# purecold

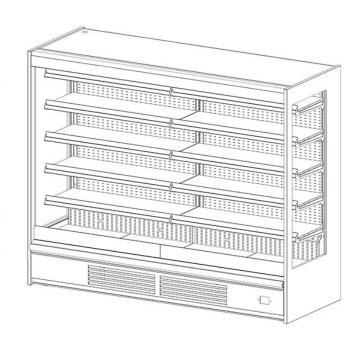
## Installation, Operation & Maintenance Manual

Pure Cold Inc.

## **INSPIRATION2**

2CSMA1

Reach-in Self-Contained Medium Temperature Display Fixture









CONFORMS TO UL STD. 471 CONFORMS TO NSF STD. 7

Compliant with DOE2017 Thresholds

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### **General Information**

Pure Cold Icon Reach-in Self-Contained Medium Temperature Display Fixture

A Publication by Purecold Inc

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Support in the United States by Professional HVAC/R Services, Inc.

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#### This Manual Contains Information on:

#### 2CSMA1

It is intended for the display and storage of packaged product foods only. It is a Type 1 Display refrigerator that conforms to ANSI/NSF 7 and UL471 standards. It is intended for use in an area where the environmental conditions are controlled and maintained such that they do not exceed 75°F and 55% Relative Humidity

#### **Shipping Damage**

All equipment should be thoroughly examined for shipping damage before, during and after unloading. The equipment has been carefully inspected at Pure Cold's facilities and the carrier has assumed responsibility for safe arrival. If damaged, 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.

#### **Concealed Loss or Damage**

When loss or damage is not apparent until after equipment in uncrated, a claim for concealed damage is made. Make a request to the carrier for inspection within 15 days and retain all packaging. Where possible on local transport, document any damages on BOL and a have truck driver attest before departing the delivery site.

#### **Shortages**

Check your shipment for any possible shortages of material. If a shortage should exist and found to be the responsibility of Pure Cold, notify Pure Cold Inc on +1-888-881-2653. Pure Cold will acknowledge shortages within 7 days from receipt of equipment.

#### **Product Quality Control**

The fixture serial number and shipping date of all equipment has been recorded by Pure Cold Inc for warranty and replacement part purposes. All correspondence relating to warranty or parts ordering must include the fixture serial number in order to provide the customer with the correct parts.

#### Introduction

#### This Manual

This booklet is intended for use by owners, end-users, installation, and service technicians of Pure Cold self-contained display fixtures. The information is provided for the purpose of ensuring the safe and proper use of the equipment. As with all work, it is incumbent upon the owners, end-users, installation, and service technicians to ensure that suitable and sufficient risk assessments are undertaken prior to any work, and that persons are suitably competent to interpret the information provided and undertake such work. A properly qualified EPA Technician shall be the only allowed person to access the refrigeration system to fill out the start up sheet as these are critically charged.

All components should only be replaced with identical ones all of which are available from Pure Cold Inc

All information and diagrams contained within this manual are correct at the time of issue (stated on the cover page).

Pure Cold Inc. reserves the right to change fixture specifications or information at any time without notice.

### **Use of Symbols**

Throughout this manual symbols are used to help draw attention to important facts, procedures and warnings. These may vary from simple cleaning procedures to safety warnings, which must be adhered to at all times.

**No:** Indicates an incorrect procedure that should not to be carried out



**Yes:** Indicates the correct procedure, which should be followed.



**Stop:** Indicates a sequence of steps, which must be carried out prior to the final procedure.



**Important Information:** Indicates information on general procedures.



**Caution:** Indicates a potentially hazardous situation, which if not avoided, may result in minor or moderate injury or property damage only.



**Electrical Shock / Electrocution:** Indicates a potential to be electrocuted, which if correct procedures are not adhered to, may result in serious injury and or





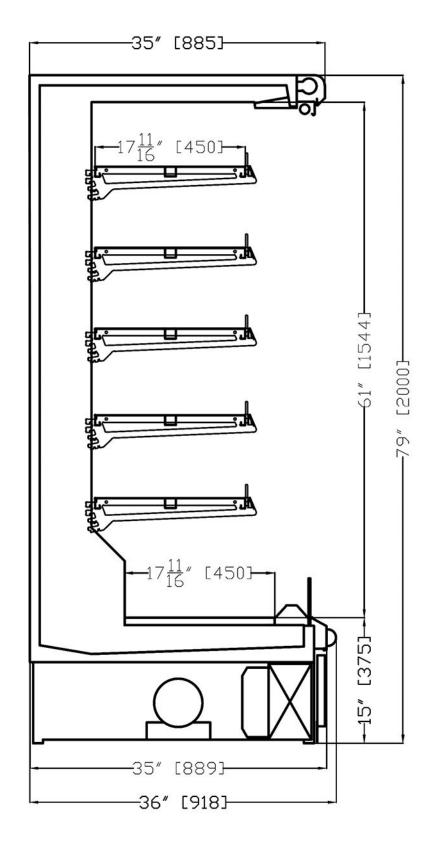
DO NOT CLIMB ON TOP OF PURECOLD FIXTURES.

RISK OF PERSONAL PHYSICAL INJURY

AND DAMAGE TO EQUIPMENT

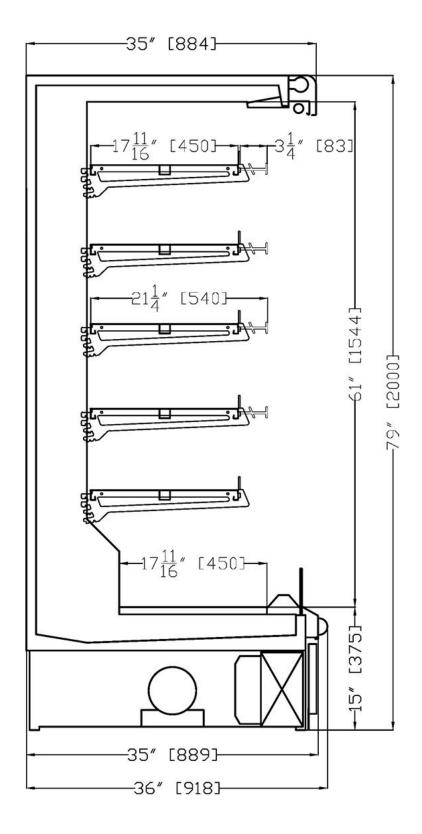
### **Fixture Cuts & Plan Views**

### **Standard Open Fixture**



### **Fixture Cuts & Plan Views**

### Standard Open Fixture With Shelf Edge Option

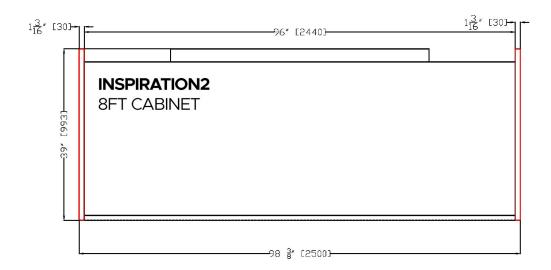


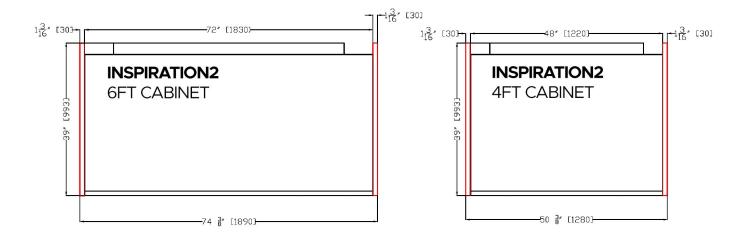
### **Plan Views**

### **Fixture Lengths**

- 4' (48" 1220 mm)
- 6' (72" 1828 mm)
- 8' (96" 2438 mm)

### Allow 12/16" (30mm) per endcap





#### **Location & Environment**

The Icon fixtures have been designed to be operated within the following specifications.

