



**DOE** Compliant







MVP GROUP CORPORATION

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## 1 General information

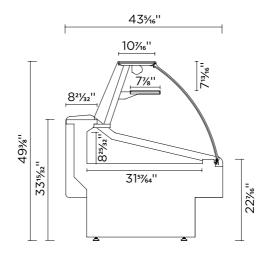
1.1 Case description

KFM series model (number) system.

KFM CG 40 S AAABBCCD

ААА	а а	$\overset{\circ}{}$	Δ
Basic model	Model variation	Length	Type of Unit.
	<b>CG</b> -Curved glass tilt forward	40"	<b>S</b> -Self Contained
	FG-Flat glass tilt forward	50"	<b>R</b> -Remote
	<b>OF</b> -Open front	60"	<b>D</b> -Dry
	SC-Seafood curved glass tilt	80"	
	forward	100"	
	<b>SF</b> -Seafood flat glass tilt	120''	
	forward		
	<b>SO</b> -Seafood open front		

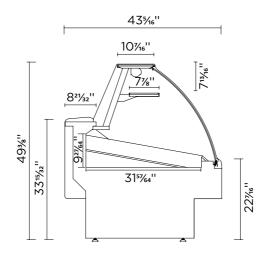
## KFM SERIES



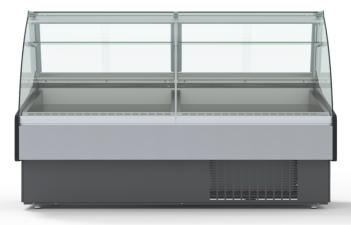
KFM-CG-S(R)(D)



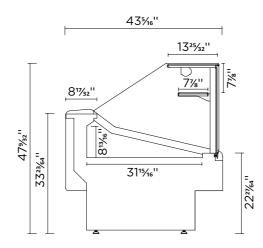
KFM-CG-S(R)(D)



KFM-SC-S(R)



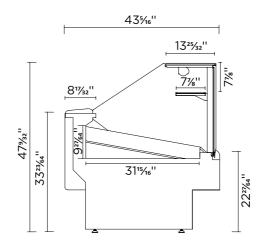
KFM-SC-S(R)



KFM-FG-S(R)(D)



KFM-FG-S(R)(D)



KFM-SF-S(R)

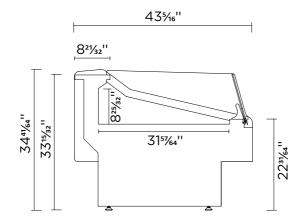


KFM-SF-S(R)

KFM-OF-S(R)(D)



KFM-OF-S(R)(D)



KFM-SO-S(R)

KFM-SO-S(R)

# Implantation

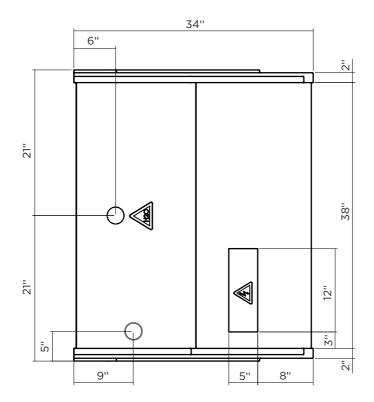


Drain outlet

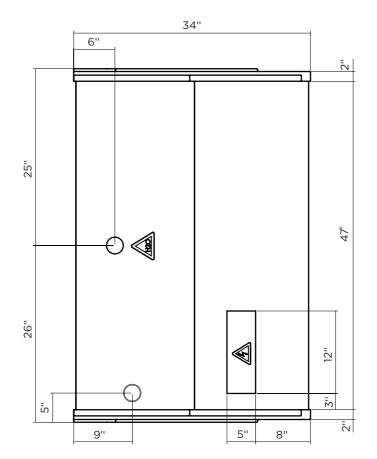


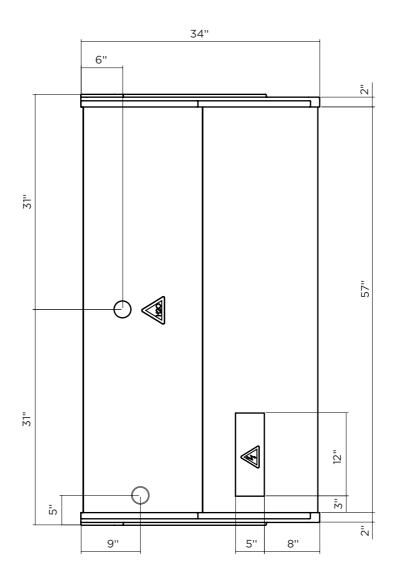
Electrical board

Refrigeration piping



Front





KGL-OF-60-S(R)

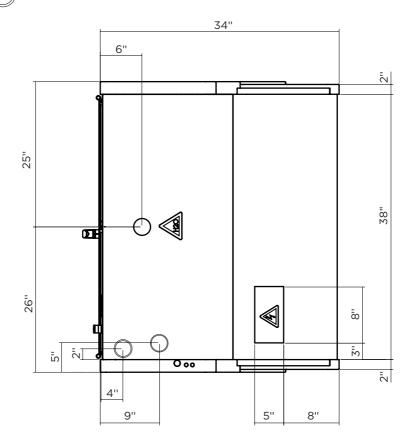


Drain outlet

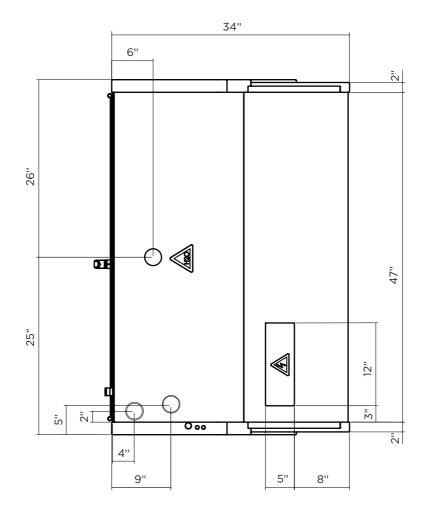
Electrical board

Refrigeration piping

Electrical wiring

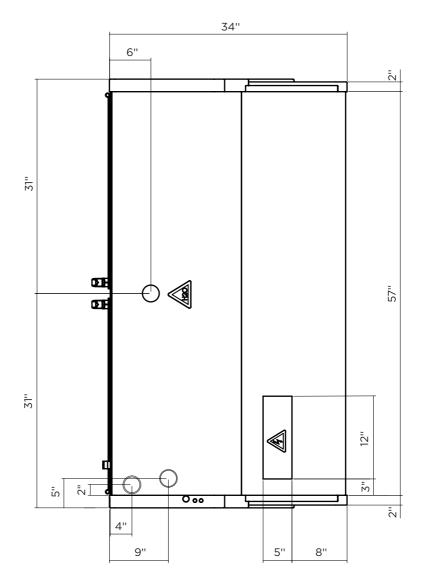


🛉 Front



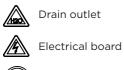
**♦** Front

KGL-RS/RM-50-S(R)

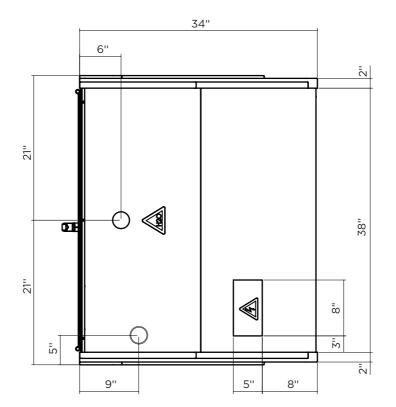


KGL-RS/RM-60-S(R)

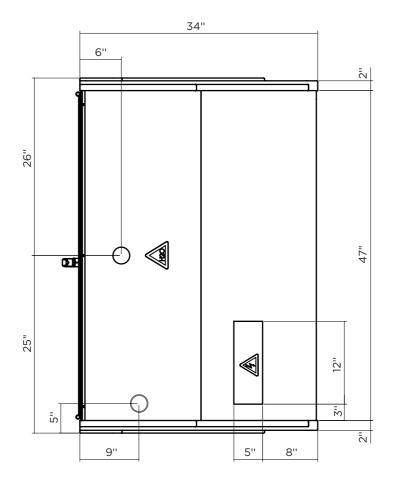
🛉 Front



Refrigeration piping

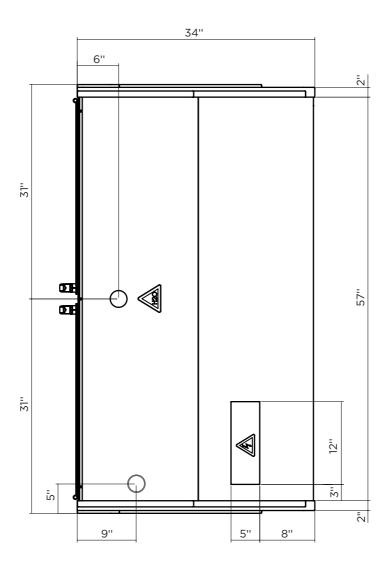


KGL-DL-40-S(R)





