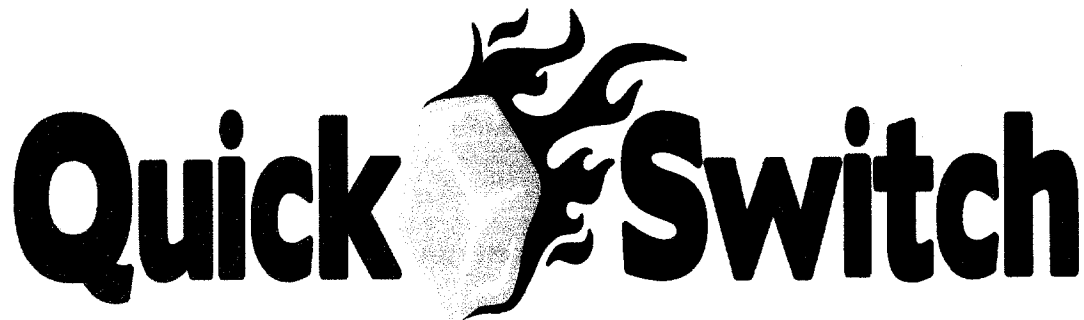


**OPERATION AND MAINTENANCE MANUAL
REPLACEMENT PARTS LIST
FOR**



DROP IN HOT COLD PAN SYSTEM

Patent Pending

MODELS

- CHP-1
- CHP-2
- CHP-3
- CHP-4

LOW TEMP
MANUFACTURING COMPANY

DIVISION OF LOW TEMP INDUSTRIES, INC
9192 TARA BOULEVARD P.O. BOX 795 JONESBORO, GEORGIA 30237
TELEPHONE: (770) 478-8803

“Caution”

Hot surface

“Do not touch the bottom of the food well”

In this designed pan, the bottom of well will get extremely hot within a few seconds of energizing the control and could cause severe burns to hand or fingers if touched.

The Quick Switch unit was designed to give the customer an option to either use as a cold food pan or a hot food pan with the flip of a switch. The Quick Switch unit can have from 1 to 4 pans and each well has a control for hot or cold. Please follow the steps below to assure proper operation of unit.

“Operating Instructions for unit in heated mode.”

If the Quick Switch pan is to be used as hot well, use following steps:

First Step: Turn the master switch to the **ON** position.

Second Step: Activate the Hot / Cold switch by moving the selector arm of the switch to the **Hot** position of the pan to be heated. The digital thermostat for that well will light up.

Third Step: Press the set button **once** and release. The screen will flash and while it is flashing, press the up or down arrow button to desire setting from 1 thru 10 (**10** being **Highest** and **1** being **OFF**). The select your setting control will blink for about 5 seconds and will automatically set for the selected setting. To change the setting on the control, press the set button once and release. The screen will flash and then move the setting by pressing the up or down arrow button to desired setting. Unit will automatically reset in 5 seconds to last setting.

For Best performance of the hot well factory recommends that the hot well be filled with about 1/2 inch to 3/4 inch of water in bottom of well.

Please use extreme “Caution” when converting the Quick Switch Pan from cold to hot. The sidewalls of the pan will feel cold to touch but the bottom of well will become extremely hot in a matter of seconds when control is switched to hot setting this could cause severe burns to hand or fingers if touched.

Continued on next page

“Operating Instructions for unit in cooling mode.”

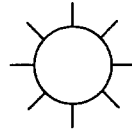
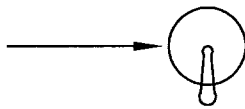
1. If the Quick Switch pan is to be used as a refrigerated pan use following steps:
2. First step: turn on Master Switch to the ON position.
3. Second step: Activate the Hot / Cold switch by moving the selector arm to the Cold position the green indicator light will light up on the desired pan to be used as cold pan. The thermostat has been pre-set at factory for cold operation.
4. Factory recommends that if thermostat settings need to be adjusted be adjusted by a qualified person. If settings are not properly adjusted, this could cause the compressor to short cycle and the temperatures in well would rise and not maintain proper temperatures in food or the compressor could continue to run without cycling and freeze product and could cause damage to the compressor.

Quick Switch units are designed to give customers the flexibility to have one counter that can be used as either Hot or Cold in any desired well. Quick Switch was designed to give years of trouble free service and performance with the proper operation and maintenance of units.

Please use extreme “Caution” when converting the Quick Switch Pan from cold to hot. The sidewalls of the pan will feel cold to touch but the bottom will become extremely hot in a matter of seconds when control is switched to hot setting, which could cause severe burns to hand, or fingers if touched.

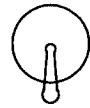
HOW TO USE QUICK SWITCH

FIRST TURN MASTER SWITCH TO THE ON POSITION



MASTER

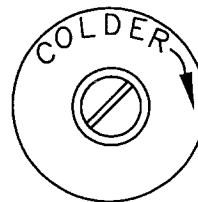
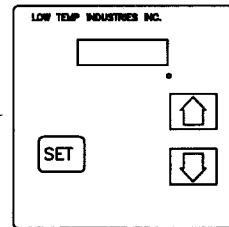
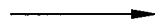
HOT
OFF
COLD



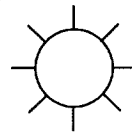
SECOND SELECT HOT OR COLD TO THE COROSpondING WELL TO BE HEATED OR COOLED

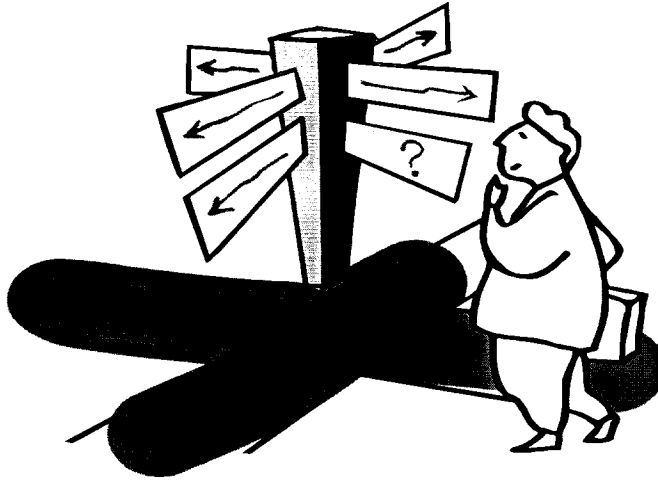
HEATING THERMOSTAT ADJUSTMENT

PRESS AND RELEASE SET BUTTON AND PRESS UP ARROW TO INCREASE TEMP. OR DOWN ARROW TO DECREASE TEMP. THEN PRESS AND RELEASE SET BUTTON



COOLING THERMOSTAT PRESET AT FACTORY MINIMAL ADJUSTMENT NEEDED





NEW (EF) HOT FOOD PAN WATER TEMPERATURES

TEMPERATURES WITH ONE INCH OF WATER IN BOTTOM OF HEATED WELL COVERED.

SETTINGS:

- 1 = OFF**
- 2 = 80 DEGREE WATER**
- 3 = 115 DEGREE WATER**
- 4 = 150 DEGREE WATER**
- 5 = 180 DEGREE WATER**
- 6 = 200 DEGREE WATER**
- 7 = 212 DEGREE WATER**
- 8 = 212 DEGREE WATER**
- 9 = 212 DEGREE WATER**
- 10=212 DEGREE WATER**

UNITS CAN BE USED WET OR DRY. BEST PERFORMANCE FOR WET 4 THRU 7 SETTINGS. FOR DRY 8 THRU 10 SETTINGS.

