

HUSSmann®



Intertek



Intertek

Q2SSM4R, Q2SSM6R, Q2SSM8R, Q2SSM12R

Medium Temperature Remote Cases



Installation & Operation Manual

IMPORTANT
Keep in store for
future reference!

P/N 3137884_D
May 2022

Spanish 3142765

ATTENTION

Merchandiser must operate for 24 hours before loading product!

Regularly check merchandiser temperatures.

Do not break the cold chain. Keep products in cooler before loading them into merchandiser

These merchandisers are designed for pre-chilled products only.



IMPORTANT
KEEP IN STORE FOR FUTURE REFERENCE
Quality that sets industry standards!

12999 St. Charles Rock Road • Bridgeton, MO 63044-2483

U.S. & Canada 1-800-922-1919 • Mexico 1-800-890-2900

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Updated load limit drawing to show location of shelf

REVISION B

Updated drain drawing, PAGE 2-2 and serial plate location drawing, PAGE 1-4

ORIGINAL ISSUE — FEBRUARY 2020

ANSI Z535.5 DEFINITIONS



• **DANGER** – Indicate[s] a hazardous situation which, if not avoided, will result in death or serious injury.



• **WARNING** – Indicate[s] a hazardous situation which, if not avoided, could result in death or serious injury.



• **CAUTION** – Indicate[s] a hazardous situation which, if not avoided, could result in minor or moderate injury.

• **NOTICE** – *Not related to personal injury* – Indicates[s] situations, which if not avoided, could result in damage to equipment.



This warning does not mean that Hussmann 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, Hussmann 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.

INSTALLATION

UL LISTING

These merchandisers are manufactured to meet ANSI/ UL 471 standard requirements for safety. Proper installation is required to maintain the listing.

FEDERAL / STATE REGULATION

These merchandisers at the time they are manufactured, meet all federal and state/provincial regulations. Proper installation is required to ensure these standards are maintained. Near the serial plate, each merchandiser carries a label identifying the environment for which the merchandiser was designed for use.

**ANSI/NSF-7 Type I – Display
Refrigerator / Freezer Intended for 75°F / 55%
RH Ambient Application**

**ANSI/NSF-7 Type II – Display
Refrigerator / Freezer Intended for 80°F / 55%
RH Ambient Application**

**ANSI/NSF-7 – Display Refrigerator Intended
for Bulk Produce**

HUSSMANN PRODUCT CONTROL

The serial number and shipping date of all equipment is recorded in Hussmann's files for warranty and replacement part purposes. All correspondence pertaining to warranty or parts ordering must include the serial number of each piece of equipment involved. This is to ensure the customer is provided with the correct parts.

**Recommended operating ambient
temperature is between 65°F (18°C)
to 75°F (23.9°C). Maximum relative
humidity is 55%.**

SHIPPING DAMAGE

All equipment should be thoroughly examined for shipping damage before and during unloading. This equipment has been carefully inspected at our factory. Any claim for loss or damage must be made to the carrier. The carrier will provide any necessary inspection reports and/or claim forms.

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 is uncrated, retain all packing materials and submit a written response to the carrier for inspection within 15 days.