KGL-DL-50-S(R)





KGL-DL-60-S(R)

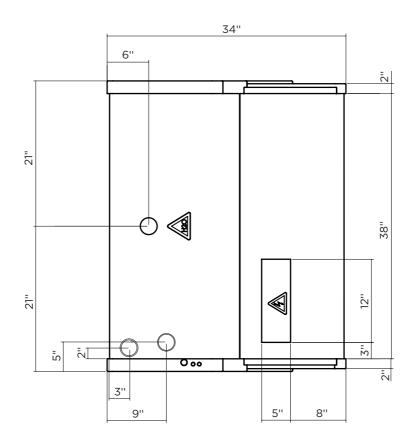


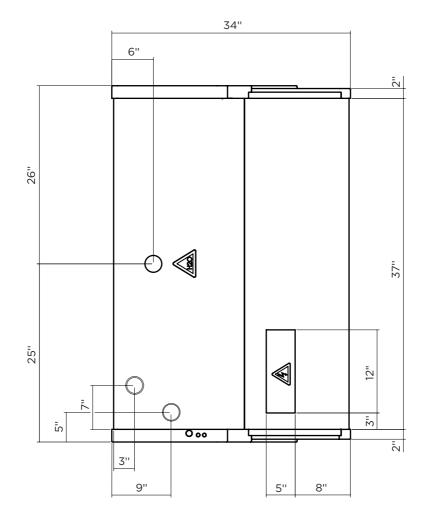
Drain outlet

Electrical board

Refrigeration piping

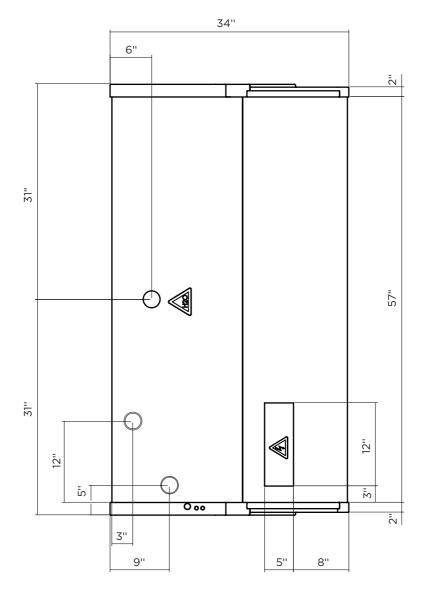
Electrical wiring







KGL-OS-50-S(R)



KGL-OS-60-S(R)

Front

KFM series intended for deli, meat and fish are type 1 equipment - 75°F/55%RH. Temperature of deli, meat and fish cases is set for 32°F.

The decks have a 31 lb/ft² loading limit.

Glass shelves are for non refrigerated products only and have a 5,5 lb/ft<sup>2</sup> loading limit.

Model	Dimensions (LxDxH in inches)	Service dimensions (LxDxH in inches)	Volume (ft³)
KFM-CG/SC-40-S(R)	40¾'' x 49¾'' x 61¼i''	40¾" x 49¾" x 62¼6"	6,0/2,5
KFM-CG/SC-50-S(R)	52¾" x 49‰" x 61¼"	52¾16'' x 49¾16'' x 62¼16''	8,0/3,4
KFM-CG/SC-60-S(R)	601/16'' x 499/16'' x 611/16''	601⁄16'' x 49%6'' x 621⁄16''	9,3/4,0
KFM-CG/SC-80-S(R)	77%16'' x 49%16'' x 61½16''	77%16'' x 49%16'' x 621⁄16''	12,1/5,1
KFM-CG-100-S(R)	101¾16'' x 49¾16'' x 61¼16''	101³⁄16'' x 499⁄16'' x 621⁄16''	16,0
KFM-CG-120-S(R)	116 <sup>15</sup> /16'' x 49%16'' x 61%16''	116¹⁵₁₅'' x 49⅔₁₅'' x 62⅓ı	18,6
KFM-FG/SF-40-S(R)	40 <sup>3</sup> / <sub>8</sub> '' x 44 <sup>1</sup> / <sub>2</sub> '' x 61 <sup>1</sup> / <sub>16</sub> ''	40¾'' x 44½'' x 68¾''	6,0/2,5
KFM-FG/SF-50-S(R)	52¾16'' x 44½'' x 61½16''	52¾16'' x 44½'' x 685%''	8,0/3,4
KFM-FG/SF-60-S(R)	601⁄16'' x 441⁄2'' x 611⁄16''	60¼₁₅'' x 44½'' x 685⁄s''	9,3/4,0
KFM-FG/SF-80-S(R)	77%16'' x 44½'' x 61½16''	77‰'' x 44½'' x 68‰''	12,1/5,1
KFM-FG-100-S(R)	101¾16'' x 44½'' x 61¼16''	101¾5'' x 44½'' x 68¾''	16,0
KFM-FG-120-S(R)	116 <sup>15</sup> ⁄16'' x 44½'' x 61½''	116¹5⁄16'' x 44½'' x 685⁄8''	18,6
KFM-OF/SO-40-S(R)	40¾" x 34 <sup>11</sup> /16" x 611⁄16"	40¾" x 49¾" x 61¼6"	6,0/2,5
KFM-OF/SO-50-S(R)	52¾16'' x 34 <sup>11</sup> ⁄16'' x 61½16''	52¾16'' x 34¼16'' x 61¼16''	8,0/3,4
KFM-OF/SO-60-S(R)	601/16'' x 34 <sup>11</sup> /16'' x 611/16''	601⁄16'' x 3411⁄16'' x 611⁄16''	9,3/4,0
KFM-OF/SO-80-S(R)	77%16'' x 34 <sup>11</sup> /16'' x 611⁄16''	77%6'' x 34 <sup>11</sup> ⁄16'' x 61½6''	12,1/5,1
KFM-OF-100-S(R)	101¾16'' x 34¼16'' x 61½16''	101¾16'' x 34 <sup>11</sup> ⁄16'' x 61½16''	16,0
KFM-OF-120-S(R)	116 <sup>15</sup> /16'' x 34 <sup>11</sup> /16'' x 611/16''	116 <sup>15</sup> ⁄16'' x 34 <sup>11</sup> ⁄16'' x 611⁄16''	18,6

#### 2 Getting started with your KFM series 2.1 Location

To your new equipment perform well please respect the following warnings:

- À This is type 1 equipment, intended to work with 75°F / 55%RH.
- ∕! This equipment is intended for maintaining temperature only.
  - Be sure products are not ambient temperature (must be cold)
- <u>^</u> This equipment must be located in an indoor environment.
- Ŵ Check for airdrafts and avoid them.
- Ŵ Air movement from ac units shouldn't be directed to the equipment.
- Ŵ The equipment must not be directly or indirectly exposed to the sun.
- Ŵ Check for rejected heat from another refrigeration units and avoid that.
- Ŵ Place the equipment in a levelled floor.
- Do not obstruct the air way in front of the condenser.
  - Make sure there is a drain preparation (remotes and fish display cases only).
  - Models to be positioned against a wall keep a safe distance of  $2^3/8^{"}$ .
  - After servicing always close the doors.
    - Make sure you have a suitable electrical installation.
    - This equipment should be handled by a gualified technician.