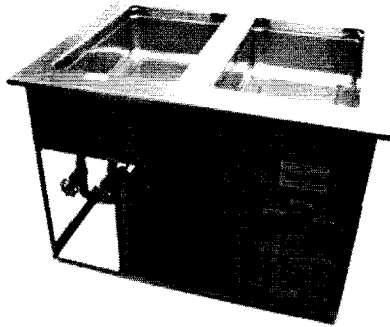
TO SET CONTROLLER: PRESS THE SET BUTTON ONCE AND RELEASE. THEN PRESS THE UP ARROW FOR HIGHER OR DOWN ARROW FOR LOWER TEMPERATURES SETTINGS. RELEASE THE ARROW BUTTON, WAIT 5 SECONDS AND SETTING WILL BLINK TELLING YOU THE SETTING HAS BEEN ACTIVATED.

Quick Switch

Patent Pending

Hot-Cold
Drop-Ins

In A Matter Of Minutes!



2 Well Unit
Shown

JOB _____ ITEM # _____

MODEL	#PANS
QSCHP- 1	1
QSCHP- 2	2
QSCHP- 3	3
QSCHP- 4	4

**MEETS STANDARD 4 AND 7
REQUIREMENTS FLUSH WITH
COUNTERTOP!**

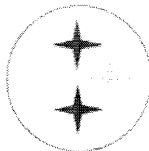
BENEFITS:

- NEW 500 Watt Heat Source
- NEW Individual Solid State Controls
- Versatile, Use Wet or Dry
- Fully Insulated For Use In Any Counter
- Manifold Drains For Easy Installation
- Labor Saving "Easy to Clean" Design

The "Drop-In" configuration provides a self contained design that allows easy installation in any counter, serving line, cart or table.



LOW TEMP
INDUSTRIES, INC.



STANDARD FEATURES

- NEW 500 Watt Heat Source
- Connect to 208V, 120V or 240V (with appropriate controller)
- Single Electrical Connection

OPTIONAL FEATURES

- 1 to 4 Pan Units Available
- 120V, 208V, 240V

SHORT FORM SPECIFICATIONS

Top perimeter frame to be constructed of 14 gauge 304 stainless steel, welded, ground and polished, with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge 304 stainless steel, fully welded, ground and polished, with a 3/4" open drain. To be fully insulated with 1-1/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel.

Refrigeration system to be a hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. New energy efficient hot food wells use 500 watt heat source digitally controlled. All switches and controls are fully accessible and are provided with cord and plug.

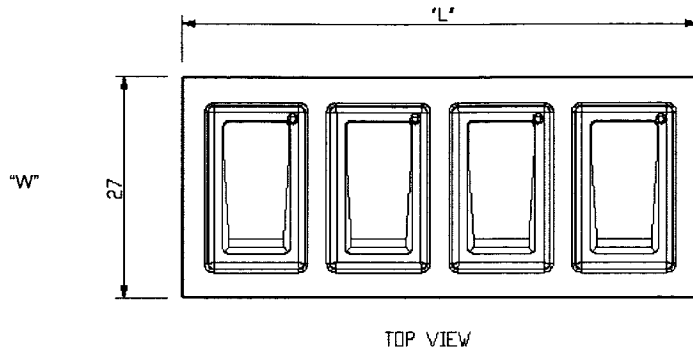
Units to be UL listed and shall bear the UL and NSF sanitation seals.

NOTE: *To ensure proper operation, adequate air flow must be provided.*

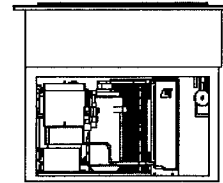
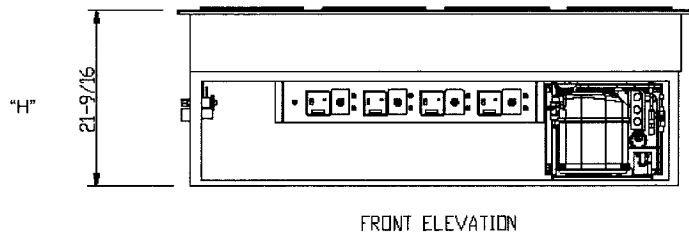
Mailing Address: P.O. Box 795 • Jonesboro, Georgia 30237-0795
Shipping Address: 9192 Tara Boulevard • Jonesboro, Georgia 30236
(770) 478-8803 • Fax (770) 471-3715

QuickSwitch-Hot/Cold Drop-Ins

Thermostatically controlled, operates on R-507 (HFC) Refrigerant



Model No.	Length	Cut-Out
QSCHP- 1	16 1/2"	24 3/8" x 15 3/8"
QSCHP- 2	33"	24 3/8" x 30 3/8"
QSCHP- 3	48"	24 3/8" x 45 3/8"
QSCHP- 4	63"	24 3/8" x 60 3/8"



DROP-INS Hot/Cold Wells Electric Specs.			
	120 Volt	120/208 Volt	120/240 Volt
QSCHP-1	120V/ 6.4A/1PH-Nema5-15P	120/208V/ 6.4A/1PH- Nema14-20P	120/240V/6.4A/ 1PH-Nema14-20P
QSCHP-2	120V/11.9A/1PH-Nema5-15P	120/208V/ 8.8A/1PH- Nema14-20P	120/240V/9.2A/ 1PH-Nema14-20P
QSCHP-3	120V/17.4A/1PH-Nema5-30P	120/208V/11.2A/1PH-Nema14-20P	120/240V/12.0A/1PH-Nema14-20P
QSCHP-4	120V/22.9A/1PH-Nema5-30P	120/208V/13.6A/1PH-Nema14-20P	120/240V/14.8A/1PH-Nema14-20P

Note: All units are standard single phase but with 3 phase option on certain models.

This patented pending design was developed to hold an open food pan (cold) at a temperature of 40 degree fahrenheit or less in an ambient of up to 86 degrees F., with food pans flush with counter top. Products must be prechilled to a temperature below 40 degree F., and kept at a level 1/2" below the tope of the storage pan to ensure proper cooling. Hot food is maintained to a minimum of 150 degrees.

When switching between hot to cold, safety mechanism regulates amount of time before engaging to operate the unit cold. Amount of time varies depending on usage and temperature.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

**U.L. Sanitation
Classified to
NSF Standards**



LOW TEMP
INDUSTRIES, INC.

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Shipping Address: 9192 Tara Boulevard • Jonesboro, Georgia 30236
(770) 478-8803 • Fax: (770) 471-3715

******* INSPECTION *******

UPON RECEIPT, THE CRATE SHOULD BE INSPECTED FOR VISUAL DAMAGE. ANY DAMAGE SHOULD BE REPORTED IMMEDIATELY TO THE CARRIER.

******* INSTALLATION INSTRUCTIONS *******

THE LOW TEMP DROP IN COLD PAN IS A REFRIGERATION SYSTEM DESIGNED FOR SHORT TERM DISPLAY AND DISPENSING OF FOOD AND DESERTS. THIS UNIT IS DESIGNED TO MAINTAIN A PRODUCT TEMPERATURE AT A MAXIMUM OF 40 DEGREES FAHRENHEIT FOR PERIODS UP TO FOUR (4) HOURS. THESE UNITS ARE DEPENDENT UPON THE AMBIENT TEMPREATURE IN WHICH THEY ARE INSTALLED AND THE PRODUCT TEMPERATURE WHEN IT IS PLACED IN THE UNITS. THE HOT FOOD SECTION IS DESIGNED TO MAINTAIN A PRODUCT TEMPERATURE AT A MINIMUM OF 140 DEGREES FAHRENHEIT DURING SERVING PERIODS. THE PRODUCT SHOULD BE CAREFULLY MONITORED AND ROTATED AS NECESSARY TO MEET LOCAL HEALTH REQUIREMENTS.

