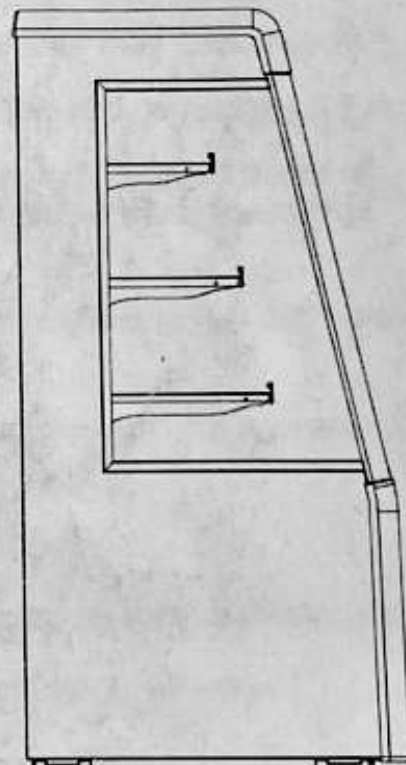
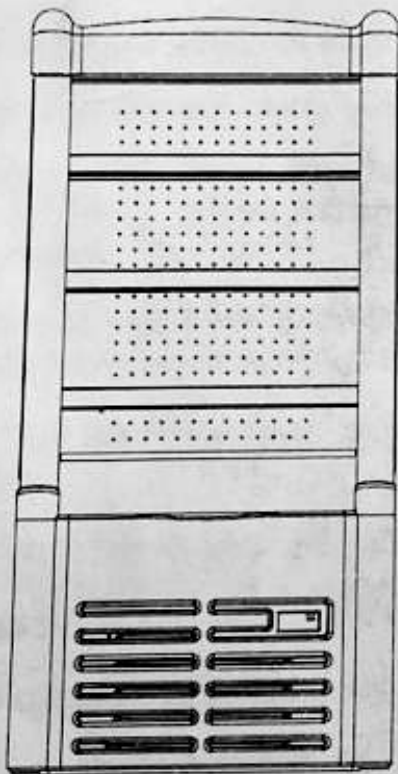


BLF-706 Store Series Instruction

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Precaution For Use

1. The display cases shall be used in proper environment with ambient temp. 25°C , relative humidity 60%, and natural air speed 0.2m/s, higher temperature and humidity will affect cabinet's running.
2. The leakage protection device must be installed and make sure to ground adequately. running voltage can be changed within AC 220V $\pm 10\%$, if the voltage is unstable, choose stabilizer with proper capacity.
3. Do not let cabinets close to heat source or under sunshine directly, around passages and vent shall be closed to avoid damaging air curtain and affecting refrigeration effect.
4. It's a normal phenomena that when the cabinet is defrosting, the internal temperature will rise in a short time.
5. The needle type valve is used for system test and refrigerant filling-up, so do not open it except professional people to prevent refrigerant leakage.
6. Do not store inflammable, explosive, volatile fluid or gas.
7. The shelves can stand not more than 30kg/m², or the shelf may be damaged.
8. Put goods in and out carefully, do not throw goods to avoid damaging cabinets.
9. Reserve a certain place when arranging the foods, do not put foods in air return, or it will affect air flow in cabinet and affect storage effect and increase the energy consumption.
10. Regularly change foods place according to the principle "first in, first out" to avoid out-of-reach foods overdue or deterioration.
11. Clean food scraps timely to avoid block defrosting drainage and lead to ice clagging.
12. Every foods has its shelf life, do not store it indefinitely.
13. On the sake of clean, tidy and undrying, the foods shall be provided with good package.
14. Plug-in case has large tonnage, users shall discharge water at times.
15. Open or close night curtain slowly, let it go till open or close it completely.
16. Have circuit inspection for temperature every 2 hours and record it.

Not: The leakage protection device must be tested once a month. Ask professional people to maintain the cabinet if it is not running normally, Before maintaining it, cut down the power source, also you must wear security suits and use special tools.

Main Characteristics

1. Illumination

The top of the display case is installed with daylight, whose On and Off is controlled if you need. It can be lighted when dark, also it can be closed when the light sufficient or in non-business hours to reduce energy consumption. All the illumination equipments adopt standard parts, so they can be changed if they fail. Please cut off the power before changing, change it according to maintenance instruction.

2. Defrosting

When the display case is frosted, its cooling capacity will degrade, so the frost shall be removed at intervals. The frequency of defrosting is usually 4 times/24h, with duration of 30min (these settings are only for your information, the user may ask professional people to make reasonable according to the exact conditions). It is normal when defrosting, the temperature will rise and not affect normal use.

3. Heating preservation

The display case equipped with night curtain, you can use it in non-business hours to save energy and protect food sanitation. When using, please handle with care to avoid damaging night curtain and display case.

4. Temperature control

In display case EC-box there has a temperature controller, the user can change internal temperature by setting temperature controller (let professional people do it, wrong setting will damage compressor).

Daily cleaning and maintenance

The performance and lifespan of the equipment is directly related with the daily maintenance and cleaning. The regular maintenance of the display case and its parts and components can lengthen their lifespan and reduce the cost for use and maintenance.