LOCATION

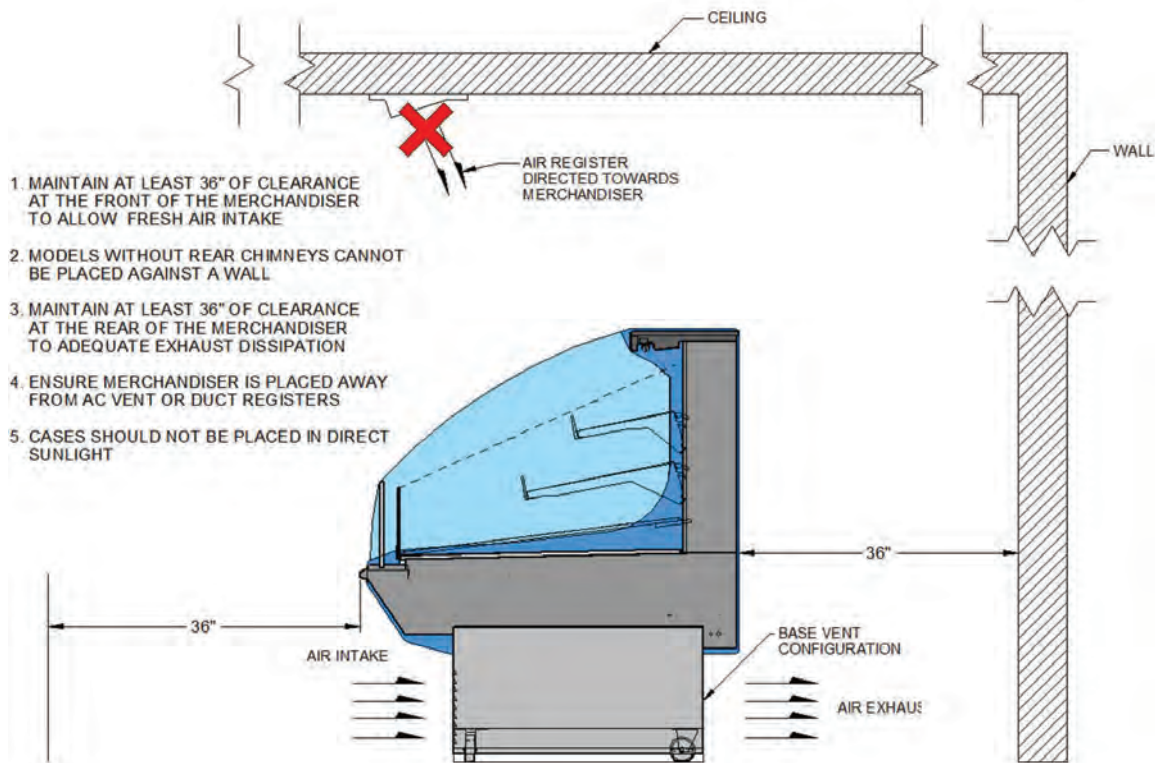
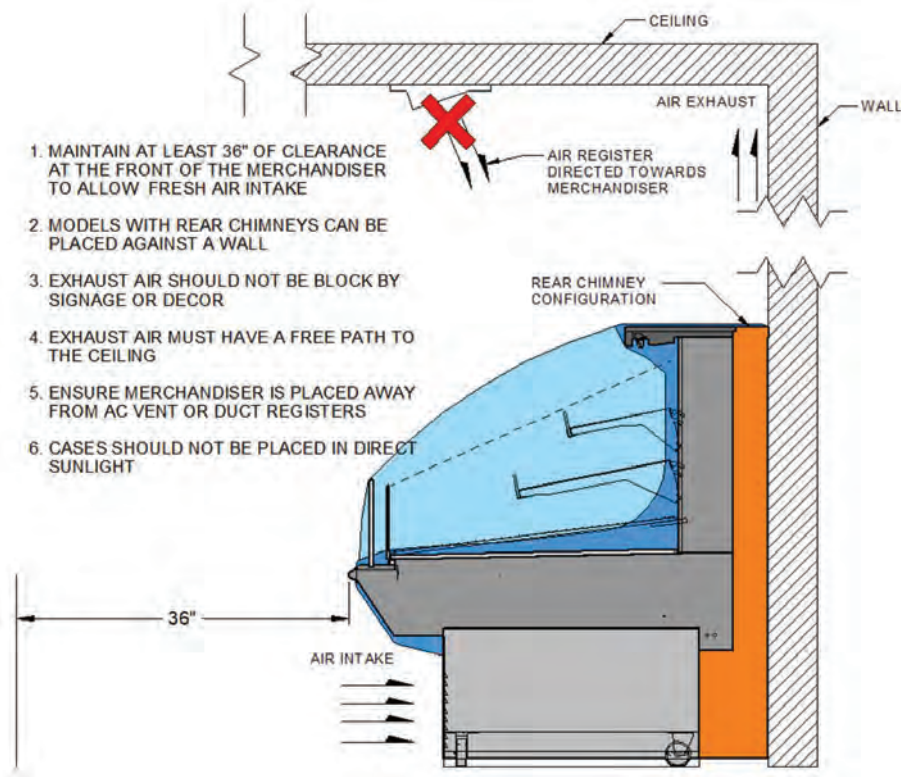
These merchandisers are designed for displaying products in air conditioned stores where temperature is maintained at or below the ANSI / NSF-7 specified level and relative humidity is maintained at or below 55%.

Placing refrigerated merchandisers in direct sunlight, near hot tables or near other heat sources could impair their efficiency. Like other merchandisers, these merchandisers are sensitive to air disturbances. Air currents passing around merchandisers will seriously impair their operation. Do NOT allow air conditioning, electric fans, open doors or windows, etc. to create air currents around the merchandiser.