******* OPERATING INSTRUCTIONS *******

START UP:

THE REFRIGERATION SYSTEM SUPPLIED WITH THESE SYSTEMS ARE OF THE HERMETIC TYPE. REFRIGERANT IS METERED BY EXPANSION VALVES WHICH ARE LOCATED IN THE COMPRESSOR HOUSING. EACH REFRIGERATION SYSTEM IS SELF CONTAINED AND HAS BEEN LEAK TESTED, CHARGED WITH REFRIGERANT AND OPERATED TO ENSURE THE PROPER OPERATION AND SETTING OF THE CONTROLS.

ENERGIZE THE UNIT BY ATTACHING THE PLUG TO AN APPROPRIATE ELECTRICAL SUPPLY AND TURNING ON THE SERVICE SWITCH LOCATED IN THE COMPRESSOR COMPARTMENT. AFTER APPROXIMATELY ONE HOUR OF OPERATION THE UNIT WILL BE READY FOR USE.

OPERATION:

THE SYSTEM TEMPERATURE IS CONTROLLED BY A THERMOSTAT WHICH IS LOCATED INSIDE THE COMPRESSOR HOUSING. THE THERMOSTAT CONTROLS A LIQUID LINE SOLENOID WHICH CONTROLS THE FLOW OF REFRIGERANT TO THE COOLING COILS. A LOW PRESSURE CONTROL (PHYSICALLY LOCATED IN THE FRONT OF THE COMPRESSOR COMPARTMENT) IS USED TO CYCLE OFF THE COMPRESSOR. THE LOW PRESSURE CONTROL SHOULD NOT BE ADJUSTED FROM THE FACTORY SETTINGS. ADJUSTMENT OF THIS CONTROL MAY CAUSE PERFORMANCE PROBLEMS WITH THE UNIT. THE TEMPERATURE IS DIRECTLY CONTROLLED BY THE THERMOSTAT.

HOT FOOD SECTION:

SINCE THE FOOD WARMING UNIT IS DESIGNED FOR HOLDING OR WARMING PRECOOKED FOOD, IT WILL NOT OVERCOOK FOOD WHEN PROPERLY USED. THERE ARE THREE (3) WAYS OF MAINTAINING HOT FOOD IN THE RECEPTACLE: 1. DRY HEATING, 2. STEAM HEATING AND 3. HOT WATER HEATING. FOR BEST PREFORMACE STEAM HEATING IS RECOMMENDED

1. DRY HEATING

- A. SET THE CONTROL SETTING ON THE DESIRED POSITION AND ALLOW THE RECEPTACLE TO PREHEAT FOR 20 TO 30 MINUTES.
- B. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEP THE FOOD COVERED WHEN NOT SERVING.

***** WARNING *****

NEVER POUR COLD WATER INTO A HOT FOOD PAN RECEPTACLE. IF THE WATER BOILS OUT, REFILL WITH HOT WATER OR WAIT UNTIL WELL HAS COOLED DOWN. IF COLD WATER IS Poured ON A HOT, EMPTY RECEPTACLE IT WILL CAUSE THE WELL TO SPLIT OR CRACK.

2. STEAM HEATING

- A. PLACE ¾ TO A GALLON OF COLD WATER OR HOT WATER (FOR A FASTER PRE-HEAT) IN TO THE RECEPTACLE OR ABOUT ¾ " INCH OF WATER IN BOTTOM OF WELL. THE WATER SHOULD NOT BE IN CONTACT WITH THE FOOD PAN. BOTTOM.PLACE A COVER OR EMPTY FOOD PAN OVER THE RECEPTACLE AND SET THE THERMOSTAT TO A POSITION FOR MODERATE BOILING NO. (7) SETTING ON CONTROLLER . ALLOW UNIT TO PREHEAT UNTIL WATER BOILS IN ABOUT 40 TO 45 MINUTES.
- C. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEP FOOD COVERED WHEN NOT BEING SERVED.
- D. SET THE THERMOSTAT TO A POINT WHERE THE WATER JUST BOILS NO (6) SETTING ON CONTROLLER.

2. HOT WATER

- A. PLACE ¾ TO A GALLON OF WATER IN THE RECEPTACLE WITH A DEPTH SO THAT THE FOOD CONTAINER WILL NOT BE IN CONTACT WITH THE WATER.
- B. PLACE A COVER OR EMPTY FOOD PAN OVER THE RECEPTACLE AND SET THE THERMOSTAT TO A POSITION FOR MODERATE BOILING NO. (7) SETTING ALLOW UNIT TO PREHEAT UNTIL WATER BOILS.
- C. LOWER THE SETTING ON THE THERMOSTAT SLIGHTLY SO THAT THE WATER TEMPERATURE IS JUST BELOW THE BOILING POINT NO. (6) SETTING.
- D. PLACE THE CONTAINER OF FOOD IN THE RECEPTACLE. KEEP FOOD COVERED WHEN NOT BEING SERVED.

EXACT DIAL SETTING TO MAINTAIN DESIRED FOOD TEMPERATURE WILL VARY WITH THE CHARACTER OF THE FOOD, SUCH AS WHETHER OR NOT THE FOOD IS WATERY OR HAS A CONSIDERABLE AMOUNT OF GREASE. THE MOST SATISFACTORY TEMPERATURE SETTING MUST BE DETERMINED BY EXPERIENCE.

WITH STEAM AND HOT WATER HEATING THE DRYING OUT OF THE FOOD IS MINIMIZED BECAUSE THE WATER VAPOR FROM THE RECEPTACLES CREATES HUMID AIR OVER THE FOOD.

THERMOSTAT:

THE THERMOSTAT WHENEVER THE HEATING UNIT IS ENERGIZED THE LOAD LIGHT COMES ON AND GOES OFF WHEN THE PRESET TEMPERATURE IS REACHED.THE CYCLING OF THE THERMOSTAT IS THEREFORE INDICATED BY THE LOAD LIGHT.

EF SERIES HOT FOOD PAN WATER TEMPERATURES

SETTING

- | | |
|-----------------------|------------------------|
| 1. = OFF | 6. = 200 DEGREE WATER |
| 2. = 80 DEGREE WATER | 7. = 206 DEGREE WATER |
| 3. = 115 DEGREE WATER | 8. = 210 DEGREE WATER |
| 4. = 150 DEGREE WATER | 9. = 212 DEGREE WATER |
| 5. = 180 DEGREE WATER | 10. = 212 DEGREE WATER |

SHUTDOWN:

AT THE END OF THE DAY OR SERVING PERIOD, SET THE THERMOSTAT CONTROLS TO THE (1) POSITION WHICH IS THE OFF SETTING. THIS REMOVES ALL POWER TO THE HEATING UNITS. TO SHUT OFF THE EQUIPMENT FOR LONG PERIODS OF TIME OR TO PREVENT THE UNAUTHORIZED USE OF THE EQUIPMENT PLACE THE **CIRCUIT BREAKER** TO THE **OFF** POSITION.

CLEANING

HOT FOOD WELLS:

WET OPERATION - IF HOT WATER OR STEAM HEATING IS USED, ALL SURFACES ARE COVERED WITH A FILM OF WATER. FOOD SPILLAGE INTO THE RECEPTACLE WILL NOT STICK OR CARBONIZE. IT WILL DROP IN TO THE WATER AN FLOAT OR SETTLE TO THE BOTTOM. TO CLEAN THE RECEPTACLE, REMOVE THE WATER BY OPENING THE DRAIN VALVE LOCATED UNDER THE UNIT AND DRAIN THE WATER IN TO A SUITABLE CONTAINER AND SPONGE OUT THE REMAINING WATER. WASH THE RECEPTACLE WITH A MILD DETERGENT AND HOT WATER, RINSE AND DRY. SEE THE FOLLOWING SECTION ON "**HOW TO CLEAN STAINLESS STEEL**" FOR SPECIFIC RECOMMENDATIONS.