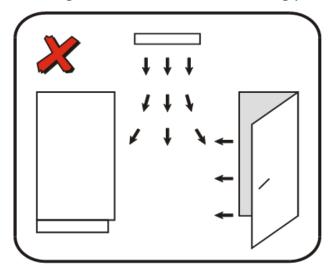


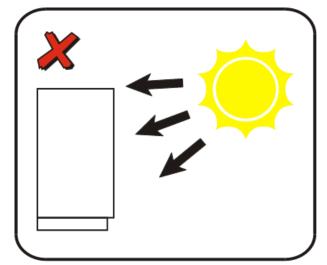
Temperature and humidity are maintained at or below the ANSI / NSF-7 specified level of 75°F and 55% relative humidity. Any heat or air movement in the area should be avoided, as this will affect performance. Merchandisers should not be located within close proximity to ventilation ducts, open doors, direct sunlight, etc.

Icon fixtures have been designed to hold or maintain product temperatures. Only pre-cooled products should be displayed in the Icon.

Please note: If the ambient temperature exceeds 75°F, humidity exceeds 55% RH or cross air flow exceeds 0.66 ft. per sec. (or any combination of) the fixture may not keep products in the temperature zone required.

Additionally, if the humidity is higher than 60% RH the self- evaporative tray may not manage the amount of water being produced and may overflow.







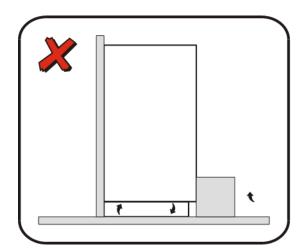
For California businesses: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. This warning is the result of the California State law known as the California State Drinking Water and Toxic Enforcement Act of 1986, which is commonly referred to as "Proposition 65." This warning does not mean that Pure Cold products will cause cancer or reproductive harm, or is in violation of any product-safety standards or requirements. As clarified by the California State government, Proposition 65 can be considered more of a 'right to know' law than a pure product safety law. When used as designed, Pure Cold believes that our products are not harmful. We provide the Proposition 65 warning to stay in compliance with California State law. It is your responsibility to provide accurate Proposition 65 warning labels to your customers when necessary. For more information on Proposition 65, please visit the California State government website.

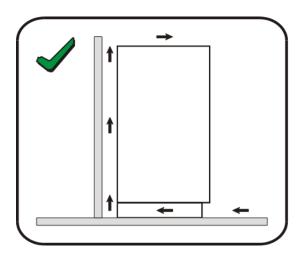
The fixture must be located in such a manner that air will freely circulate around the evaporative tray and rear of the fixture to avoid the formation of condensation. A gap of 3" needs to be maintained to the rear of the display fixture for a heat exhaust vent. The air must then be allowed to freely circulate either over the top of the cabinet into the store, or (if there it is large enough) into the ceiling void.

The finished backs on these fixtures and oversized end caps ensure adequate air flow spacing.

Icon fixtures are designed to be air or water cooled.

Failure to allow the air to escape may lead to condensation and water pooling or the fixture tripping out on high pressure.







Ensure that adequate refrigeration, electrical isolation, and circuit protection is incorporated within the final installation as necessary to meet all relevant requirements and match the design criteria of the supply systems.



Forklift

10mm-13mm-16mm Sockets

10mm-16mm-24mm Wrench

**Impact Drill** 

J-Bar

**Construction Knife** 

**Phillips Bits** 

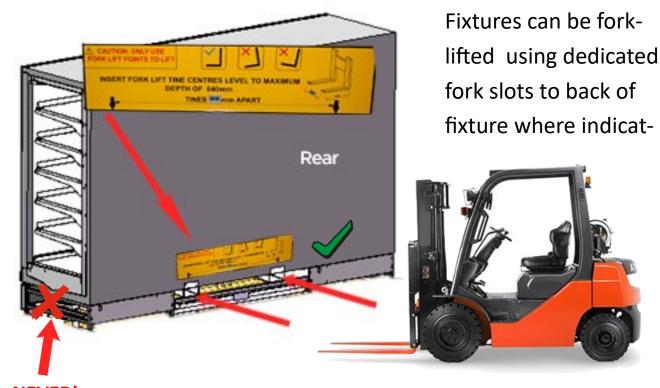
Hacksaw

Allen Wrench Set (metric)

**Bubble Spirit Level** 



#### **Handling & Transportation**



**NEVER!** lift from the refrigeration tray, electrical tray or underside of gable end as this could cause significant damage. Lifting should only be done by pre-determined fork lift slots at rear of fixture



Caution lifting from the underside of the cabinet may cause significant damage. Extreme care should be taken to avoid damage to refrigeration and electrical equipment mounted beneath or at the rear of the fixture. A label affixed to the reverse of the cabinet gives clear lifting instructions



Once fixture has been located to clear and level surface Fixture can then be pushed on it's permanently mounted wheels to positioning point on sales floor.

# STEP 2

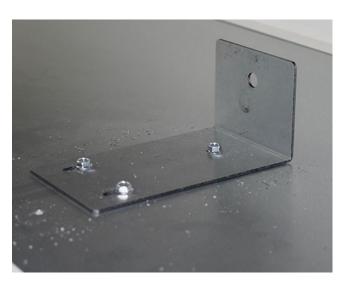
### Unpacking



Carefully remove clear wrapping and bubble panels from fixture exterior using knife.

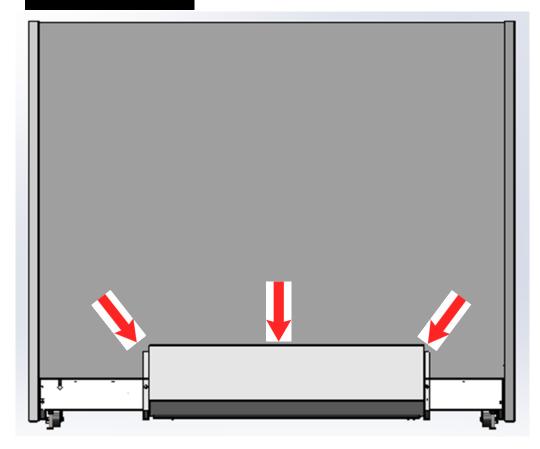
Remove shipping vertical shipping brackets that are located on fixture end openings with 10mm & 13mm

Remove shipping brackets located on top of fixture with 7/16 socket.