List for maintenance and cleaning (general)

Interval	location	Content, method and instruction for maintenance and cleaning
Clean in time	Outside components	Use soft cloth with water to rub away water stain, dust, blot, rusting, trace of adhesive tape, etc. Neutral detergent may be used, if necessary. The yellow stain left by the detergent shall be rubbed away with water. Note that the place around the food containing salt shall be rubbed at times all the more.
	Shelf for goods	Remove the food scrap and other foreign matter in time. Use soft cloth with water to rub away water stain and blot. Not that every corner be cleaned to keep off bacteria
Once/month	Inner surface and attachment of display case	Remove the remnant use, food scrap and other foreign matter in the case, use soft cloth with water to rub away water stain, dust, blot, rusting, use neutral detergent and cleaning solution that does not damage the surface of the display case or pollute the food to wash the inner surface and

		attachment, then use water to clean.
	Lighting device	Use soft cloth with water to rub away water stain, dust, blot, use neutral detergent if necessary, then use dry towel to clean, dry clean may be used when dirt is not much. Note that the power shall be cut off before cleaning.
	Water spout	Clean and remove the dirt deposited at the filtering web of the water spout, and use clean water to wash the filtering web. Note that the dirt can only be taken out. Flushing the dirt into the drainage is not allowed, or it may block the sewage

List for maintenance and cleaning (cont')

Interval	Location	Content, method and instruction for maintenance and cleaning
Once/1-3 months according to real conditions	Beehive net at the air discharge	Use clean and soft cloth dipped with neutral cleanser to clean beehive net surface dirt, then use clean water to rinse it, after air-drying, assemble it as before. Note: if the air-dry not finished, do not run the cabinet, or the ice scraps will block beehive net holes.
	Plug-in compressing rack	Clean compressing rack completely, especially for compressor, or it will down cabinet refrigerating speed, decrease refrigerating capacity and increase internal temp. long time no cleaning will lead to compressor burned out. Note: do not let water on the fan motor, or it will be burned out.
Once/2-4 months according to real conditions	Air return net	Clean out food scraps and residues and remnant ice, remove air return net if necessary, special cleaning for those places we often omitted. Note: Scraps and residues are agreed to take out, not allowed to rinse into drainage.
	Condensing fan Motor	Clean depositions on the condensing fan motor, if necessary, remove it to clean, and re-assemble according to the opposite order. Do not let water on the fan motor.

Note:

Do not use polishing gaskets and agents, or it will damage the surface.

Do not use amino cleansers or corrosive cleansers, or it will damage parts permanently

Do not let fluid touch e-parts.

Be sure to cut off the power source before cleaning.

Daily maintenance and cleaning

Guidance for cleaning and maintenance

1. Clean internal surface and evaporator

- A. Cut off the power source, stop running.
- B. Take out foods stored in cabinets, and put them in other proper cases.
- C. Disassemble bottom bracket, bottom shelf, etc, and clean them.
- D. Clean bone body: move scraps out the case, then clean. Do not use water to rinse because of its evaporating system, or dirt will enter evaporating water box and lead to copper tubes corrosion.
- E. Reassemble all parts in correct order.
- F. Switch on the cabinet after all parts are drying.
- G. Start refrigeration function.
- H. Put foods in the cabinets when its temperature is reasonable.

2. Clean water spout

- A. Discharge the dirt and scraps into prepared water box.

Note: Dirt only allowed to take out, do not let them enter drainage or it will block drainage.

- B. Pour proper water to the cabinet, if not flows smoothly, it means the main water pipe blocked, tell the local maintenance company.

Note: Do not use high-pressure water to rinse the cabinet to avoid danger.

Installation

1. Disassemble wooden package, move the cabinet to the appointed position.
2. Check packing list to conform goods.
3. For plug-in case, fix L/R Kick plates under L/R side panels.
4. Unfasten the cords around shelves, re-install shelves as user need.
5. Put price rail on the front face of shelf.
6. Fix drainage:
 - A. Put the drain pipe beside water box into ground channel if there has.
 - B. If there has no ground channel or not convenient, let drain pipe below bonebody become "S".

Maintenance

Preventive maintenance

1. Prepare a regular cleaning plan according to the summary of this instruction, to let employees learn the importance of cleaning and maintenance and follow the recommended rules. Before cleaning and checking electrical appliances, switch off the display case, because water on the parts may cause electrical shock and personal casualty.
2. When cleaning display case, clean fan blades and coils, Ensure there has no dirt and dust on the fan blades and coils exposed, as deposited dirt on the fan blades may cause faults of the motor.
3. Check electrical equipments and parts regularly, Find and manage the small problems in time to avoid serious accident.
4. Keep the drainage clean and no scraps or its blockage will degrade cooling capacity and damage the motors.
5. Ammonia or amino detergents can damage electrical parts, so do not use them.
6. Check the adiabatic layer of the suction pipeline and repair its breakage, to ensure pipeline adiabatic function.
7. Make sure the load is appropriate, avoid use large posts in it, do not let goods block or occupy the air channel. Put goods tidy and clean.
8. If there has air flow with opposite direction compare with air curtain, it will have unbenefit influence on cooling capacity, also too strong lighting will affect its cooling capacity.

Note: Be sure to cut off the power source, use professional tools and wear protecting clothes and gloves!

Maintenance

Daylight Lamp replacement

Top daylight lamp replacement

1. Slightly turn burned lighting along one direction, don't stop until when listening slight "ka ka", and pull out it from lamp holder
2. Reinstall new lamp into lamp-socket.
3. Turn on the lights or switch on the light power again.

Note: Do not cut off power source before replacing. If you replace the light of L-temp. Cabinet, prevent you from freezing. Do not break the light because it has poisonous mercury, and it shall be reclaimed.

This equipment is intended for the storage and display of non-potentially-hazardous packaged products only