DRY OPERATION - WHEN THE FOOD WARMER IS USED DRY, FOOD SPILLAGE ON THE HOT SURFACES WILL BURN AND STICK. THE SAME COMMERCIAL CLEANERS USED ON STAINLESS STEEL UTENSILS MAY BE USED TO CLEAN THE RECEPTACLE. WASH THE INTERIOR SURFACES WITH WATER AND A MILD DETERGENT TO REMOVE DISCOLORATION. RINSE WITH PLAIN WATER AND DRY WITH AN ABSORBENT CLOTH. THE BOTTOM OF THE RECEPTACLE MAY TAKE ON A STRAW COLORED APPEARANCE WHEN IT IS USED DRY. THIS IS DUE TO THE INTENSE HEAT. THE DISCOLORATION WILL NOT COME OFF WITH NORMAL CLEANING PROCEDURES BUT DOES NOT POSE ANY PERFORMANCE OR HEALTH PROBLEMS. SEE THE SECTION ON "**HOW TO CLEAN STAINLESS STEEL**" FOR SPECIFIC RECOMMENDATIONS.

CLEANING:

THE INNER LINER OF THIS UNIT IS FABRICATED OF 304 STAINLESS STEEL. PLEASE SEE "HOW TO CLEAN STAINLESS STEEL" IN THIS MANUAL. NOTE THAT THIS IS A VERY BROAD SECTION ON CLEANING AND THE TYPE OF EQUIPMENT AND END USE SHOULD BE KEPT IN CONSIDERATION BEFORE SELECTING ANY SPECIAL CLEANERS.

ELECTRICAL SYSTEM:

******* WARNING *******

IN ORDER TO PREVENT ANY ELECTRICAL ACCIDENTS, THIS DISPENSER SHOULD BE INSTALLED AND SERVICED BY QUALIFIED MAINTENANCE PERSONNEL ONLY PER NATIONAL ELECTRICAL CODE STANDARDS.

******* WARNING *******

INDIVIDUAL BREAKERS OR FUSES SHOULD BE PROVIDED FOR EACH COMPRESSOR MOTOR. GROUP FUSING, WHERE TWO OR MORE COMPRESSORS ARE INSTALLED ON ONE FUSE OR BREAKER IS ****NOT RECOMMENDED****. REFER TO THE NATIONAL ELECTRICAL CODE FOR APPROPRIATE LINE FUSE OR BREAKER SIZE.

HOW TO CLEAN STAINLESS STEEL

THE FOLLOWING INFORMATION WAS TAKEN FROM A PAMPHLET BY MR. RICHARD E. PARET, STAINLESS STEEL SPECIALIST, AMERICAN IRON AND STEEL INSTITUTE.

STAINLESS STEEL IS ONE OF THE EASIEST MATERIALS TO CLEAN AND KEEP CLEAN.

THE REASONS FOR STAINLESS STEEL'S EASE OF CLEANING ARE EASY TO SEE; THEY LIE IN THE NATURE OF THE METAL ITSELF.

1. IT'S HARD, TOUGH SURFACE. STAINLESS STEEL WILL WORK HARDER, THAT IS, THE MORE IT IS USED, THE MORE RESISTANT TO WEAR IT BECOMES. STAINLESS STEEL WILL NOT DEVELOP ROUGH SPOTS THAT HARBOR BACTERIA AND SOIL.
2. HIGH CORROSIVE RESISTANCE. STAINLESS STEEL IS PRACTICALLY UNTOUCHED BY THE CORROSIVE ATTACKS OF MOISTURE, DETERGENTS, FOOD ACIDS, BLOOD SALTS AND OTHER CORRODENTS CONNECTED WITH FOOD PREPARATION. THIS MEANS THAT STAINLESS STEEL ALWAYS HAS A BRIGHT SURFACE FREE FROM OXIDES THAT CAN AFFECT THE FLAVOR OF FOODS

THE SECRET OF MAINTAINING STAINLESS STEEL IS FREQUENT, SCHEDULED CLEANING THAT WILL PREVENT BUILD UP OF SURFACE DEPOSITS. SURFACE DEPOSITS, IF ALLOWED TO REMAIN FOR LONG PERIODS OF TIME CAN HARM STAINLESS STEEL. STAINLESS STEEL THRIVES ON EXPOSURE TO AIR; UNDER CERTAIN CONDITIONS, THE LENGTHY DEPRIVATION OF OXYGEN BY HEAVY SOIL DEPOSITS CAN CAUSE LOCALIZED PITTING OR STAINING.

NEGLECTING THE MATERIAL IN THIS MANNER IS **DEFINITE ABUSE**, WHICH EVEN STAINLESS STEEL IS NOT IMMUNE.

TWO BASIC RULES:

1. CLEAN FREQUENTLY, AND ON A FIXED SCHEDULE.
2. SELECT THE SIMPLEST METHOD.

TO REMOVE ORDINARY DIRT AND FOOD RESIDUE FROM STAINLESS STEEL EQUIPMENT THAT OPERATES AT LOW TEMPERATURES, USE ORDINARY SOAP AND WATER AND APPLY WITH A SPONGE, FIBER BRUSH OR CLOTH. TO HASTEN ACTION, ADD EITHER SODA ASH, BAKING SODA, BORAX OR ANY OF SEVERAL NON-ABRASIVE COMMERCIAL CLEANSING AGENTS.

TO REMOVE SPLATTER OR CONDENSED VAPOR, WHICH HAVE "BAKED" ONTO THE EQUIPMENT, THE TREATMENT OUTLINED ABOVE IS OFTEN SUFFICIENT. IN OTHER CASES A GENTLE TO VIGOROUS POLISHING ACTION MAY BE NECESSARY.

FIRST TRY A PASTE MADE WITH WATER AND AMMONIA AS THE LIQUID AND EITHER MAGNESIUM OXIDE, FINELY POWDER PUMICE OR FRENCH CHALK AS THE SOLID. YOU CAN ALSO USE ONE OF SEVERAL COMMERCIAL CLEANERS LISTED IN THE FOLLOWING TABLE.

RUB AS GENTLY AS POSSIBLE IN THE DIRECTION OF THE POLISHING MARKS ON THE STEEL, USING A SOFT CLOTH. FOR MORE RESISTANT DEPOSITS, USE A STAINLESS STEEL SCOURING SPONGE OR STAINLESS STEEL WOOL OF THE FINEST POSSIBLE TEXTURE.

WHAT NOT TO DO:

DO NOT USE COMMON STEEL WOOL, SCOURING PADS, SCRAPERS, WIRE BRUSHES, FILES OR OTHER STEEL TOOLS, SINCE THESE CAN MAR THE STAINLESS STEEL. THESE PARTICLES WILL EVENTUALLY RUST AND STAIN THE SURFACE, AND YOU MAY HAVE TO REFINISH IT.

HOW TO CLEAN STAINLESS STEEL (CONT.)

SLIGHTLY DARKENED AREAS SOMETIMES APPEAR ON STAINLESS STEEL SURFACES WHERE HEAT HAS BEEN APPLIED DURING FABRICATION OR IN SERVICE.

THESE ARE CAUSED BY THICKENING OF THE PROTECTIVE SURFACE OF STAINLESS STEEL, AND ARE NOT HARMFUL. REMOVAL CALLS FOR ENERGETIC SCOURING, AGAIN USING STAINLESS STEEL WOOL OR SCOURING PAD, COMBINED WITH A SCOURING POWDER OR ONE OF THE HEAT-TINT REMOVERS LISTED IN THE TABLE.