## STEP 3

#### **Rear Air Guide Plate Attachment**



Attach air guide plate is located on the rear side of the fixture located at the bottom opening

Locate Air Guide (1) and look for Phillips Set Screws(2) near opening at rear fixture (3) Hang slotted side opening on screw (4) Tighten screw through square opening (repeat on other end. (5) View of Air Guide attached correctly.

Air Guides help keep the drywall from being affected by cool stagnant air experienced in all Markets that can promote the growth of mold.

Moving air behind fixtures is done as a designed benefit by Pure Cold to ensure that short cycling of discharge air back to the inlet of the condensers is a non-issue vs. experiences with most under cabinet condensing units that discharge to a wall and



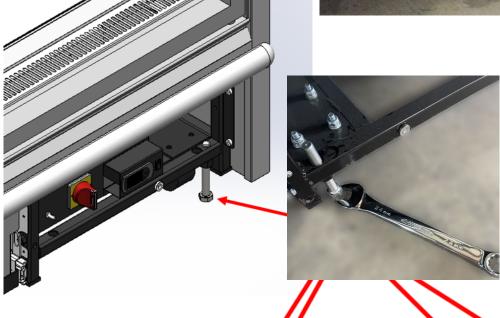
# STEP 4

#### **Fixture Leveling**

Fixtures are fitted with permanent castors for pushing fixtures into final position. Leveling Bolts should be wound down upon final positioning of fixture with 24mm open end wrench

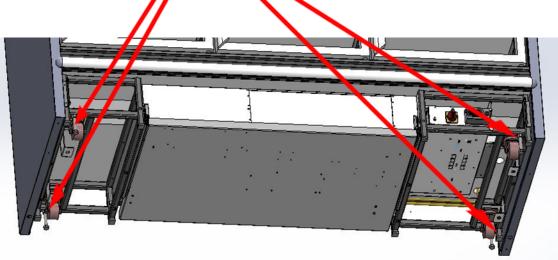
Prior to placing fixtures position placement to wall, locate threaded leveling bolts along the bottom rear of the fixture. Finger wind the leveling bolts downward to the floor as close as possible. Once rear feet have been deployed, position fixture into final position. (If multi fixture line-up, aways start with endcap).





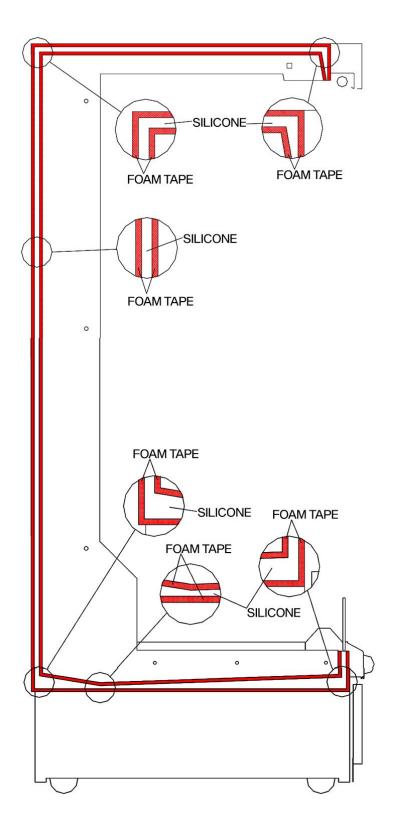
Continue to front of fixture and wind down both front leveling bolts. Adjust all leveling bolts (front and rear) to level fixture using a bubble spirit level and 24MM open wrench.

Icon Fixtures have been provided with permanently mounted wheels to easily move them into position. This design means that by Rule, this is a mobile Appliance; No Mechanical Permits are required prior to Installation.



## STEP 5

### **Fixture Preparation for Sealing Joint**



The sealing of fixtures is imperative in the protection against leakage.

Tubes of butyl, silicone and foam tape are provided as part of the installation kit.

It is highly recommended to seal a fixture prior to installing another fixture alongside.

Attach the foam rubber to the ends of the openings (shown as red line on illustration on the left).

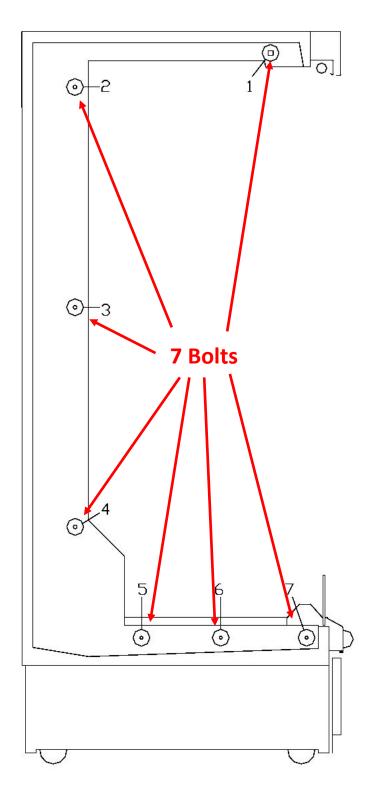
As a final precaution, seal all internal joints with silicone. This provides added sealing against leakage..

LOCATE
HARDWARE KIT
FOR NEXT STEPS



# STEP 6

#### Fixture to Fixture fastening with bolts



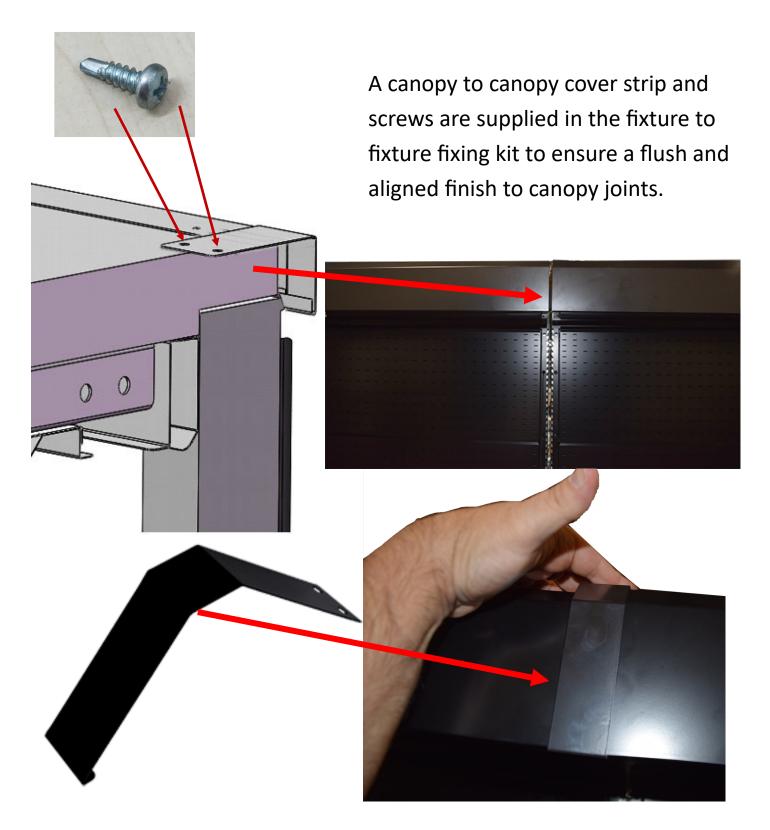
Be sure that beads of sealant and foam tape have been applied correctly before commencing this operation. Insert fixture to fixture system divider. Move the required fixture tightly against the line-up fixture. Insert all necessary joining 7 bolts (as indicated in the illustration on the left) and finger tighten. Proceed with shimming/adjusting feet. After adjustment and alignment have been levelled, proceed to tighten the joining bolts equally until fixtures are firmly

