wet towel; it is strictly forbidden to rinse it directly with water.

8) If the machine malfunctions and alarms, please contact a professional to find out the cause before using it.

9) The maximum loading of each type of shelf is 8kg.

The ambient temperature and humidity conditions of the show case climate class following the tab below

Test room climate class	Dry bulb temperature °C	Relative Humidity %	Dew point °C	Water vapour mass in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
8	23.9	55	14.3	10.2
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	70	21.1	15.8
5	40	40	23.9	18.8

7	35	75	30.0	27.3
<p>NOTE the water vapour mass dry air is one of the main points influencing the performance and the energy consumption of the cabinets. Therefore, the order of the climate class in the table is based on the water vapour mass column. See also Annex B to compare lab and store conditions.</p>				

iv.Common faults and troubleshooting methods

Fault	reason	Method of exclusion
The indicator is not on. The compressor does not start.	The plug isn't connected to the socket really.	Replug it.
	no power	Connect the socket with power.
The indicator is on ,but the compressor doesn't work and buzzes only	The power voltage is too low.	Put a power-regulater more than 1000W power together.
The compressor stops a minute after start,and restart after a few minuters,and so repeatedly.	The power voltage is too high.	
The compressor works normally,but the temperature in the cabinet lowers too slowly.	The door is opened too frequently.	Reduce open times.
	The food in the cabinet is too much,and placed improperly.	Place foods properly keep place between them for ventilation of cold air.
	The frost film is too thick.	Take out foods
	The surface of the	Stop and clean the

	condenser is too dirty.	condenser.
	The door seals badly.	Adjust the door seal.
The noise is too loud	The freezer is placed unstably.	Place it stably.
	The fixing of the freezer is loose.	Tighten the fixing.
	there's contact between pipes.	Separate them.

The following are not faults:

- 1)When the freezer is working or after stopping for a while,the refrigerant in the pipes is cycling and gives out"running water"sounds.
- 2)The surface temperature of the compressor may be up 70°C~80°C when it is working.
- 3)The back side of step freezer gives out heat.
- 4)In rainy season, the outer surface of the cabinet may have dew,which makes no defects on normal use.Just dry it with a piece of cloth.
- 5)The protective film on the inner tank is to avoid damage during production purpose. Don't worry about peeling it off. It's okay to tear it off when you use it.

v.Packing List

No.	Item	Qty	Remark
1	Display freezer	1 set	
2	Manual	1 pcs	
3	thermometer	1 pcs	
4	Key	2 pcs	

* WARNING

Attention: To ensure safety, the power plug must be pulled out before cleaning. All safety precautions must be followed. Dispose of properly in accordance with Federal or local regulations. Risk of fire or explosion due to puncture of refrigerant tubing. Follow handling instrucionts carefully.

DANGER: Risk of fire or explosion. Flammable refrigerant R290/R600a used. To be repaired only by trained service personnel. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

- 1) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 2) Children should be supervised to ensure that they do not play with the appliance.
- 3) Cleaning and user maintenance shall not be made by children without supervision.
- 4) Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- 5) If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- 6) Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 7) Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
- 8) Do not damage the refrigerant circuit.
- 9) Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 10) The appliance shall not be installed in public corridors or lobbies.
- 11) Please according to local regulations regarding disposal of the appliance for its flammable gas. Before you scrap the appliance, please take off the doors to prevent children trapped
- 12) the appliance shall be installed in accordance with national wiring regulations
- 13) The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
- 14) Do not use means to accelerate the defrosting process or to clean,

other than those recommended by the manufacturer.

15)The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).

16)Do not pierce or burn. Be aware that refrigerants may not contain an odour.

17)The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation;

18)The appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).

19)The appliance shall be stored so as to prevent mechanical damage from occurring.

20)Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.

21)Before carrying out Decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced. When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.

22)The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, **FLAMMABLE REFRIGERANTS** The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders



Warning: Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.

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