#### 2.2 Uncrating

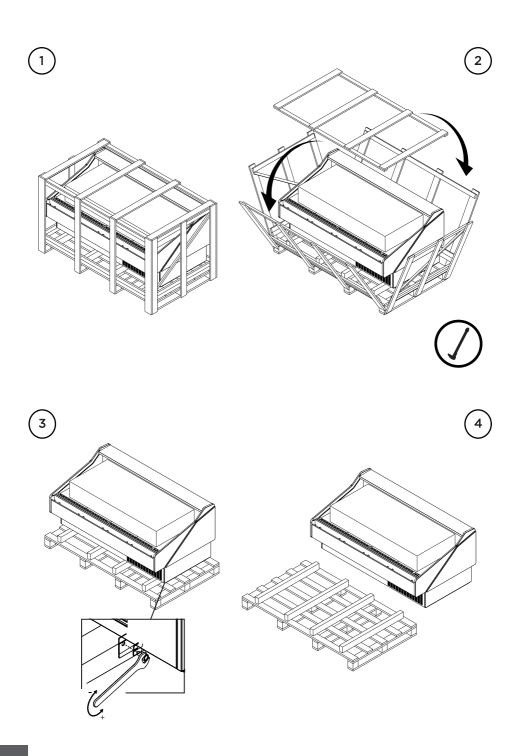


Æ

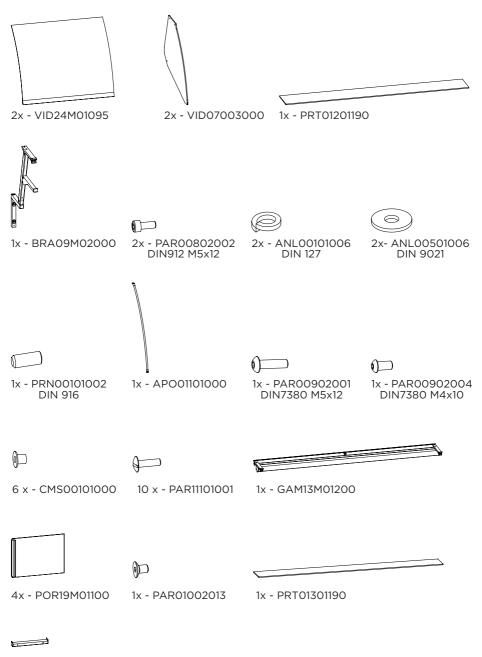
Ŵ

All operations must be done carefully.

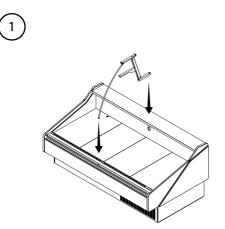
All plastic protective films must be removed before using the equipment for the first time.

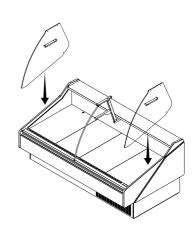


#### 2.2.1 Front and sides assemblies

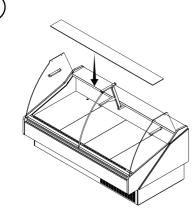


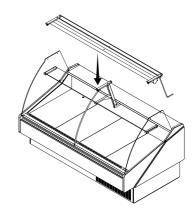
2x - SUP17M01020





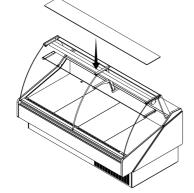


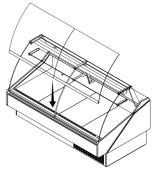


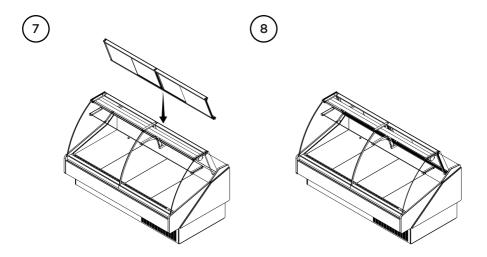












2.3 Check for damage

At the end of production HYDRA KOOL products are carefully inspected. No damaged units are sent out.

HYDRA KOOL doesn't take responsibility for damage between factory and client.

Possible damage on the unit must be checked to file a claim near the transportation company.

The unit must be checked in the following points:

Exterior panels

Doors

Shelves

Glasses

Paint job

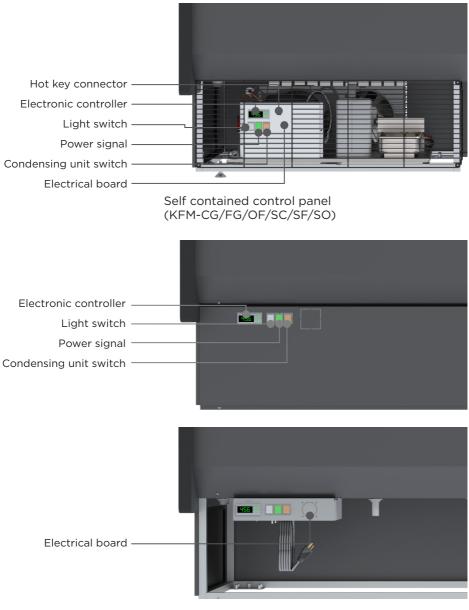
Door handles

Base structure

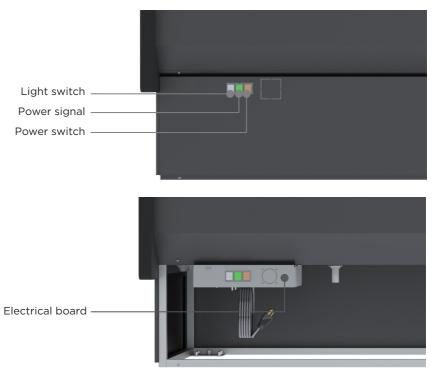
Fish pans

#### 2.4 Control panel and main features

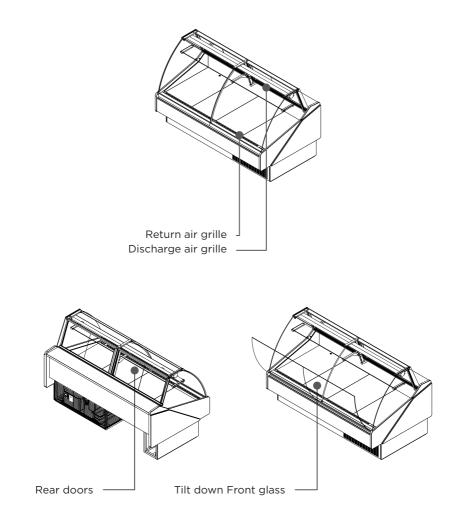
The pictures below, shows the main features and all necessary controls.



Remote control panel (KFM-CG/FG/OF/SC/SF/SO)



Dry control panel (KFM-CG/FG/OF)

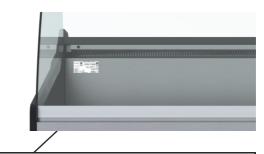


### 2.5 Check serial, model numbers and requested options

Before start your equipment, check the serial number, model numbers and requested options.

This inspection should be made visually in the following items:

Self contained	numbers						
	COMMERCIAL REI						ND NSF STD
MVP GROUP CORP.		7 CERTIFIED	TO CAN/C	SA STD	C22.2 NO	. 120	
For service, please call: (514) 737-9701	c Us	HYL	DR/	12	K		
www.mvpgroupcorp.com	Intertek			100	-		-4/ION C
	4004083						Intertek
				CIRCUIT			
MADE IN PORTUGAL	EVAP DOG		ANTI-S	EVAP	COND		
		TER LIGTHS	FANS	FANS	FANS		COMP
ETL MODEL						AMPS QTY	
	REF AMOUNT REF A	MOUNT REF				-PHASE-	
CASE FAMILY		GHT TYPE				HRTZ	
	oz	oz	] [			LRA	
SERIAL NO.		PSI / SIDE				RANCH	
DATE MFG	psig	psig				MPACITY CURRENT	
		AL CASE AMP	∙s			ION AMPS	
	J						



Remote numbers

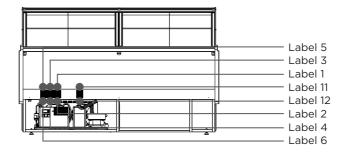
MVP GROUP CORP.	COMMERCIAL REFRIGERATOR CONFORMS TO UL STANDARD 471 AND NSF STD 7 CERTIFIED TO CAN/CSA STD C22.2 NO. 120
For service, please call: (514) 737-9701	
www.mvpgroupcorp.com	Intertek 4004083 Intertek
MADE IN PORTUGAL	120V CIRCUIT DOOR ANTI-S EVAP HEATER LIGTHS FANS FANS
ETL MODEL	REF        AMPS-           TYPE        APPS-
SERIAL NO.	PSI PSI MINI BRANCH HIGH SIDE LOW SIDE CIRCUIT AMPACITY DIA Dotal Data MAX OVERCURRENT TOTAL CASE AMPS PROTECTION AMPS

### 2.6 Warning/Caution labels

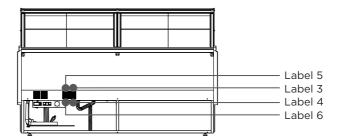


Before starting, HYDRA KOOL products have caution and warning labels to be respected.