**BOLTS PROVIDED IN HARDWARE KIT** 

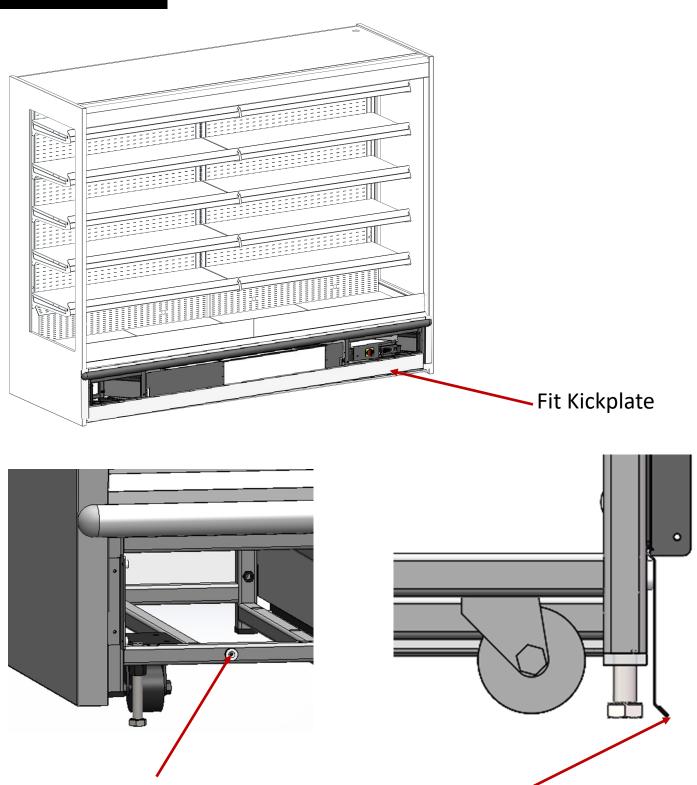


# STEP 7

### **Canopy Plates**



# STEP 8 Kick Plate



Fits magnetically to circular magnets located to front of wheel and feet assembly

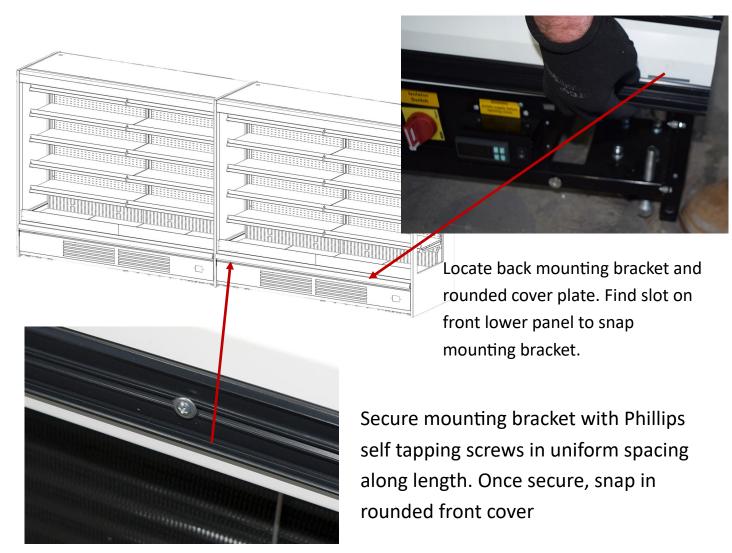
Plastic washer to metal kickplate to be at the bottom for flush tight finish to floor

# STEP 10 Front Grill Panel



# STEP 11 Cart Guard

Fitting McCue 2" CartGuard Sufficient bumper and core, end stops and corner caps supplied for endcap & line-up



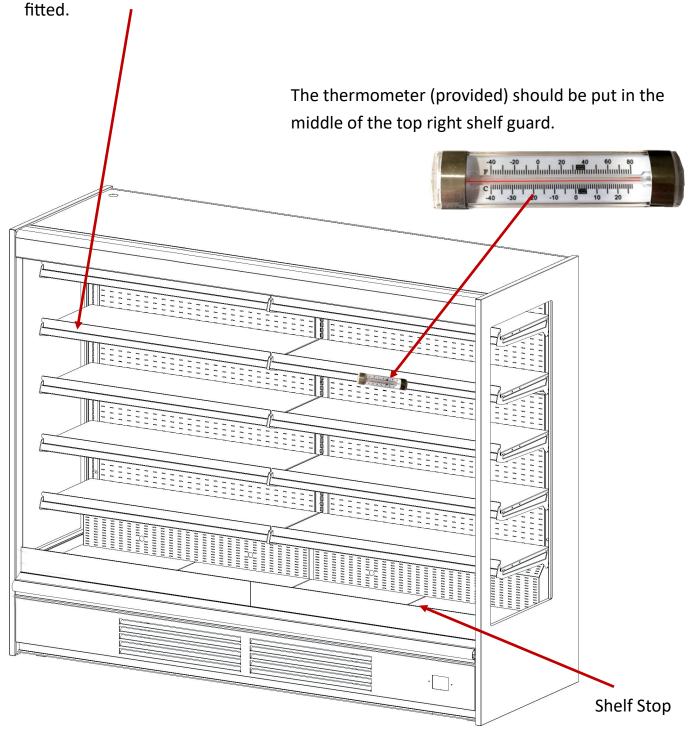
Good practice aesthetically to make bumper joint away from fixture to fixture



# STEP 15

### Fitting Shelves, Ticket Rail & Shelf Product Stops

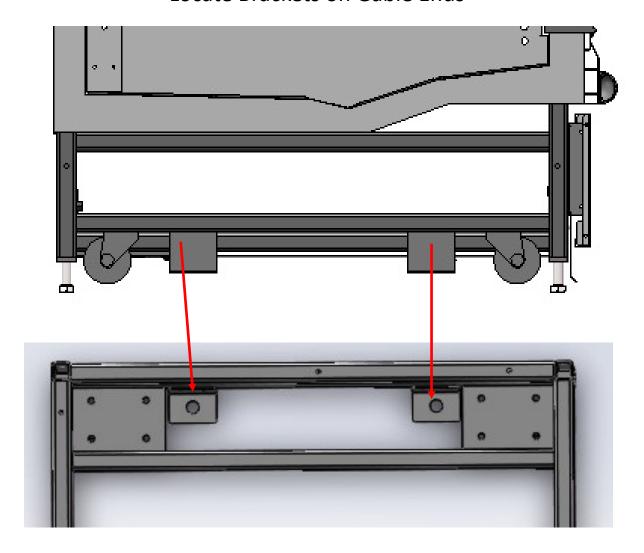
Five Shelf Tiered Profile Bay. 1 ¼" Ticket Rail provided which slides onto shelf front molding before inserting into fixture. Shelves to be 0 degree horizontally