THREE RULES WILL PREVENT HEAT TINTING:

- 1) USE ONLY ENOUGH HEAT TO DO THE JOB EFFICIENTLY.
- 2) DO NOT APPLY HEAT TO EMPTY EQUIPMENT.
- 3) AVOID CONCENTRATING HEAT ON A SMALL AREA.

CAUTION IS ADVISED

IN STERILIZING STAINLESS STEEL EQUIPMENT, PAY PARTICULAR ATTENTION TO AGENTS CONTAINING CHLORINE COMPOUNDS SUCH AS POTASSIUM HYPOCHLORITE. THESE COMPOUNDS MAY BREAK DOWN AND RELEASE FREE CHLORINE, OR HYDROLYZE TO FORM HYDROCHLORIC ACID.

STAINLESS STEEL RESISTS ATTACK BY SUCH COMPOUNDS FOR UP TO TWO HOURS. SEVERE LOCALIZED PITTING MAY OCCUR FROM LONGER EXPOSURE. FOR SAFE USE OF THESE AGENTS, KEEP CONTACT TIME SHORT, FLUSH THOROUGHLY WITH WATER, AND OPERATE EQUIPMENT NORMALLY BETWEEN APPLICATIONS. USING THESE PRECAUTIONS, THE STERILIZATION PROCESS CAN BE REPEATED ANY NUMBER OF TIMES.

Cleaners and their effect on stainless steel

Cleaning agent	Method of Application	Effect on Finish
1. Tightly adhering deposits of "baked on" spatter, oil, grease, weather stain, dyes or other light discoloration may be removed with any of the following cleaners.		
Grade FFF Italian pumice whitening or bon ami	scour or rub with damp cloth	satisfactory for all finishes use light Pressure on no.7
Liquid NuSteel	scour with small amount on dry cloth	satisfactory for all finishes if rubbing pressure is light
Paste NuSteel or Temp	scour with small amount on dry cloth	satisfactory for no. 4 finish. Will scratch no.7
House hold cleaners such as Old Dutch, Sunbrite, Wyandotte, Bob-O, Gold Dust and Sapolio	Rub with damp cloth	Will scratch no. 4 finish slightly
Grade F Italian Pumice	Rub with damp cloth	Will scratch no.4 finish slightly
Cooper's stainless steel polish	satisfactory	Rub with damp cloth for no.4 finish
Allen stainless steel polish	Rub with damp cloth considerably	Scratches but leaves mirror reflection
Best effect chemical co. cleaner & Passivator	Rub with damp cloth	May scratch no.4 finish slightly
2. Heat tint or heavy discoloration with the following (see notes below)		
Allen stainless polish	Small amount on damp cloth	Excellent heat tint remover
Birdsall's "Staybright"	Rub with damp cloth	Very good for heat tint removal. Does not scratch no.4 finish but does scratch no.7
Wyandotte or Bob-O	Rub with damp cloth heat	Good for tint removal
Oxalic acid (use warm) or 5-15% nitric acid	Swab or immerse. Always follow with a 5% sodium carbonate or neutralizer rinse	Good discoloration remover
Best effect chemical co. cleaner & Passivator	Rub with damp cloth	May scratch no 4 finish but leaves clean surface

CLEANERS AND THEIR EFFECT ON STAINLESS STEEL (Cont.)

Cleaning agent	Method of Application	Effect on Finish
<p>3. The following detergents and solvents are excellent removers of grease, oil and fatty acids, where swabbing or rubbing is not practical.</p>		
<p>4 to 6% solution of (sodium Metasilicate) (Trisodium Phosphate) (Sodium Metaphosphate) (Sodium Pyrophosphate)</p>		<p>All excellent removers of grease, oil, and milkstone</p>
<p>5-15% caustic soda (hot or cold)</p>		<p>Will remove grease and milkstone</p>
<p>4. The following organic solvents may be used for removing oils and grease deposits:</p>		
<p>Carbon-tetrachloride, Naphtha, Trichlorethylene Acetone, Kerosene, Gasoline, Ether, Alcohol, Benzene</p>		<p>No affect on finish However, take all precautions against fire.</p>

Notes: ordinary wool or steel brushes should never be used on stainless steel surfaces. Particles of steel may become imbedded in the stainless steel surface, and rusting of these particles will eventually appear as stains. Use stainless steel wool or sponge on stainless steel equipment. Heat tint removers will usually scratch stainless steel surfaces. This, however, is necessary in removing heat tint by hand. Oakite, a fibrous material, may be used in place of metal sponges or cloth pads for applying cleaners and polishes. This material is effective in aiding in removal of milkstone.

For heavy hard water deposits, 15-20% (by volume) nitric acid is very effective. Acid treatment should be followed by a thorough water rinse.

The action of soldering fluxes should be neutralized immediately with a 5% sodium carbonate solution. Soap and water followed by a water rinse will not harm stainless steel.