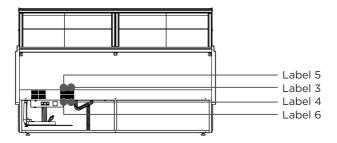
### Self contained labels



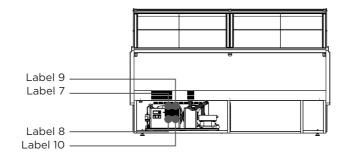
#### Remote labels



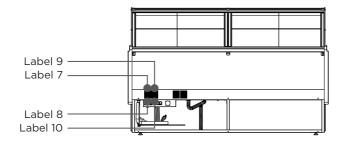
#### Dry labels



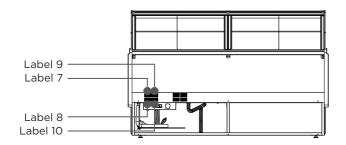
### Self contained labels



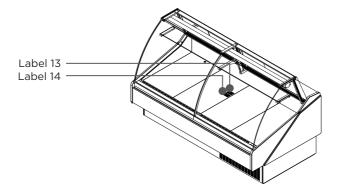
Remote labels



Dry labels



Self contained, Remote, Dry and Seafood labels (evaporator)



Label 1

Label 2

#### CAUTION

MOVING PARTS. DO NOT OPERATE UNIT WITH (PART) REMOVED ATTENTION

PIÈCES MOBILES. NE FAIRE PAS FONCTIONNER AVEC DES PIÈCES ENLEVER

Label 3

#### -NOTE-

THIS A TYPE 1 CASE AND IS DESIGNED TO OPERATE AT THE FOLLOWING STORE CONDITIONS THAT DOES NOT EXCEED 75 F AND 55% R.H. Label 4

-NOTE-

CETTE VITRINE TYPE 1 EST CONÇUE POUR FONCTIONNER SELON LES CONDITIONS DU MAGASIN ET NE DOIT DÉPASSER 75 F AND 55% R.H.

## -NOTE-

THIS EQUIPMENT IS INTENDED FOR THE STORAGE AND DISPLAY OF PACKAGED FOOD PRODUCTS ONLY

Label 7

# CAUTION

DISCONNET ALL POWER. MAY HAVE MORE THEN ONE DISCONNET SWITCH Label 8

# **ATTENTION**

-NOTE-

CET EQUIPEMENT EST PREVU

UNIQUEMENT POUR LE

STOCKAGE ET EXPOSITION DE

PRODUITS ALIMENTAIRES EMBALLER

DEBRANCHER TOUTE COURANT. IL PEUT AVOIR PLUS D'UN INTERRUPTEUR

Label 9

# **CAUTION**

RISK OF ELECTRIC SHOK. DISCONNECT ALL POWER BEFORE SERVICING UNIT

Label 11

# **CAUTION**

HOT PARTS. DO NOT OPERATE UNIT WITH (PART) REMOVED Label 10

# **ATTENTION**

RISQUE DE CHOC ELECTRIQUE. AVANT TOUT TRAVAIL COUPER LE COURANT

Label 12

# ATTENTION

PIÈCES BRULANTES. NE FAIRE PAS FONCTIONNER AVEC LES PIÈCES ENLEVER

# **CAUTION**

HAZARDOUS MOVING PARTS. DO NOT OPERATE UNIT WITH DECK PANS

# **ATTENTION**

PIÈCES MOBILES DANGEREUSES. NE FAIRE PAS FONCTIONNER AVEC DES PIÈCES ENLEVER

2.7 Check your electrical installation



This equipment is intended to be connected to an outlet with 115V/ 60Hz/1 phase.

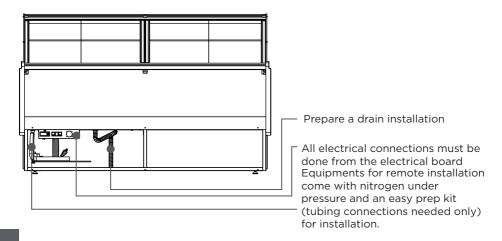


Nema-5-15P

2.8 Electrical, drain and refrigeration connections (remotes only)

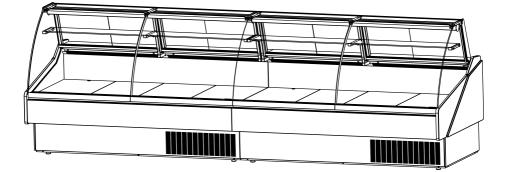


Installation and service must be performed by a qualified technician.



# 2.9 Joining

For joining follow the steps described.





# $\square$

3x - PAR00601013 DIN933 M6x80



2x - PAR00601007 DIN933 M6x20



14x- ANL00501006 DIN9021 M6



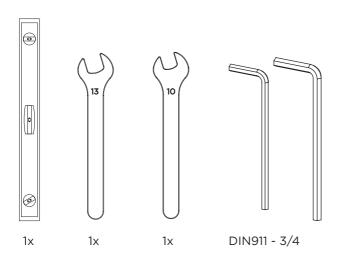
- 5x PRC00101006 DIN934 M6
- 2x BRA09M02000 VA 71

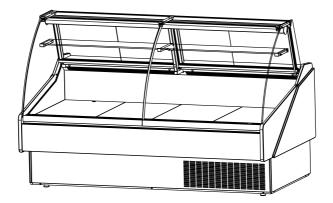
4x - PAR00801102 DIN912 8.8

4x - ANL00101006 DIN 127-B

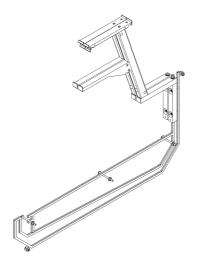


2X FIT00000202 A100 04 (15315/16")

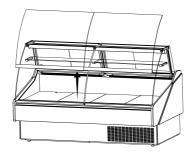


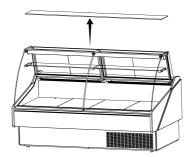


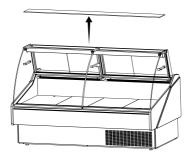
2x KFM-CG

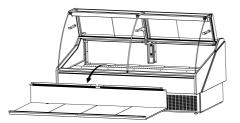


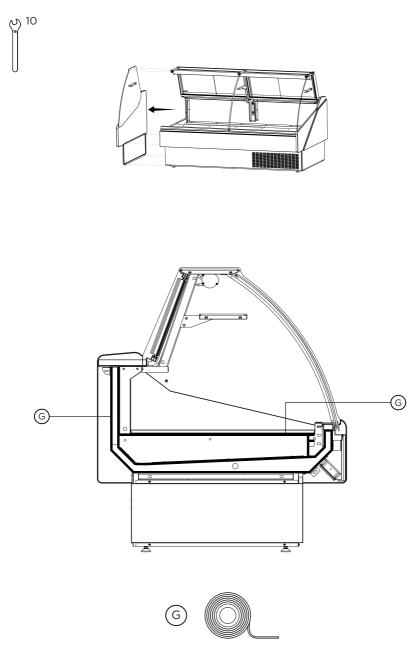
KIT0005U02000



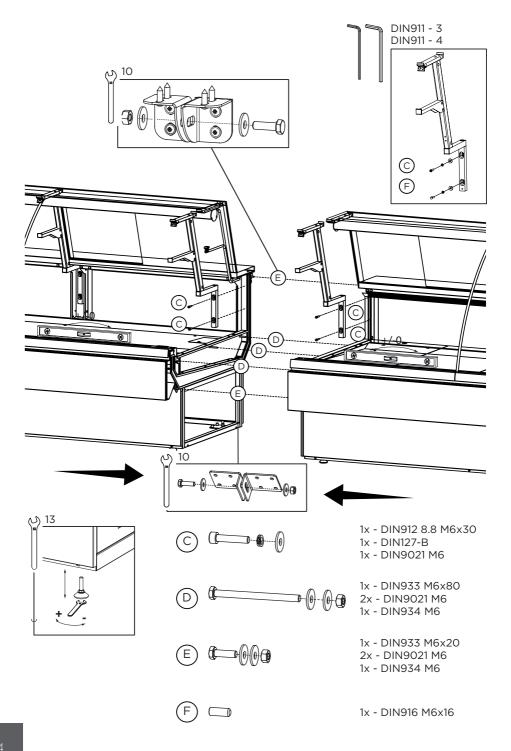


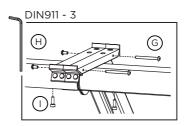


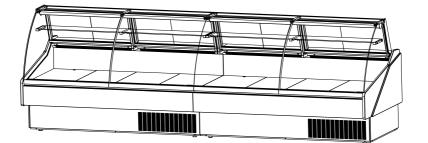


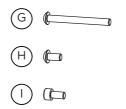


2X - FIT00000427 (914%4")