# STEP 16

### Seismic Bracing Kit (OPTIONAL IF REQUIRED)

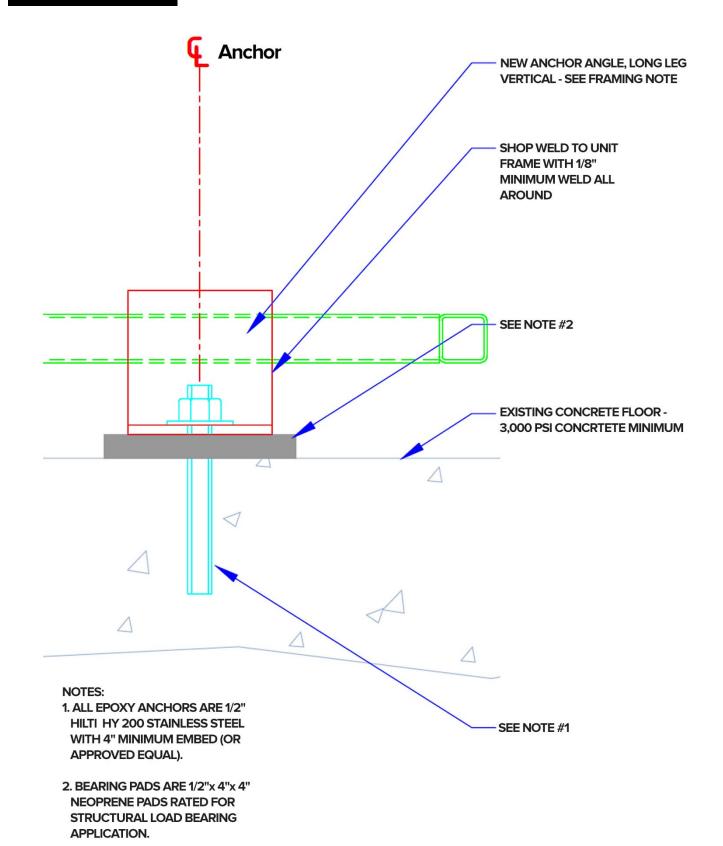
### Locate Brackets on Gable Ends



See Floor Bolt Diagram on Next Step

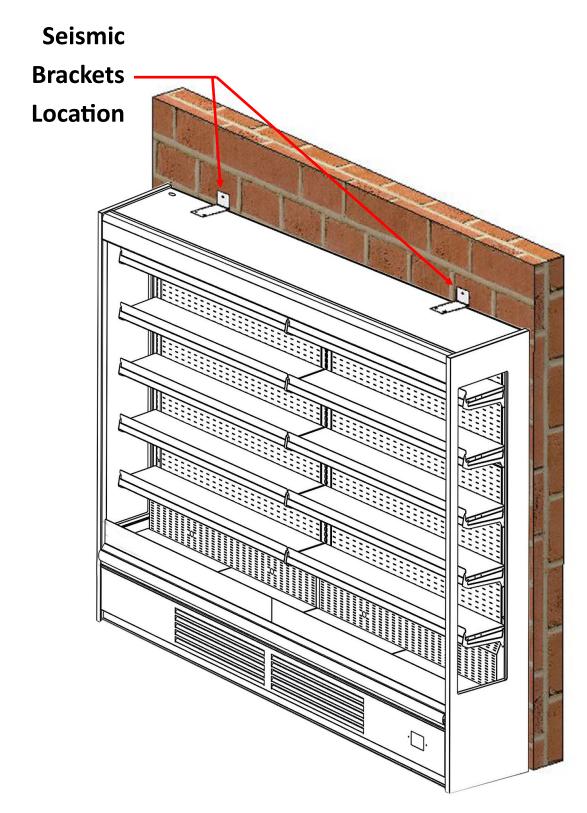
# STEP 17

### Seismic Bracing Kit (OPTIONAL IF REQUIRED)



# STEP 18

### Seismic Bracing Kit (OPTIONAL IF REQUIRED)



# Connections

### **Mains Connections**



It is the contractor's responsibility to install fixtures according to local construction and health codes

To allow the oil in the Compressor to settle it is recommended that the fixture is not switched on at the Disconnect Switch until at least 90 minutes after the cabinet has been moved. If the cabinet has been laid down into a horizontal position (or an angle of > 15° from vertical), this period should be extended to 18 hours

Until electrical flex and place it in such a location so that it can be connected to the appropriately rated socket once the fixture has been moved to the correct location

### **Tightening Connections**

As a precautionary measure, be sure to check that there has been no obvious damage to the refrigeration system in transit.



A recommended inspection on all welded and fastened connections is a good work practice.

Ensure that the drain is correctly connected and directing water into the Evaporative Tray (when the Refrigeration Tray is closed) to stop any potential leakage

## Connections

- It is the contractor's responsibility to ensure all electrical installations comply with local regulations, codes or legislation.
- Any screw connections should be tightened at the terminal strip. Tighten en every one as part of the installation procedure. Doing this will eliminate any possible burning of these terminals after installation.
- Plug and Chord connections should also be checked in fixture of any loosening from transport vibration.

### **Power Supply & Electrical Connection**

The plug cord fitted to the fixture is 16 ft long with NEMA L14-20P plug and exits the fixture at the bottom left hand side

Outlet box for unit requires a requires a 115/208V 60Hz 4 wire grounded connection. Mounting of outlet box requires a rigid and secure support for NEMA twist-lock plug. Per NEC 314.23 guideline " Enclosures mounted on a building or other surface shall be rigidly and securely fastened in place, if the surface does not provide rigid and secure support, than additional support in accordance to this section shall be provided".

All flexible cords must meet OSHA standards and provide strain relief per NEC 400.14 that states " flexible cords and cables shall be connected to devices and to fittings so that tension is not transmitted to joints or terminals."