REFRIGERATION SERVICE CHART

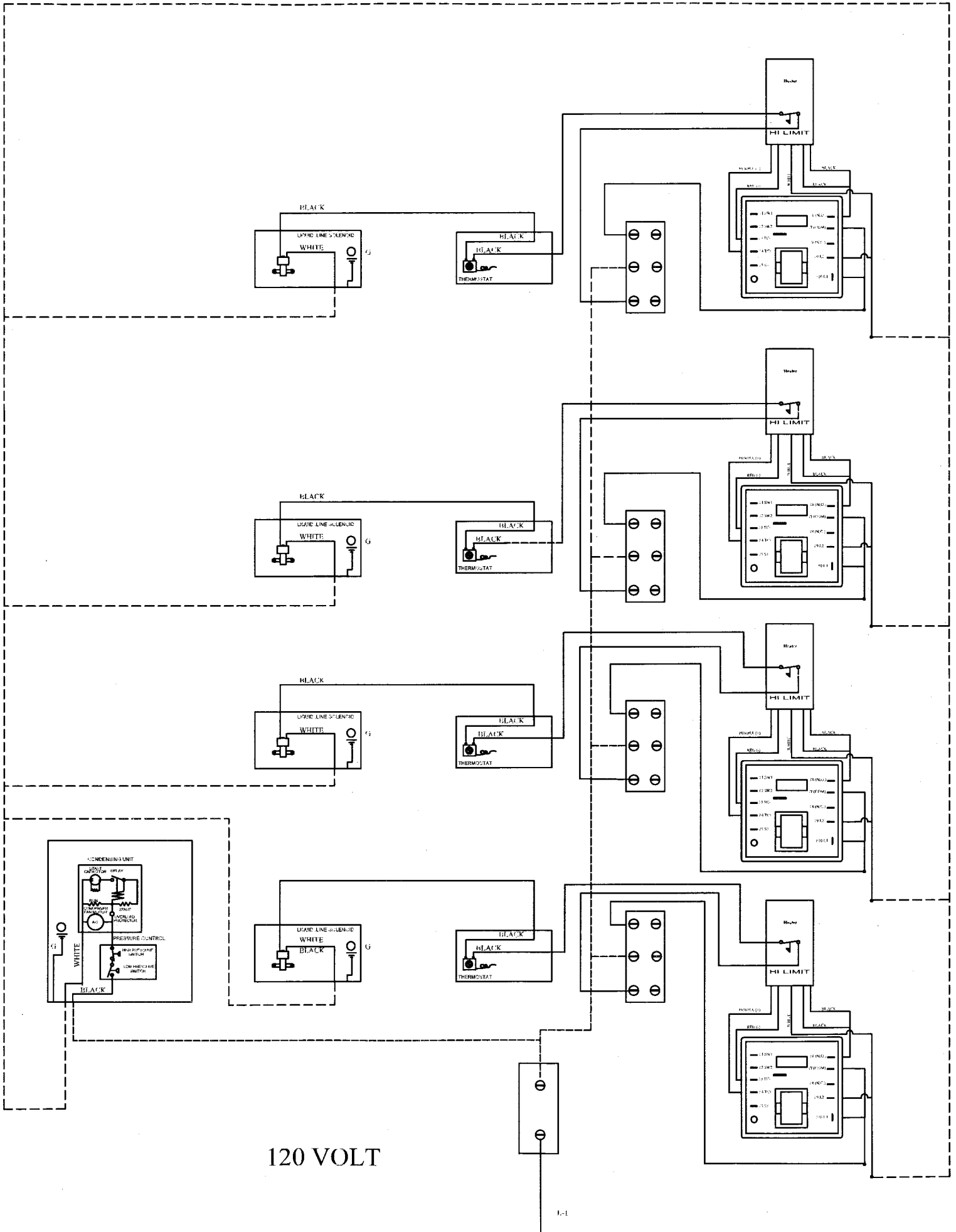
<u>COMPLAINT</u>	<u>PROBLEM</u>	<u>SOLUTION</u>
A. COMPRESSOR WILL NOT START	1. LINE DISCONNECT SWITCH OPEN 2. FUSE REMOVED OR BLOWN 3. CONTROL STUCK IN OPEN POSITION 4. CONTROL OFF DUE TO COLD LOCATION	1. CLOSE START OR DISCONNECT SWITCH 2. REPLACE FUSE 3. REPAIR OR REPLACE CONTROL 4. RELOCATE CONTROL
B. COMPRESSOR WILL NOT START, HUMS BUT TRIPS OVERLOAD PROTECTOR	1. LOW VOLTAGE TO UNIT 2. STARTING CAPACITOR DEFECTIVE 3. RELAY FAILING TO CLOSE 4. COMPRESSOR MOTOR HAS A WINDING OPEN OR SHORTED 5. INTERNAL MECHANICAL TROUBLE IN COMPRESSOR	1. CALL POWER SUPPLIER 2. REPLACE CAPACITOR 3. REPLACE RELAY 4. REPLACE COMPRESSOR 5. REPLACE COMPRESSOR
C. COMPRESSOR STARTS BUT DOES NOT SWITCH OFF OF START WINDING	1. LOW VOLTAGE TO UNIT 2. RELAY FAILING TO OPEN 3. RUN CAPACITOR DEFECTIVE 4. EXCESSIVELY HIGH DISCHARGE 5. COMPRESSOR MOTOR HAS A WINDING OPEN OR SHORTED 6. INTERNAL MECHANICAL TROUBLE IN COMPRESSOR	1. CALL POWER SUPPLIER 2. REPLACE RELAY 3. REPLACE CAPACITOR 4. CHECK DISCHARGE SHUT OVERCHARGE OR INSUFFICIENT COOLING CONDENSER. 5. REPLACE COMPRESSOR 6. REPLACE COMPRESSOR
D. COMPRESSOR STARTS AND RUNS, BUT SHORT CYCLES ON OVERLOAD PROTECTOR	1. LOW VOLTAGE TO UNIT 2. OVERLOAD PROTECTOR DEFECTIVE 3. RUN CAPACITOR DEFECTIVE 4. EXCESSIVE DISCHARGE PRESSURE 5. COMPRESSOR TOO HOT, RETURN GAS HOT 6. COMPRESSOR MOTOR HAS A WINDING SOUND	1. CALL POWER SUPPLIER 2. CHECK CURRENT, REPLACE PROTECTOR 3. REPLACE CAPACITOR 4. CHECK VENTILATION, RESTRICTIONS IN COOLING MEDIUM, RESTRICTIONS IN REFRIGERANT SYSTEM 5. CHECK REFRIGERANT CHARGE (FIX LEAK IF NECESSARY) 6. REPLACE COMPRESSOR
E. UNITS RUNS OK, BUT SHORT CYCLES ON	1. OVERLOAD PROTECTOR 2. THERMOSTAT 3. HIGH PRESSURE CUT OUT DUE TO: A. INSUFFICIENT AIR B. OVERCHARGE C. AIR IN SYSTEM 4. LOW PRESSURE CUT-OUT DUE TO:	1. SEE D-2 ABOVE 2. DIFFERENTIAL SET TOO CLOSE, WIDEN 3A. CHECK AIR SUPPLY TO CONDENSER 3B. REDUCE REFRIGERANT CHARGE 3C. PURGE

REFRIGERANT SERVICE CHART (CONT.)

<u>COMPLAINT</u>	<u>PROBLEM</u>	<u>SOLUTION</u>
	A. UNDERCHARGED	4A. FIX LEAK AND ADD REFRIGERANT
	B. EXPANSION VALVE OUT OF ADJUSTMENT.	4B. RE-ADJUST VALVE
	C. RESTRICTION IN EXPANSION VALVE.	4C. REPLACE VALVE
F. UNIT OPERATES LONG OR CONTINUOUSLY CLOSED	1. SHORTAGE OF REFRIGERANT 2. CONTROL CONTACTS STUCK OR REPLACE CONTROL 3. REFRIGERANT OR AIR CONDITIONED SPACE HAS EXCESSIVE LOAD OR POOR INSULATION 4. EVAPORATOR COIL ICED 5. RESTRICTION IN REFRIGERANT SYSTEM 6. DIRTY CONDENSER 7. FILTER DIRTY	1. FIX LEAK, ADD CHARGE 2. CLEAN CONTACTS, OR FROZEN 3. DETERMINE FAULT AND CORRECT CORRECT 4. DEFROST 5. DETERMINE LOCATION AND REMOVE 6. CLEAN CONDENSER 7. CLEAN OR REPLACE
G. START CAPACITOR OPEN	1. RELAY CONTACTS NOT OPENING PROPERLY 2. PROLONGED OPERATION ON START CYCLE DUE TO: A. LOW VOLTAGE TO UNIT B. IMPROPER RELAY 3. EXCESSIVE SHORT CYCLE	1. CLEAN CONTACTS OR REPLACE IF NECESSARY 2A. CALL POWER SUPPLIER 2B. REPLACE 3. DETERMINE REASON FOR SHORT CYCLE (SEE E. AND CORRECT)
H. RUN CAPACITOR OPEN, SHORTED OR BLOWN	1. IMPROPER CAPACITOR 2. EXCESSIVELY HIGH LINE VOLTAGE (100% OF RATED-MAX)	1. DETERMINE CORRECT SIZE AND REPLACE 2. CALL POWER SUPPLIER
I. SPACE TEMPERATURE TOO HIGH	1. CONTROL SETTING TOO HIGH 2. INADEQUATE AIR CIRCULATION	1. RESET (CONTROL) 2. IMPROVE AIR MOVEMENT
J. SUCTION LINE FROSTED OR SWEATING	1. EXPANSION VALVE STUCK 2. EVAPORATOR FAN NOT RUNNING 3. OVERCHARGE OF REFRIGERANT	1. CLEAN VALVE OF FOREIGN PARTICLES REPLACE IF NECESSARY 2. DETERMINE REASON AND CORRECT 3. CORRECT CHARGE