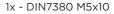




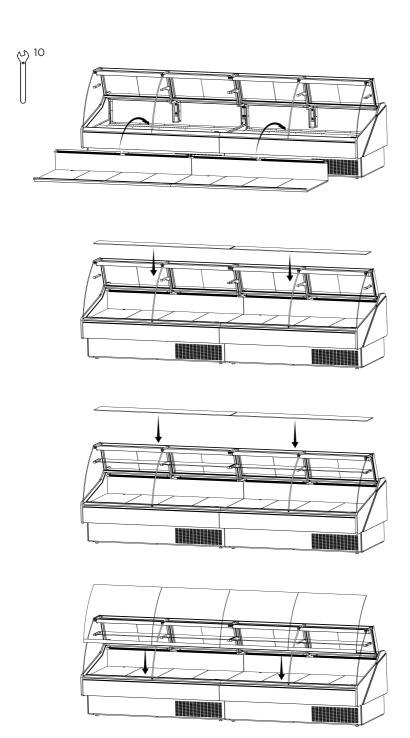




1x - DIN7380 M5x50



1x - DIN912 M4x12



#### 2.10 Plugging and start

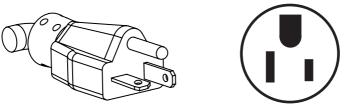
To start your equipment follow the steps:

1 - Check for page with parameters inside the manual.

2 - After uncrating and placed the equipment respecting all warnings set in 2.1 chapter, and all switches are set to off position, connect the equipment.



Make sure you have the correct outlet!





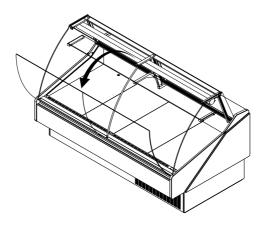
3 - Check lights, using button referenced on chapter 2.4. If not working consult the maintenance chapter.

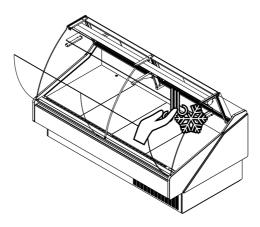
4 - Turn ON power button referenced in 2.4 chapter.



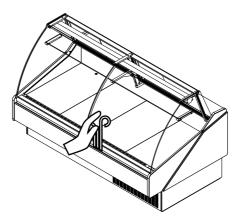
Noise will be heard when compressor starts! If compressor doesn't start, call a technician!

5 - Open the door and check for air movement in the discharge air grille.





6 - Check air movement in the anti condensation system.



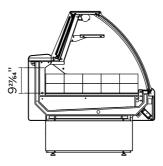
- 7 Before loading, leave the equipment working for about 2h.
- 8 Load your KFM-Series.

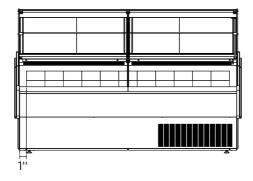


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Loading must be done respecting loading limits and weight per square foot mentioned in page xx. This equipment is intended for maintaining temperature, be sure the products are cold, and not ambient temperature.

After loading check for any obstruction in the discharge and return air grilles.







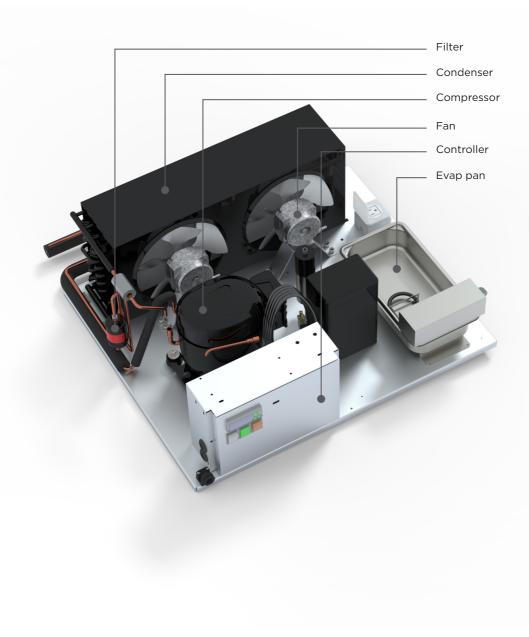
Maintain doors closed after servicing.

9 - If any problem encountered, see troubleshooting or call a qualified technician!

#### 3 Refrigeration

3.1 Self contained refrigeration equipment and defrost

The refrigeration equipment it's laid out in the base of the equipment.



All self contained KFM series use the following equipment: capillary tube, finned coil ventilated systems (condenser/evaporator), hermetic compressor, electrical water evaporation system.

Mode	High Circuit pressure (psig)	ow side	Refrigerant and charge (OZ)	Defrost
KFM-CG/SC/FG/SF/	331	174	R 404A 14,10	Automatic 3/day
OF/SO-40-S KFM-CG/SC/FG/SF/	331	174	R 404A 19,40	Automatic 3/day
OF/SO-50-S		1	, ,	
KFM-CG/SC/FG/SF/ OF/SO-60-S	331	174	R 404A 19,40	Automatic 3/day
KFM-CG/SC/FG/SF/	331	174	R 404A 25,39	Automatic 3/day
OF/SO-80-S	771	174		
KFM-CG/SC/FG/SF/ OF/SO-100-S	331	174	R 404A 37,74	Automatic 3/day
KFM-CG/SC/SF/FG/	331	174	R 404A 42,33	Automatic 3/day
OF/SO-120-S				

3.2 Refrigeration loads (remotes only)

Installation of remote equipment must be done by a qualified technician.

Mode	BTU*/h	Expansion valve type	
KFM-CG/SC/FG/SF/OF/SO-40-R	2548	TS2	00
KFM-CG/SC/FG/SF/OF/SO-50-R	3015	TS2	00
KFM-CG/SC/FG/SF/OF/SO-60-R	3159	TS2	00
KFM-CG/SC/FG/SF/OF/SO-80-R	4345	TS2	00
KFM-CG/SC/FG/SF/OF/SO-100-R	5112	TS2	00
KFM-CG/SC/FG/SF/OF/SO-120-R	5472	TS2	00

\*values presented are indicative for 14°F evap, and 90°F ambient.

4	
	octrical
	ectricar

4.1. Electrical specifications data

Electrical data can be found on the marking plate.

Standard equipment includes led lighting and anti condensation system.

# 115V/60Hz/1 phase

Model	Compressor F.L.A./L.R.A.	Lights	EANS	CND	Evap pan	Anti condensati system	Total amps (self contained)
KFM-CG/FG-40-S	8,4/43	0,04	0,20	0,45	3,33	0,26	12,68
KFM-CG/FG-50-S	9,6/49	0,05	0,20	0,45	3,33	0,26	13,89
KFM-CG/FG-60-S	9,6/49	0,07	0,30	0,45	3,33	0,26	14,01
KFM-CG/FG-80-S	8,9/47	0,09	0,30	0,90	3,33	0,39	13,91
KFM-CG/FG-100-S	16/64	0,12	0,40	0,90	3,33	0,39	21,14
KFM-CG/FG-120-S	16/64	0,14	0,50	0,90	3,33	0,52	21,39
KFM-SC/SF-40-S	8,4/43	0,04	0,20	0,45		0,26	12,68
KFM-SC/SF-50-S	9,6/49	0,05	0,20	0,45		0,26	13,89
KFM-SC/SF-60-S	9,6/49	0,07	0,30	0,45		0,26	14,01
KFM-SC/SF-80-S	8,9/47	0,09	0,30	0,90		0,39	13,91
KFM-SC/SF-100-S	16/64	0,12	0,40	0,90		0,39	21,14
KFM-SC/SF-120-S	16/64	0,14	0,50	0,90		0,52	21,39
KFM-OF-40-S	8,4/43		0,20	0,45	3,33		12,38
KFM-OF-50-S	9,6/49		0,20	0,45	3,33		13,58
KFM-OF-60-S	9,6/49		0,30	0,45	3,33		13,68
KFM-OF-80-S	8,9/47		0,30	0,90	3,33		13,43
KFM-OF-100-S	16/64		0,40	0,90	3,33		20,63
KFM-OF-120-S	16/64		0,50	0,90	3,33		20,73
KFM-SO-40-S	8,4/43		0,20	0,45			12,38
KFM-SO-50-S	9,6/49		0,20	0,45			13,58

ion

The data regards to standard options only.