To avoid serious injury from electrical shock ALWAYS disconnect the electrical power at the main disconnect when servicing or repairing any electrical component



# Connections

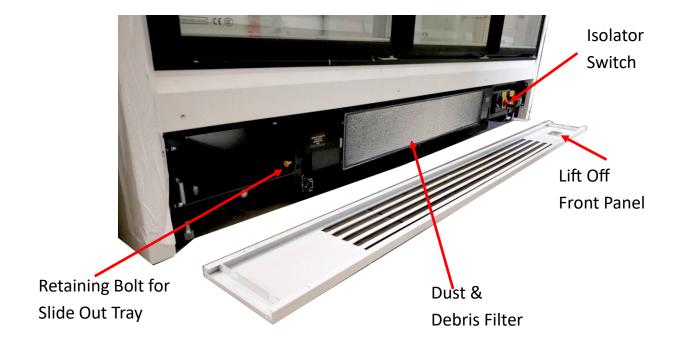
# 

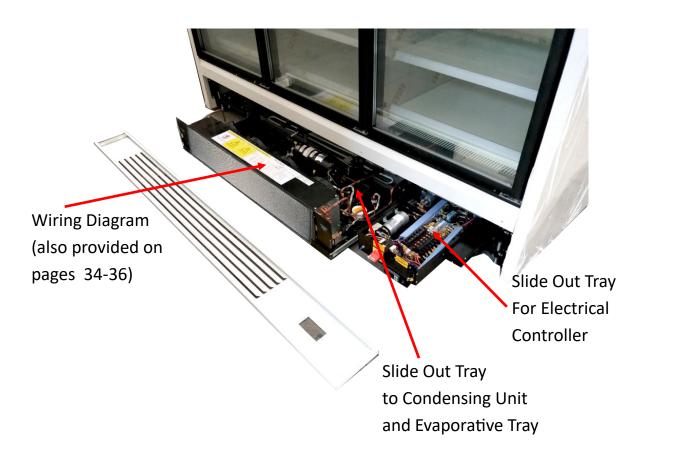
- All conductors suppling coolers and freezers are to be copper.
- Minimum conductor size to be 12 gauge
- Up to 3% voltage drop is acceptable
- assume no homeruns are longer than 400 foot

### Purecold Inspiration 2 & Inspiration 2 ow Profile

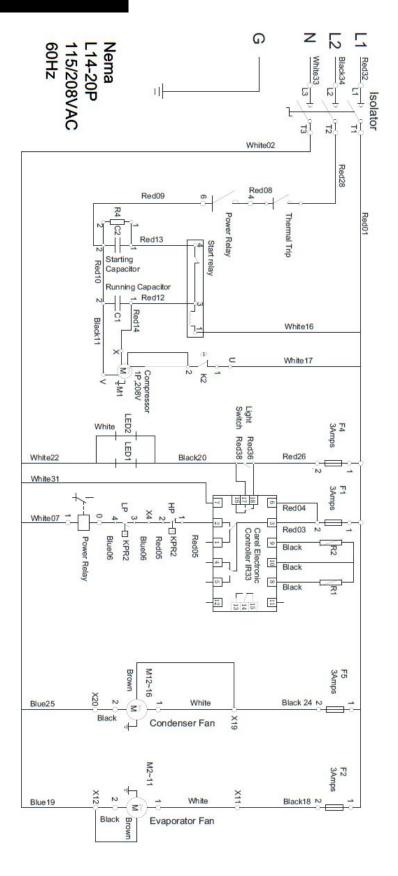
- 4 ft (48") fixture requires minimum 10 gauge on all homeruns over 350 feet
- 6 ft (72") fixture requires minimum 10 gauge on all homeruns over 250 feet
- 8 ft (96") fixture requires minimum 10 gauge on all homeruns over 200 feet

# Equipment





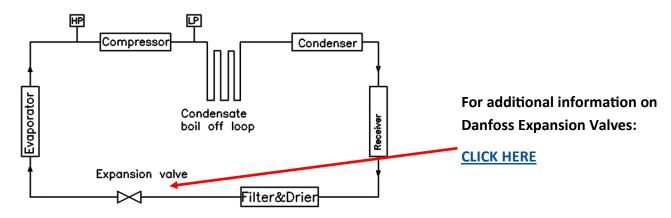
# Wiring Diagram



## Refrigerant Type

The standard refrigerant for the ICON6 fixture is R448a unless otherwise specified. Check the serial plate (located on fixture ceiling plate right hand side) for infor-





# Set Points

Please refer to engineering cut sheet for energy data and total heat rejection values, and refrigerant charge sizes.

Fixture controllers are pre-programmed prior to dispatch. Please find outlined below reference data for the CAREL IR33 Controller.

Case Set Points Type 1, R448a Version, Carel Controller						
		Controller Symbol	Type 1			
Cabinet Set Temperature	°F	St	28			
Differential	°F	rd	7			
Drip Down	mins	dd	0			
Defrost Termination (time out)	mins	dP	30			
Defrost Termination (temp)	°F	dT	7			
Defrost Interval Period	hours	dl	3			
Minimum Run time between Compressor Starts	mins	c1	4			
Minimum Run time between Compressor Stop and Start	mins	c2	2.5			

<u>Inspir</u>	ation Case Weights	
<u>Item</u>	Without Transit Packaging & Pallet	With WoodenTransit Packaging & Pallet
4' Inspiration Case	640 lbs	680 lbs
6' Inspiration Case	922 lbs	975 lbs
8' Inspiration Case	1124 lbs	1203 lbs
Glazed Gable (each)	59 lbs	64 lbs
Solid Gable (mirrored) (each)	70 lbs	75 lbs
Notes		
All weights based on painted	steel versions	
All weights relate to unloaded	d cases with 5 tier shelf p	orofile fitted
All weights approximate ± 5%		

## ontroller Operation



ir33 platform

**Integrated Electronic** Microprocessor Controller



Prg

mute

Set

aux

def

### Programming The Instrument

#### To Modify The Setpoint

**Set** Press and hold the "SET" key for at least 1 second.





**def** 2. Use arrow keys ▲ ▼ on temperature controller to increase (or decrease) the setpoint.

Set

3. Quickly press and release the "SET" key again.

#### To Modify Defrost, Differential or Other Parameters





1. Press & hold "Prg" & "SET" keys together **Set** for five (5) seconds; display will flash "0", representing password prompt.



2. Confirm by pressing "SET" key.





3. Press ▲ or ▼ to reach the category to be modified.



4. Press "SET" to modify this selected parameter.





**def** 5. Increase or decrease the value using the ▲ or ▼ button respectively.



6. Press the "SET" key to temporarily save the new value and return to the display of the parameter.



**Prg** 7. Press & hold the "Prg" key for at least 5 seconds to save changes. This action will also mute the audible alarm (buzzer) & deactivate the alarm relay.

#### How To Change Reading From Fahrenheit (°F) To Celsius (°C)





1. Press and hold "Prg" and "SET" keys together for at least 5 seconds; display will show "0", representing password prompt.

Set

2. Confirm by pressing "SET" key.





**def** 3. Press **▲** or **▼** until reaching the parameter "/ 5".

Set

4. Press "SET" to modify this selected parameter.





**def** 5. Press ▲ or ▼ to change value to desired setting: "0" for Celsius (°C) or "1" for Fahrenheit (°F).



6. Press "SET" key to temporarily save the new value and return to the display of the parameter.



Pra 7. Press & hold "Prg" key for at least 5 seconds to save changes. Note! All values will automatically convert to new scale. No conversion is required.