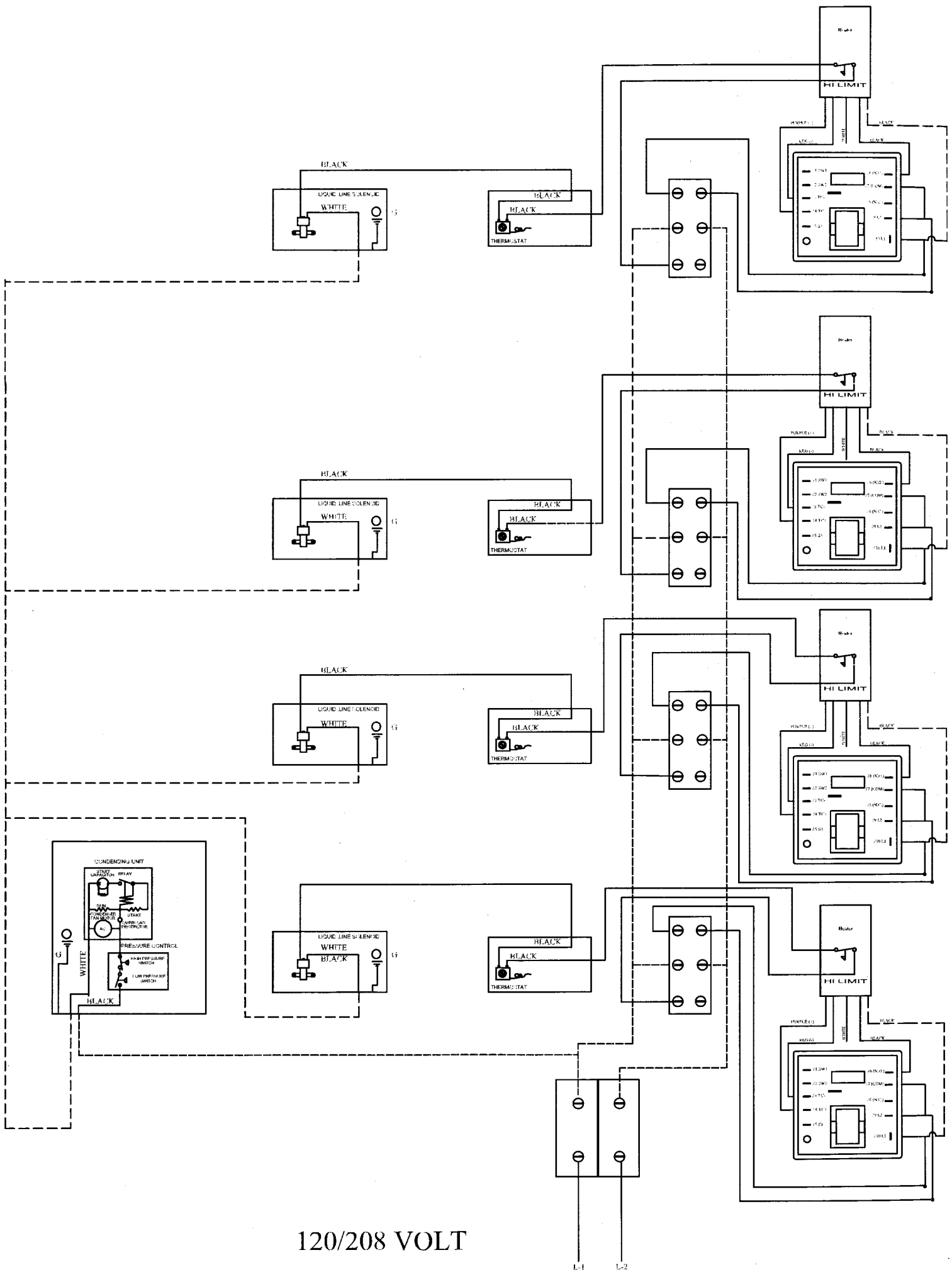
**REPLACEMENT PARTS LIST
 QUICK SWITCH MODEL CHP 1- 4
 (THIS UNIT USES 507 REFRIGERANT)**

ITEM NO.	DESCRIPTION	STOCK NO.	MFG. NO.	MANUFACTURER
1	CONDENSING UNIT	311938	M4FL-0040-IAA	COPELAND
2	COMPRESSOR	311999	AFE13C3-IAA-100	COPELAND
3	PRESSURE CONTROL	280610	012-4834-000	RANCO
4	FILTER / DRIER	282300	C-052-S-T-HH	SPORLAN
5	SIGHT GLASS	282400	SA-12S	SPORLAN
6	ACCUMULATOR	281700	3616	REFRIG. RESEARCH
6	TXV W/SOLENOID	282579		SPORLAN
	TXV	282572	SQ-O-(1/6T)ZP-5'	SPORLAN
7	LIQUID LINE SOLENOID	281610	E3S120W/ MKC-1-120V	SPORLAN
8	AXIAL FAN (opt.)	312400		
9	FAN CORD	312410		
7	MASTER SWITCH	335900	90-0001	McGILL
	MASTER SWITCH (30-AMP)	335500		
11	TOGGLE SWITCH (DPDT)	335900		McGILL
12	GREEN INDICATOR LIGHT	358002		
13	RED INDICATOR LIGHT	358000		
14	QUICK SWITCH WELL	MF310029		LOW TEMP
15	CONTROLLER 120 VOLT	195441		LOW TEMP
16	CONTROLLER 240 VOLT	195442		LOW TEMP



120 VOLT

NEUTRAL



120/208 VOLT

L-1 L-2

BASIC SYSTEM OPERATION (REFRIGERATION SYSTEM)

FOLLOWING SECTION IS DESIGNED TO GIVE A BASIC WORKING KNOWLEDGE OF OUR SYSTEM. IT SHOULD NOT BE USED AS A TRAINING MANUAL FOR NON-QUALIFIED REFRIGERATION TECHNICIANS.

ALL LOW TEMP IND REFRIGERATED EQUIPMENT EMPLOY A COMPRESSION CYCLE SYSTEM. THERE ARE TWO PRESSURES, WHICH EXIST IN A COMPRESSION SYSTEM; THE EVAPORATING OR LOW PRESSURE, AND THE CONDENSING OR HIGH PRESSURE.

THE REFRIGERANT WORKS AS A TRANSPORTATION MEDIUM TO MOVE HEAT FROM THE EVAPORATOR TO THE CONDENSER WHERE IT IS GIVEN OFF TO THE AMBIENT AIR. THE CHANGE OF STATE FROM LIQUID TO VAPOR AND BACK ALLOWS THE REFRIGERANT TO ABSORB AND DISCHARGE LARGE QUANTITIES OF HEAT EFFICIENTLY.

THE BASIC SYSTEM OPERATES AS FOLLOWS:

HIGH PRESSURE LIQUID REFRIGERANT IS FED FROM THE RECEIVER THROUGH THE LIQUID LINE AND THROUGH THE FILTER DRIER AND SIGHT GLASS TO THE EXPANSION VALVE, WHICH WORKS AS A METERING DEVICE SEPARATING THE HIGH PRESSURE SIDE OF THE SYSTEM FROM THE LOW PRESSURE EVAPORATOR.

THE THERMOSTATIC EXPANSION VALVE CONTROLS THE FEED OF LIQUID REFRIGERANT TO THE EVAPORATOR, AND BY MEANS OF AN ORIFICE REDUCES THE PRESSURE OF THE REFRIGERANT TO THE EVAPORATING OR LOW PRESSURE SIDE.

THE REDUCTION OF PRESSURE ON THE LIQUID REFRIGERANT CAUSES IT TO BOIL OR VAPORIZE UNTIL THE REFRIGERANT IS AT THE SATURATED TEMPERATURE CORRESPONDING TO ITS PRESSURE. AS THE LOW TEMPERATURE REFRIGERANT PASSES THROUGH THE EVAPORATOR COIL, HEAT FLOWS THROUGH THE WALLS OF THE EVAPORATOR TUBING TO THE REFRIGERANT, CAUSING THE BOILING ACTION TO CONTINUE UNTIL THE REFRIGERANT IS COMPLETELY VAPORIZED.