# 115V/60Hz/1 phase

Model	Compressor F.L.A./L.R.A.	Lights	Fans		Evap pan	Anti condensatic system	Total amps (self contained)
			EVP	CND		FANS	
KFM-SO-60-S	9,6/49		0,30	0,45			13,68
KFM-SO-80-S	8,9/47		0,30	0,90			13,43
KFM-SO-100-S	16/64		0,40	0,90			20,63
KFM-SO-120-S	16/64		0,50	0,90			20,73
The data regards to stand	lard option	is only.					

Total amps Total amps (remotes (remotes Model Model only) 0,5 0,3 KFM-CG/FG-40-R KFM-OF-60-R KFM-CG/FG-50-R 0,51 KFM-OF-80-R 0,3 0,63 KFM-OF-100-R KFM-CG/FG-60-R 0,4 KFM-CG/FG-80-R 0,78 KFM-OF-120-R 0,5 0,2 KFM-CG/FG-100-R 0,91 KFM-SO-40-R KFM-CG/FG-120-R 1,16 KFM-SO-50-R 0,2 0,3 KFM-SC/SF-40-R 0,5 KFM-SO-60-R 0,51 KFM-SC/SF-50-R KFM-SO-80-R 0,3 0,4 KFM-SC/SF-60-R 0,63 KFM-SO-100-R KFM-SC/SF-80-R 0,78 KFM-SO-120-R 0,5 KFM-SC/SF-100-R 0,91 KFM-SC/SF-120-R 1,16 KFM-OF-40-R 0,2 KFM-OF-50-R 0,2

only)

#### 4.2. Electrical service receptacles (optional)



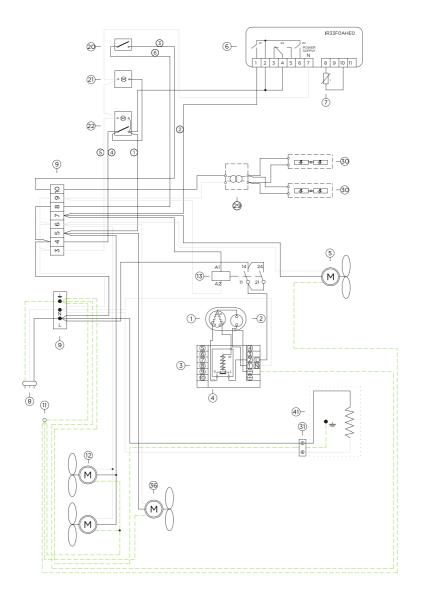
Service receptacles are not intended nor suitable for large motors or other external appliances. Only for scales and lighted displays.



All operations must be done with the unit disconnected

# Receptacle ampacity

KFM-CG/FG-40/50/60/80-S

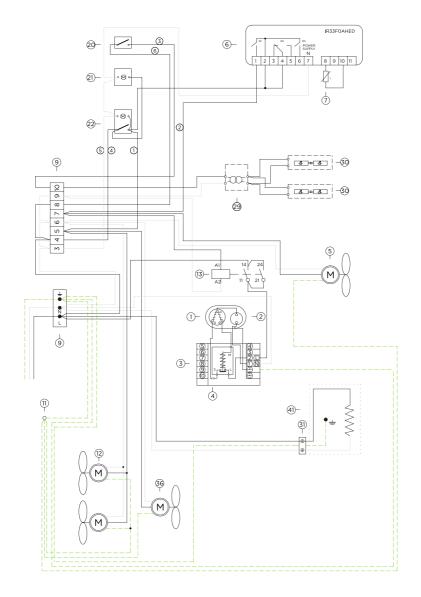


# Discription

<sup>oı</sup>

- 1 Compressor
- 2 | Overload
- 3 Relay
- 4 Start capacitor
- 5 Condenser fan
- 6 Controller
- 7 | Temperature probe
- 8 | Earth two pin plug
- 9 Terminal block
- 11 Ground connection
- 12 Evaporator fan
- 13 Compressor relay
- 20 Light switch
- 21 | Pilot light
- 22 Switch
- 29 Transformer
- 30 Led lighting
- 36 | Fan anti-condensation
- 31 Socket
- 41 Evaporative condensate pan

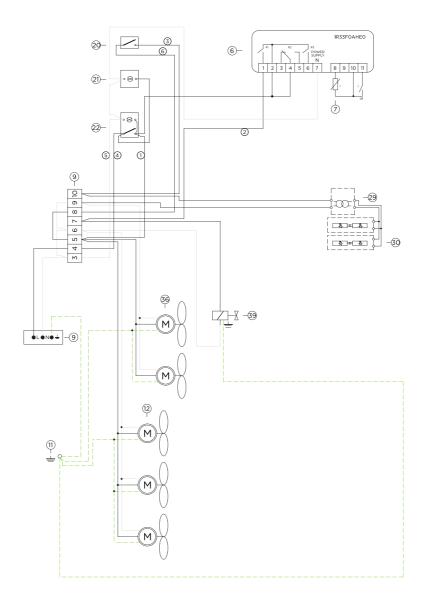
# KFM-CG/FG-100/120-S



# Discription

Z

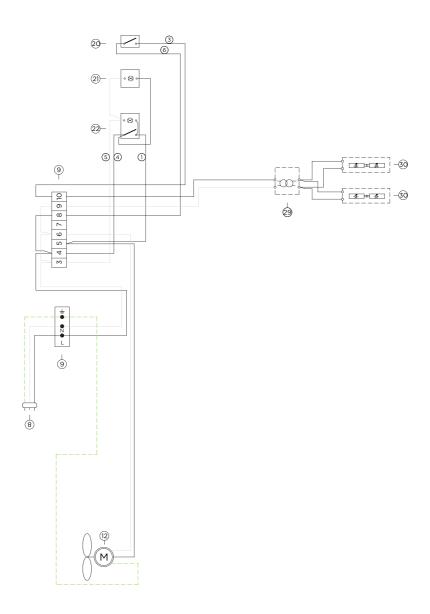
- 1 Compressor
- 2 | Overload
- 3 Relay
- 4 Start capacitor
- 5 Condenser fan
- 6 Controller
- 7 Temperature probe
- 8 Earth two pin plug
- 9 Terminal block
- 11 Ground connection
- 12 Evaporator fan
- 13 Compressor relay
- 20 Light switch
- 21 | Pilot light
- 22 Switch
- 29 Transformer
- 30 | Led lighting
- 36 | Fan anti-condensation
- 31 Socket
- 41 Evaporative condensate pan



# Discription

°' Z

- 6 Controller
- 7 Temperature probe
- 9 Terminal block
- 11 Ground connection
- 12 | Evaporator fan
- 20 Light switch
- 21 | Pilot light
- 22 Switch
- 29 Transformer
- 30 Led lighting
- 36 | Fan anti-condensation
- 39 Solenoide valve



#### 

30 Led lighting

# 4.4. Electronic controller



Carel - IR33F0AHE0

# TECHNICAL SPECIFICATIONS

	Model	Voltag	е		Power		
Power supply	IRxxxxExxxx	230 V~,	50/60 Hz		3 VA, 25 mA~max.		
11.5	IRxxxxAxxxx	Axxxx 115V~, 50/60 Hz 3		3 VA, 50 mA~max.			
	IRxxxxHxxxx	115 to 2.	30 V~, 50/60 Hz		6 VA, 50 mA~max.		
	IRxxxxLxxxx IRxxxxOxxxx		V~, 50/60 Hz, 12 to 30 0/60 Hz, 12 to 18 Vdc	0 Vdc	3 VA, 300 mA~/mAdc max. Use only SELV power supply		
Insulation guaranteed	IRxxxxExxxx IRxxxxAxxxx		on in reference ow voltage parts		reinforced 6mm clearance, 8 mm creepage 3750 V insulation		
by the power supply	IRxxxxHxxxx	insulation from relay outputs			basic 3mm clearance, 4 mm creepage 1250V insulation		
	IRxxxxLxxxx		on in reference ow voltage parts		externally guaranteed by safety transformer (SELV power supply)		
	IRXXXXLXXXX IRXXXXOXXXX	insulation from relay outputs			reinforced 6mm clearance, 8 mm creepage 3750 V insulation		
Inputs	S1 (probe 1)	NTC (IRxxx0xxxxx) o NTC e PTC			· xxx7xxxxx)		
1	S2 (probe 2)	NTC (IRxxx0xxxxx) o NTC e PTC (IRxxx7xxxxx)					
	DI 1 S3 (probe 3)	free con NTC (IR)	tact, contact resistanc xxx0xxxxx) o NTC e P	re < 10 TC (IR	10 Ω, closing current 6 mA Rxxx7xxxxx)		
	DI 2 S4 (probe 4)		tact, contact resistanc xxx0xxxxx) o NTC e P		0 Ω, closing current 6 mA xxx7xxxxx)		
	Note: durina i	nstallatio	display and superviso	loads ry sys	connection separate from probe cables, tem.		
			10 kΩ at 25 °C, - 50	790 °	C range		
	Std. CAREL N1	TC	measurement error:	1 °C	in the - 50T50 °C range		
				3 °C	in the - 50T90 °C range		
Probe type	NITC high		50 kΩ at 25 °C, - 40	T150	°C range		
FIDDe type	NTC high		measurement error:	1,5 °	°C in the - 20T115 °C range		
	temperature			4 °C	in the - 20T115 °C range		
	PTC std. CARE	.,	985 Ω a 25 °C, range	e da -	50T150 °C		
		-	measurement error:	2 °C	in the - 50T50 °C range		
	(specific mode	IJ		4 °C	C in the - 50T150 °C range		