#### Warning! Save Your Parameter Settings!

- 1. To store the new parameter values, PRESS and HOLD the "Prg" key for at least 5 seconds.
- 2. All modifications made to parameters will be lost if you do NOT press a button within 60 seconds. Should this "timeout" occur, normal operational settings (prior to modifications being made) will resume.
- 3. If the instrument is switched off before pressing the "Prg" key, all modifications to parameters will be lost.



#### To Activate Manual Defrost

Press and hold the "def" key for at least 5 seconds.





#### To Reset Any Alarms With Manual Reset

Press and hold the "Prg" and "aux" key for at least 1 second.



#### To Activate / Deactivate Auxiliary Output

Press and hold the "aux" key for 1 second.

# Controller Operation



### ir33 platform

Integrated Electronic
Microprocessor Controller



### Summary Table of Operating Parameters

CODE	PARAMETER	UOM*	TYPE	MINIMUM	MAXIMUM
/5	Select Celcius (°C) or Fahrenheit (°F)	flag	С	0	1
/c1	Calibration of probe 1	°C/°F	С	-20	20
/c2	Calibration of probe 2	°C/°F	С	-20	20
St	Temperature set point	°C/°F	F	r2	r1
rd	Control delta	°C/°F	F	20	0.1
dl	Interval between defrosts	hours	F	0	250
dt1	End defrost temperature, evaporator	°C/°F	F	-50	200
dP1	Maximum defrost duration, evaporator	min	F	1	250
d6	Display on hold during defrost	-	С	0	2
dd	Dripping time after defrost	min	F	0	15
d/1	Display of defrost probe 1	°C/°F	F	-	-

<sup>\*</sup> Unit Of Measure

## Fixture Shelves

### **Shelf Mounting**

Locate shelf frames in slotted column to required height and angle. Only use recommended shelf configurations as fixture performance can be affected by over-stocking or incorrect shelving configurations.

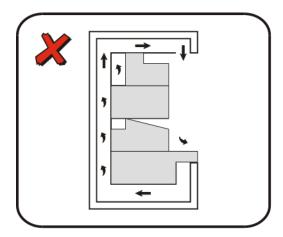


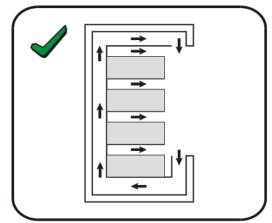
Do not load individual shelves with more than 200lbs

### **Loading of Merchandise**

Where marked do not fill fixture beyond the load line label.

Always allow air space between the product and the shelf or canopy above in order to maintain cold air circulation. It is also imperative that the air return grill remains clear and free of blockages at all times.







Failure to enable cold air to circulate as designed can lead to improper product temperature and also effects the operation of the fixture.

# Fixture Shelves

Assembly of Aero-Foil shelf blades

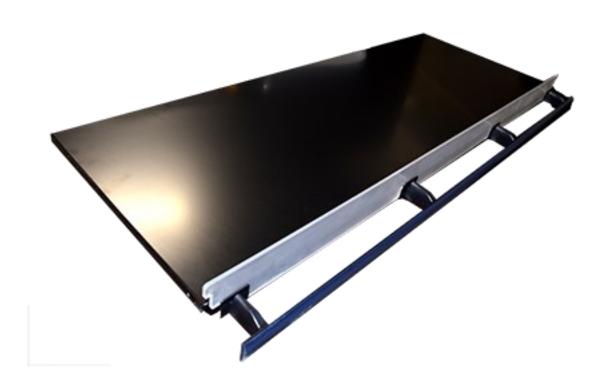




# Fixture Shelves

Assembly of Aero-Foil shelf blades





Aerofoils are used for the top Four Shelves of the Pure Inspiration Refrigerated Display Merchandisers.

Tools needed for installation



Place Shelf upside down on a table or counter. Thick end of the Aerofoil is on the bottom. Flat side of the Aerofoil is toward the shelf.



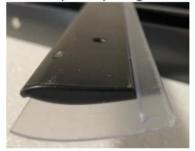
IMPORTANT
Notice the washer is behind the rail.



Flat side must be up for the plastic brace's final position. Keep in mind this is the bottom of the shelf.



Remove plastic pricing cover



- 1. Insert washer,
- 2. Insert lock-tight washer,
- 3. Insert nut



Use a 8 mm wrench or deep socket and flat-head screwdriver for final tightening.

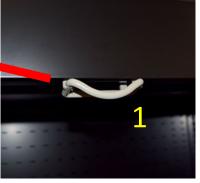


Place black sticker to cover screws.

11-30-22

# After Hours Air Curtains





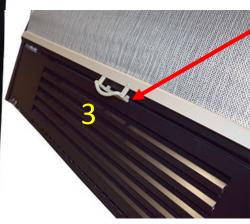
#### **To Lower Curtain:**

1. Locate curtain handle at the top opening of the fixture.



- 2. Take a firm grip to the handle and gently pull curtain down ward.
- 3. Once at bottom of opening, hook handle to the edge of the opening





#### To Raise Curtain:

Grip handle and with a short quick downward pull and the tension should release and then guide curtain gen-

## Fixture Cleaning



Always electrically isolate via disconnect switch before carrying out any work on the fixture.

#### **Weekly Clean**

- Wipe down the internal panels and all areas that may contact retail products. Use a damp cloth with a mild soap solution.
- Wipe down the front panel with a damp cloth (which may otherwise attract dust where the air is sucked in.)
- Dependent on type of product being displayed, some fixtures will require more frequent or daily cleaning.

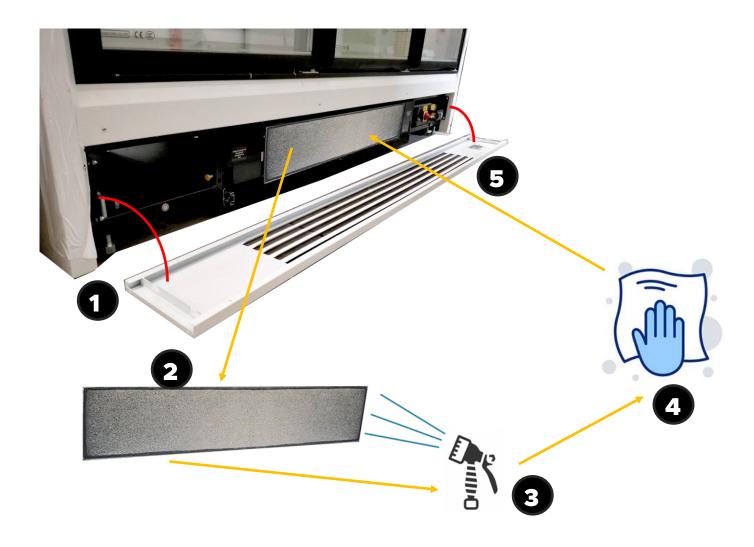
#### Six Week Clean

- · Carry out the weekly clean
- Remove and wash removable condensing unit mesh
- Clean the front of the Condenser Unit using an evaporator comb to remove dust and other particles. Take care not to damage refrigeration pipes

