

Start-up Check List

The following guidelines must be adhered to regarding the start-up of refrigerated merchandisers.

- 1) All checks in the installation check list should have been made.
- 2) Avoid high temperature/humidity conditions. All refrigerated merchandisers are designed to operate in maximum store environments of 75°F. ambient and 55% relative humidity conditions.
- 3) Ensure proper electrical supply is provided for the case (220V).
- 4) Open refrigerated merchandisers are not intended as storage refrigerators and will not "pull down" room temperature products efficiently.
- 5) Case should be free from excessive air movement or other air disturbances such as:
 - a) Heating and/or AC ducts, grilles, radiators, or diffusers within close proximity.
 - b) Ceilings fans within close proximity.
 - c) Near open doors or main door entrances.
 - d) Direct rays of sunlight through windows, etc.
 - e) Near cooking appliances and/or machines that are blowing warm or hot air near or directly at the case.
 - f) Near water or fogging devices.
 - g) Into an alcove.
- 6) Case should operate at 38° - 41°F.
- 7) Check the top air discharge (honeycomb) and the return air grille for proper airflow. These should not be obstructed.
- 8) Do not load warm product into the case. Because this case is not intended as a storage refrigerator, all products must be pre-chilled before loading.
- 9) Nearly all open refrigerated cases operate better when loaded with product (not overloaded) than when empty. Check case temperature with product in case rather than empty.
- 10) Check pressure control for proper settings of 82# C.I. and 42# C.O.
- 11) Once the above checks have been made for initial start-up, technician should brief the end user on the operations of the equipment.

ANY VARIANCES TO THIS LIST MUST BE CORRECTED AT TIME OF CASE START-UP TO PREVENT FUTURE PERFORMANCE PROBLEMS WITH THE DISPLAY CASE.