Relay outputs	depending on the model								
<i>y</i> 1		EN 60730-1			UL 873				
	model	relay	250 V~	operating cycles	250 V~	operating cycles			
	IRxxxx(E,A) (P,Q,S,U,V,X,Y,Z)xxx	R2 (*)	5(1)A	100000	5 A resistive 1FLA 6 LRA C 300	300000			
	IRxxxx(E,A) (N,R,C,B,A,M,L,T)xxx	R3 (*)	5(1)A	100000	5 A resistive 1FLA 6 LRA C 300	300000			
	IRxxxx(E,A) (N,R,C,B,A,M,L,T)xxx IRxxxx(O,L,H) (N,R,C,B,A,M,L,T)xxx	R1,R2 R2,R3 R4 (*)	8 (4)A N.O. 6 (4)A N.C. 2 (2)A N.O./N.C.	100000	8 A resistive 2FLA 12 LRA C300	300000			
	IRxxxx(E,A) (P,Q,S,U,V,X,Y,Z)xxx IRxxxx(O,L,H) (N,R,C,B,A,M,L,T)xxx	R1 R1 (*)	12 (2)A N.O./N.C.	100000	12 A resistive 5FLA 30 LRA C300	300000			
				reinforced					
	insulation from very lo	ow volta	ge parts	6 mm clea	6 mm clearance, 8 mm creepage				
				3750 V insulation					
				basic					
	insulation between the	e relay o	utputs indipendent	3 mm clea	rance, 4 mm creepag	e			
				1250 V insulation					
SSR outputs	Max output voltage :	12 Vdc	Output resistance <sup>.</sup> A	600 O. Max	output current: 20 m	hΔ			

SSR outputs Max output voltage : 12 Vdc, Output resistance: 600 Ω, Max output current: 20 mA (\*): Relay not suitable for fluorescent loads (neon lights, ...) that use starters (ballasts) with phase-shift

(). Newly not studied by have seen to do the on the studies (builds state and the studies) with phase-shift capacitors can be used, within the operating limits specified for each type of relay.

Connessioni		T	ype of connection	Cross-section Max. current	
	Model IRxxxxx0xx IRxxxx(E,A)x1xx IRxxxxx2xx IRxxxx(E,A)x3xx IRxxxx(E,A)x5xx	removable faston	P. Supply screw faston removable faston vertical screw	Probes screw removable removable screw vertical screw	for wires from 12 A 0.5 a 2.5 mm <sup>2</sup>

the installer has to provide the correct dimensioning of the power supply and cable connection between the instruments and the loads. Depending on the model, the maximum current in the common terminals 1, 3 or 5 is 12 A. When using the controller at maximum operating temperature and full load, use cables featuring a maximum operating temperature of 105 °C at least.



Controller must be handled by a qualified technician.

# Signals on the display

The blinking status indicates a request for activatuin that cannot be implemented until the end of the corresponding delay times.

lcon	Function	ON	OFF	blink	Startup
0	COMPRESS. compressor ON		comp. OFF	compressor request	
0%	FAN	fan ON	fan OFF	fan request	
<u></u>	DEFROST	defrost in progress	defrost not required	defrost request	
AUX	AUX	auxiliary output AUX active	auxiliary output AUX not active	anti-sweat heater function active	
A	ALARM	delayed external alarm (before the expiry of the time "A7")	no alarm present	alarms in normal operation (eg. high/low temp.) or alarm from ext. digital input immediate or delayed	
sent	CLOCK	at least one timed defrost has been set	no timed defrost is present	clock alarm	ON if Real-Time Clock present
澎	LIGHT	auxiliary output LIGHT ACTIVE	auxiliary output LIGHT NOT ACTIVE	anti-sweat heater function active	
Ś	SERVICE		no malfunction	malfunction (eg. EEPROM error or probe fault)	
HACCP	HACCP	HACCP function	HACCP function enabled	HACCP alarm (HA and/or HF) not enabled	
*	CONTINUOUS CYCLE	enabled	not enabled	request	



Controller must be handled by a qualified technician.

#### Buttons on the keypad

		Normal operation					
Button	Press. the button alone	Pressing together with other buttons					
<b>Prg</b> mute	• if pressed for more than 5 s accessed the menu for setting type "F" (frequent) parameters • in the event of alarm: silences the audible alarm (buzzer) and disables the alarm relay	<ul> <li>if pressed for more than 5 s together with the SET button, accesses the menu for setting the type "C" (configuration) or downloading the parameters</li> <li>if pressed for more than 5 s together with the UP/AUX button resets any alarm with manual reset</li> </ul>	Start-up: if pressed for more than 5 s at start-up, starts the default parameter setting	Automatic address assignment: if pressed for 1 s enters the automatic serial address assigning procedure			
aux	if pressed for more than 1 s, enables/disables the auxiliary output	<ul> <li>if pressed for more than 5 s together with DOWN/DEF button, enables/disables the continuous cycle operation</li> <li>if pressed for more than 5 s with SET button, starts the procedure for printing the reports (function available, with management to be implemented)</li> <li>if pressed for more than 5 s together with PRG/MUTE button, resets any active alarm with manual reset</li> </ul>					
def	if pressed for more than 5 s, enables/disables a manual defrost	the continuous cycle operation if pressed for more than 1 s together	<ul> <li>if pressed for more than 5 s together with UP/AUX button, enables/disables the continuous cycle operation</li> <li>if pressed for more than 1 s together with SET button, displays a submenu with the HACCP alarm parameters (HA, HAn, HF, HFn)</li> </ul>				
Set	if pressed for more than 1 s, displays and/or set the set point	<ul> <li>if pressed for more than 5 s together menu for setting the type "C" paran the parameters</li> <li>if pressed for more than 1 s together submenu with the HACCP alarm par</li> <li>if pressed for more than 5 s together printing the report (function availab</li> </ul>	neters "C" (con† with <b>DOWN/DE</b> ameters (HA, H. with <b>UP/AUX,</b> st	Figuration) or downloading Frbutton, displays a An, HF, HFn) arts the procedure for			

# Normal operation

#### Main parameters

Symbol	Code	Parameter	Models	UOM	Туре	Min	Max	Def.
	/3	Probe display response	MSYF	-	С	0	15	0
	/5	Select °C or °F 0: °C 1: °F	MSYF	flag	С	0	1	0
Ľ	/A2	Configuration of probe 2 (S2) O: Probe absent 1: Product probe (display only) 2: Defrost probe 3: Condenser probe 4: Antifreeze probe	YF MS	-	СС	0 0	4 4	2 2
	/c1	Calibration of probe 1	MSYF	°C/°F	С	-20	20	0,0
	St	Temperature set point	MSYF	°C/°F	F	rl	r2	0,0
*	rd	Control delta	SYF	°C/°F	F	0,1	20	2,0
0	c2	Minimum compressor OFF time	SYF	min	С	0	15	0
<u>-XXF</u>	dl dP1	Interval between defrosts Maximum defrost duration, evaporator	SYF SYF	hours min	F F	0 1	250 250	8 30

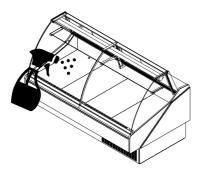
#### 5 Maintenance

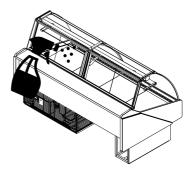
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#### 5.1 Exterior cleaning

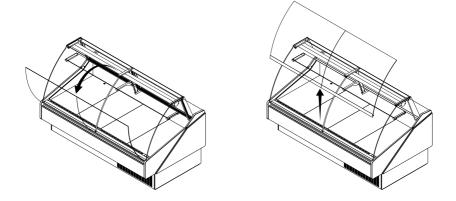
All operations must be done with the unit disconnected.