THE EXPANSION VALVE REGULATES THE FLOW THROUGH THE EVAPORATOR AS NECESSARY TO MAINTAIN A PRESET TEMPERATURE DIFFERENCE OR SUPER HEAT BETWEEN THE EVAPORATING REFRIGERANT AND VAPOR LEAVING THE EVAPORATOR. AS THE TEMPERATURE OF THE GAS LEAVING THE EVAPORATOR VARIES THE EXPANSION VALVE POWER ELEMENT BULB SENSES ITS TEMPERATURE, AND ACTS TO MODULATE THE FEED THROUGH THE EXPANSION VALVE AS REQUIRED.

THE REFRIGERANT VAPOR LEAVING THE EVAPORATOR TRAVELS THROUGH THE SUCTION LINE TO THE COMPRESSOR INLET. THE COMPRESSOR TAKES THE LOW PRESSURE VAPOR AND COMPRESSES IT, INCREASING BOTH THE PRESSURE AND THE TEMPERATURE. THE HOT, HIGH PRESSURE GAS IS FORCED OUT THE COMPRESSOR DISCHARGE VALVE AND INTO THE CONDENSER.

AS THE HIGH PRESSURE GAS PASSES THROUGH THE CONDENSER, IT IS COOLED BY A FAN BLOWING OVER A FIN-TYPE CONDENSER SURFACE. AS THE TEMPERATURE OF THE REFRIGERANT VAPOR REACHES THE SATURATION TEMPERATURE CORRESPONDING TO THE HIGH PRESSURE IN THE CONDENSER, THE VAPOR CONDENSES INTO A LIQUID AND FLOWS BACK INTO THE RECEIVER TO REPEAT THE CYCLE.

THE REFRIGERATION PROCESS IS CONTINUED AS LONG AS THE COMPRESSOR OPERATES. THE COMPRESSOR OPERATION IS CONTROLLED BY A LOW PRESSURE CONTROL. WHEN THE REFRIGERANT VAPOR ENTERING THE SUCTION SIDE OF THE COMPRESSOR REACHES A PRESET VALUE ON THE CONTROL, IT WILL OPEN A SET OF CONTACTS AND SHUT THE COMPRESSOR OFF.

THE LOW PRESSURE IS SET BY A "CUT-IN" AND A "DIFFERENTIAL" SETTING. THE "CUT-IN" IS THE PRESSURE AT WHICH YOU WANT THE COMPRESSOR TO START. THIS PRESSURE CORRESPONDS TO THE TEMPERATURE OF THE EVAPORATOR SURFACE, WHICH MUST BE MAINTAINED. NOTE THAT AS A RULE OF THUMB ALL COLORPOINT UNITS HAVE APPROXIMATELY A 10 DEGREE FAHRENHEIT TEMPERATURE DIFFERENCE. BETWEEN THE EVAPORATOR COILS AND THE WORKING SURFACE. SO THE PRESSURE CORRESPONDING TO THE "CUT-IN" SHOULD BE 10 DEGREES LESS THAT THE OPERATING TEMPERATURE OF THE REFRIGERATED SURFACE. TO CUT THE UNIT OFF THE "DIFFERENTIAL" SETTING IS USED. FIRST CHOOSE THE TEMPERATURE SETTING AT, WHICH YOU WANT THE UNIT TO CUT OFF. THEN SUBTRACT FROM THE "CUT-IN" SETTING. THAT IS THE VALUE OF THE DIFFERENTIAL.

WARRANTY

ALL LOW TEMP FOOD SERVICE EQUIPMENT IS FULLY WARRANTED BY THE MANUFACTURER AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF **TWO (2) YEARS FOR PARTS AND LABOR** FROM THE DATE OF PURCHASE BY THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT. ALSO, IT MUST NOT BE MISUSED, ALTERED OR NEGLECTED AND USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES. SELECTION OF A PROCEDURE SHALL BE AT THE SOLE DISCRETION OF LOW TEMP INDUSTRIES INC.

LOW TEMP INDUSTRIES, INC. WARRANTY SERVICE DEPARTMENT MUST BE NOTIFIED PRIOR TO ANY SERVICE WORK FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER, WILL NOT BE HONORED.

- A. REPLACEMENT OF DEFECTIVE PARTS, SHIPPED F.O.B. FACTORY, IN EXCHANGE FOR THE RETURNED DEFECTIVE PART, SHIPPED PREPAID FREIGHT.
- B. FREE REPLACEMENT OF DEFECTIVE PART, SHIPPED F.O.B. FACTORY.
- C. DEFECTIVE PART SHIPPED PREPAID FREIGHT TO FACTORY, REPAIRED AND RETURNED, SHIPPED F.O.B. . FACTORY.
- D. ALL LABOR COSTS SHALL BE COVERED FOR A PERIOD OF 90 DAYS FROM THE DATE OF PURCHASE.

LOW TEMP INDUSTRIES INC. SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL WE BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE. THIS WARRANTY SHALL NOT COVER ANY DAMAGE CAUSED DURING SHIPMENT WHICH SHOULD BE REPORTED TO THE DELIVERING CARRIER.

LOW TEMP MANUFACTURING COMPANY

**A DIVISION OF LOW TEMP INDUSTRIES INC.
9192 TARA BOULEVARD
JONESBORO, GEORGIA 30236
(770) 478-8803**

FIVE YEAR COMPRESSOR WARRANTY

ALL LOW TEMP MECHANICALLY REFRIGERATED EQUIPMENT CARRIES AN EXTENDED COMPRESSOR WARRANTY BY LOW TEMP INDUSTRIES, INC.

THIS EXTENDED WARRANTY BEGINS ON THE EXPIRATION DATE OF THE TWO (2) YEAR WARRANTY BY THE COMPRESSOR MANUFACTURER AND WARRANTS THE COMPRESSOR AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF THREE (3) YEARS TO THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT.

THIS WARRANTY COVERS ONLY THE COMPRESSOR AND DOES NOT INCLUDE ANY RETURN SHIPPING CHARGES, OTHER TRANSPORTATION CHARGES, ANY EXTERNAL PARTS OR ELECTRICAL COMPONENTS, LABOR, REFRIGERANTS OR TAXES.

WARRANTY SHALL BE VOID IF THE UNIT HAS BEEN MISUSED, ALTERED OR NEGLECTED. THE SERIAL NUMBER SHALL NOT BE REMOVED OR DEFACED, AND THE UNIT SHALL BE USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS EXTENDED WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES:

A. REPLACEMENT OF DEFECTIVE COMPRESSOR, SHIPPED FREIGHT PREPAID, IN EXCHANGE FOR THE RETURNED DEFECTIVE COMPRESSOR, SHIPPED PREPAID FREIGHT.

B. REPLACEMENT OF DEFECTIVE COMPRESSOR AT A LOCAL REFRIGERATION SUPPLY HOUSE, IN EXCHANGE FOR THE DEFECTIVE COMPRESSOR.

NO REPLACEMENT OF COMPRESSOR(S) WILL BE AUTHORIZED UNDER EXTENDED WARRANTY WITHOUT ACCURATE VERIFICATION OF SERIAL NUMBER(S) OF DEFECTIVE COMPRESSOR(S).

LOW TEMP INDUSTRIES, INC. MUST BE NOTIFIED PRIOR TO COMPRESSOR REPLACEMENT FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER, WILL NOT BE HONORED.

THIS EXTENDED WARRANTY DOES NOT COVER ANY DAMAGES CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE.

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