#### Six Month Clean

- Deep cleans should be carried out involving dismantling, cleaning and inspecting the fixture to ensure correct operation of all areas. Only qualified personnel should carry out this process.
- When cleaning fixtures only use non-abrasive, odorless detergent cleaner suitable for food hygiene environments, diluted to the manufacturers recommended concentration.
- When cleaning debris from the fixture base, in order to avoid blockages or damage, the following points must be observed
- When working inside the fixture take care not to damage any components such as fan blades or probes and do not put strain on any cables.
- Where electrical components are fitted with plug and sockets, these should be removed prior to cleaning.
- Do not directly apply water to fan motors or any other electrical components in the fixture.
- Only use a soft cloth and mild glass cleaner for cleaning glass or mirrored components. Be sure to rinse and/or dry completely.
- Only the internal drain of the fixture may be rinsed out with clean water providing the fixture is connected directly to the mains drainage.
- If the fixture is connected to only to the evaporative tray, care must be taken not to overfill the tray.
- It is recommended that the fixture drainage 'U' bend is disconnected, cleaned out, and reconnected

# Fixture Cleaning



- 1. Remove front grill by lifting ends off hooks and place flat on the ground.
- 2. Remove mesh screen filter by lifting out of notched panel.
- 3. Rinse filter with water from a medium pressure hose or sink
- 4. Gently dry filter with soft cloth. (DO NOT HIT OR SHAKE— MAY BREAK FRAME)
- 5. Once Dry place filter back in slotted spot on condenser an return grill panel by lifting onto end hooks.

## Fixture Cleaning



Care should be taken when cleaning in the area of the evaporator and condenser – it is recommended that protective gloves be worn as the evaporator and condenser fins have sharp edges.



Do not use high-pressure water hoses.

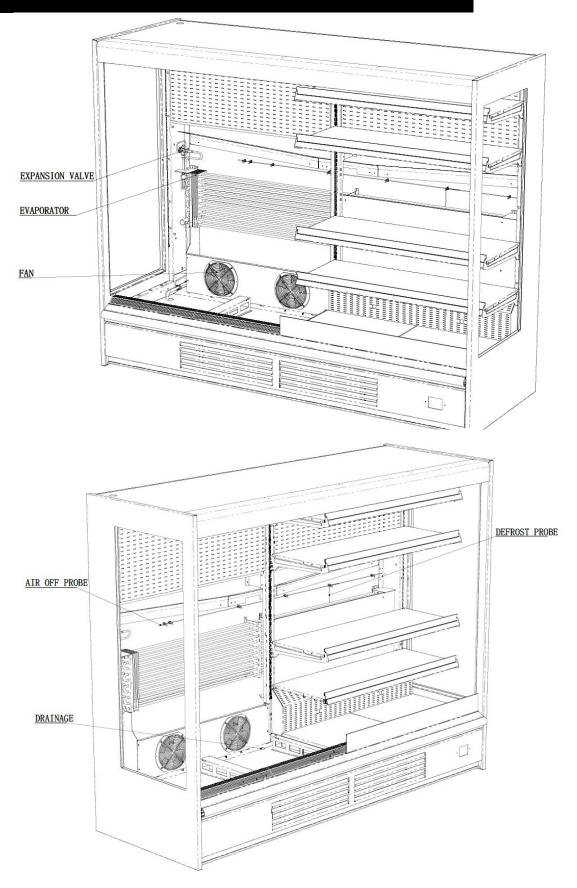
Do not use abrasive and/or solvent cleaners that could scratch or irreversibly damage the surface finish.

Never use a cleaning or sanitizing solution that has an oil base (these will dissolve the butyl sealant) or an ammonia base (this will corrode the copper components of the fixture)

Do not introduce water faster than waste outlet can drain/ evaporate

Never use hot water on cold glass surfaces as it may shatter and cause serious injury. Allow all glass surfaces to warm first.

# Fixture Access Panels



#### **Fixture Maintenance**

## General Checklist

During annual visits the following maintenance checks should be carried out as a minimum to ensure fixture operation and safety. Any additional requirements to satisfy prevailing regulation should also be met. *Only qualified and approved refrigeration and electrical engineers should carry out these checks.* 

- Ensure all cable connections are secured; especially all screw terminals, earth leads and straps.
- Ensure insulation is sound to all electrical components including expansion valves, fans, controls, earth and terminals
- Ensure the fixture internals are free of any foreign materials.
- Electrical safety tests including earth continuity and insulation resistance should be conducted on the fixture yearly or more frequently if the prevailing electrical regulations specify.
- Ensure that the correct fuse rating and type is fitted for all circuits.
- Ensure all fans, valves, lights, blinds and controls are working correctly.
- Check condenser for damage
- Check evaporator coil for damage.
- Ensure that there are no refrigerant leaks.
- Check drainage connections and tray
- Check that all fixture panels, glass and trims are secure.



Always electrically isolate fixture via disconnect switch before carrying out any work that effect or expose electrical components or moving parts such as fan blades

### Access to Fans, Evaporator and Expansion Valves

**Evaporator Fans**—Lift out deck pan plates and if removing fan baffle assembly (lower rear), lift off and place in fixture ensuring no strain is placed on connecting cables

**Evaporator**— Remove the lower back baffle plate by pushing up and pulling out via the finger access holes

**Expansion Valve**— Remove the left hand upper hatch cover, then unscrew and remove the lower hatch cover

**Condenser Fans—1.)** Remove front panel by lifting up and off **2.)** Release bolt fixing on left of condensing unit slide out tray **3.)** Slide condensing unit tray forward.

#### **Drainage** -

Access to drainage outlets is by pulling out the refrigeration tray to the maximum extent.

#### **Fixture Maintenance**

# General Checklist

#### **Access to Drainage Outlets**

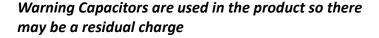
Access to drainage outlets is by pulling out the refrigeration tray to the maximum extent.

#### **Access to Electrical Panel & Controls**

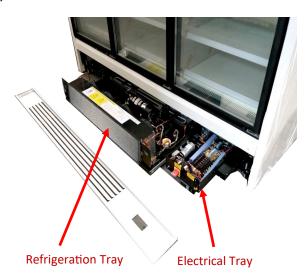


When working inside the electrical box the power supply must be isolated via the disconnect switch as there are live wires feeding into the box.

Completely remove front grill panel
The electrical tray is located on the right hand side of the
cabinet as you face it
Isolate the power supply via the disconnect switch located on the electric box.



Unscrew 4 screws and slide out tray When working with the electric box ensure no strain is placed on connecting cables.



#### **General Cautions**



The fixture contains some heavy components. Care should be taken and assistance used where necessary.

### **Owner Responsibility**

If you sell or give away your Inspiration fixture you must make sure that all safety labels and the Installation, Operation and Maintenance Manual are included with it. If you need replacement labels or manuals, Pure Cold, Inc. can provide them.

Upon sale, give away or dispose of your Inspiration fixture and evacuate the charge before shipment, Pure Cold recommends that the refrigerant charge be properly recovered in compliance with Section 608 of the Clean Air Act and in accordance with all applicable local, regional or national standards.