Clean surfaces (glass/metal/plastic) with soft detergents or warm water. Do not use abrasive cleanser.





For easier cleaning remove the front glass (instructions below).

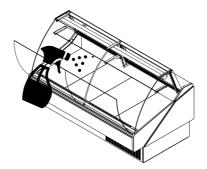


#### 5.2 Interior cleaning



All operations must be done with the unit disconnected.

Clean surfaces (glass/metal/plastic) with soft detergent or warm water. Do not use abrasive cleanser.

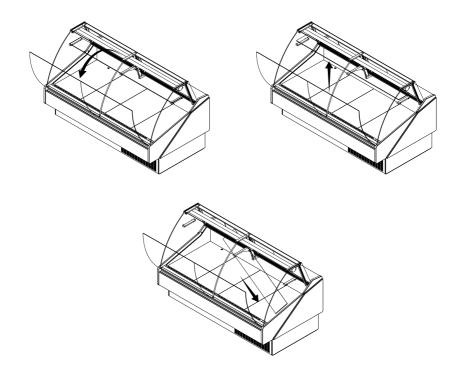


#### 5.3 Shelf removing

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All operations must be done with the unit disconnected.

To remove or adjust shelves take care with light connections.

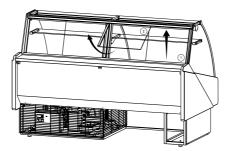


5.4. Back Sliding doors removal

Back sliding doors are easy to take off.

- Grab door push up and then tilt the bottom towards you.

To put the door back on, just reverse the previous step.



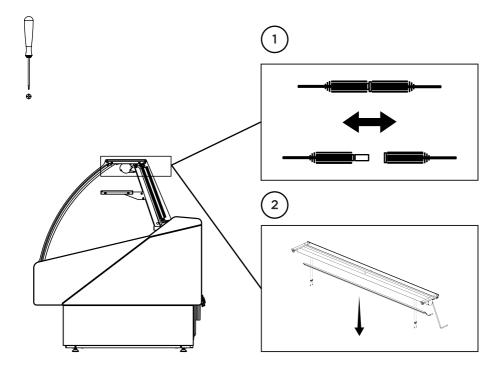
# 5.5 Light substitution

To replace lights follow the steps:

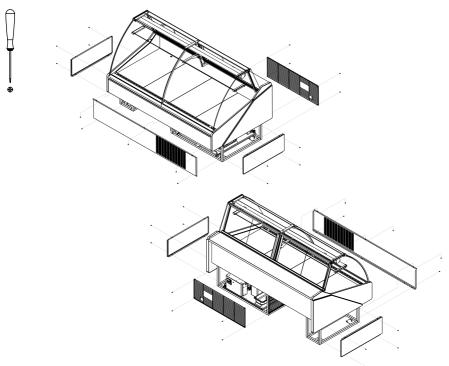


All operations must be done with the unit disconnected.

- Disconnect the light
- Unscrew the light holder and remove the light
- Insert a new light in the same place of the old one, screw the holder connect it
- Screw the light and connect it
- Plug and turn on the light



#### 5.6 Panels and protection grille removal



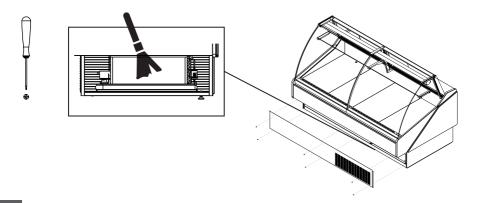
# 5.7 Condenser cleaning



This operation must be performed by a qualified technician.

All operations must be done with the unit disconnected.

Condenser must be regularly cleaned (every month). Use a brush or vacuum it. To get to the condenser must remove frontal panel.



### 5.8 Evaporator cleaning

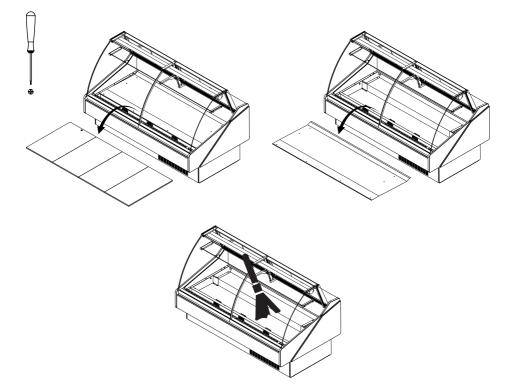


This operation must be performed by a qualified technician.

All operations must be done with the unit disconnected.

To access the evaporator:

- Open your unit
- Lift and remove exposition panels
- Use tool for the screws and clean



### 5.9 Evap Pan cleaning



This operation must be performed by a qualified technician.

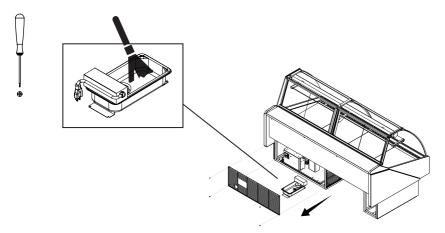
All operations must be done with the unit disconnected.

Pan can be hot!

This operation must be done weekly.

To access the evap pan:

- Remove protection grille.
- Unplug the evap pan.
- Relieve the screws and take the evap pan off.
- Clean with soft detergent or warm water.



5.10 Fish Pans cleaning

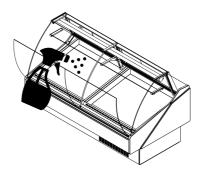


This operation must be performed by a qualified technician.

All operations must be done with the unit disconnected.

To access the fish pan:

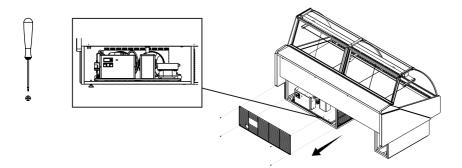
- Remove the front glass
- Empty the fish pan
- Clean the pan with adequate detergent and warm water
- Remove all particles from the drain



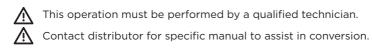
#### 5.11 Drain inspection



Check for drain obstruction and correct position every month (Remotes only).



5.12 Glass type conversion model



#### 6 Troubleshooting/Service

#### 6.1 Troubleshooting



Service must be performed by a qualified technician.

Doors not closing:

Check for leveled floor.

Check for obstruction.

Remove doors and check the bearings.

#### Lights not working:

Check light switch position.

Check light connections.

#### Warm case temperature:

Check for air return grille obstruction.

Check for air drafts.

Check store temperature.

Check for condenser obstruction and cleaning.

Check for frozen evaporator.

Check set point.

Display area is over filled.

#### Fans not working:

Check electrical connections.

Check for any debris.

#### Case not aligning:

Check for leveled floor.

Check instructions for joining.

#### Display not working:

Check main power switch position..

Check electrical connections.

#### Compressor not starting:

Disconnect switch open.

Blown fuse.

Overload protective tripped.

Low charge of refrigerant.

Relay defective.

#### Equipment runs constantly:

Condenser dirty.

Condenser fan malfunction.

Temperature and relative humidity too high.

#### Starting relay burns out:

Low voltage.

High voltage.

Compressor short cycles.

Incorrect running capacitor.

Incorrect relay.

#### Head pressure too high:

Unit overcharged.

Air or other non condensable gases in the system.

Clogged condenser.

Defective condenser fan motor.

Unit location too hot.

Restriction in charge line.

#### Head pressure too low:

Insufficient refrigerant charge.

Leak in the system.

Cold location.

#### Noisy unit:

Compressor oil charge low.

Fan blade causing vibrations.

Tube rattle.

Loose parts.

Case not leveled.

#### 6.2 Service



This operation must be performed by a qualified technician.

For spare parts, contact your distributor.

Service by	Type of action	Date	Serial number and model

#### 7 Warranty

12 month warranty for all parts from the invoice date. A new part will be provided free of charge. Defective part must be returned to the manufacturer.

Warranty claims: All claims must include model number, serial number, date of purchase, date of installation and additional information about the supposed defect.

All service work must be authorized by MVP group.

MVP group reserves the right to select the service company.

Loss of food or other damages caused by faulty equipment aren't covered by this warranty.

Warranty does not cover damage when uncrating.

Work made necessary, by lack of maintenance or cleaning are not covered by this warranty.

Warranty does not cover damage or malfunction result of improper use or installation.

Warranty does not cover negligence, misuse and operation on wrong voltage.

Warranty does not apply if the serial number is altered or defaced.

Failure to comply with the instructions in this manual shall avoid warranty.

8 Notes	

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