1-2 INSTALLATION

CLEARANCES

NOTICE



UNLOADING

Unloading from Trailer:

Lever Bar (also known as a Mule, Johnson Bar, J-bar, Lever Dolly, or Pry Lever)

Move the merchandiser as close as possible to its permanent location and remove all packaging. Check for damage before discarding packaging. Remove all separately packed accessories such as kits and shelves.

Improper handling may cause damage to the merchandiser when unloading. To avoid damage:

1. Do not drag the merchandiser out of the trailer. Use a Johnson bar (mule).
2. Use a forklift or dolly to remove the merchandiser from the trailer.



WARNING

Do NOT stand or walk on top of merchandiser. Do not store items or flammable materials atop the unit.

EXTERIOR LOADING

Do NOT walk on top of merchandisers or damage to the merchandisers and serious personal injury could occur.

MERCHANDISERS ARE NOT STRUCTURALLY DESIGNED TO SUPPORT EXTERNAL LOADING such as the weight of a person. Do not place heavy objects on the merchandiser.

SHIPPING SKID

Each merchandiser is shipped on a skid to protect the merchandiser's base, and to make positioning the case easier.

Remove the top of the crate and detach walls from each other. Lift crate from the skid. Unscrew the case from the skid. The fixture can now be lifted off the crate skid. **Lift only at base of skid!** Remove any braces and/or skids attached (blanket wrapped merchandiser may have skids).

DO NOT LAY MERCHANDISER OVER ON THE FLOOR TO REMOVE SKID.

Once the skid is removed, the merchandiser must be lifted —NOT PUSHED— to reposition. To remove the skid, remove screws attaching skid to the merchandiser.

Check floor where cases are to be set to see if it is a level area. Determine the highest part of the floor.



WARNING

Do NOT remove shipping crate until the merchandiser is positioned for installation.

1-4 INSTALLATION

MERCHANDISER LEVELING

Be sure to position merchandisers properly. Level the merchandiser by all four corners. Merchandiser(s) must be installed level to ensure proper operation of the refrigeration system, and to ensure proper drainage of defrost water.

All cases were leveled and joined prior to shipment to insure the closest possible fit when cases are joined in the field. When joining, use a carpenter's level and adjust legs accordingly. The legs on the Q2-SSM are adjustable and do not require shims. Simply screw the leg up or down to adjust height.

INSTALLATION

1. Using case blueprints, measure off and mark on the floor the exact dimensions of where the cases will sit. Snap chalk line for front and back positions of base rail or pedestal. Mark the location of each joint front and back. Find the highest point throughout the lineup.

FLOORS ARE NORMALLY NOT LEVEL!

Determine the highest point of the floor; cases will be set off this point. All cases in the entire lineup must be brought up to the highest level of the case sitting at the highest point in the lineup. This may be done a few different ways.

- a. Walk the floor looking for any mounds or dips.
- b. Use a string level.
- c. Use a transit.
If a wedge is used in the middle of a lineup, the wedge must be set on the highest point on the floor FIRST, with the rest of the lineup being leveled from it. The Q2-SSM case has adjustable legs to allow for leveling.

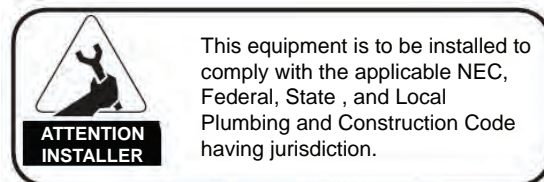
2. Set first case over the highest part of the floor and adjust legs so that case is level. Remove side and back leg braces after case is set and joined.

3. Set second case within one foot (1') of the first case, and remove leg skids. Keep the supports along the length of the case and far end of case. Level case to the first using the instructions in step one.

4. Apply masking tape 1/8" in from end of case on inside and outside rear mullion and body work on both cases to be joined.

5. Apply liberal bead of case joint sealant (butyl) to first case. Sealant area is shown using a dotted line in illustration in Step 8. Apply heavy amount to cover entire shaded area.

DO NOT USE PERMAGUM!



6. Slide second case up to first case snugly, then level.



7. To compress butyl at joint, use two Jurgenson wood clamps. Make sure case is level from front to back and side to side on inside bulkheads at joint.

8. Attach sections together via the bolts pictured in the illustration below.

9. Apply bead of butyl to top of bulk heads and slip on stainless steel bulkhead cap. Also apply silicone to seam between joints.

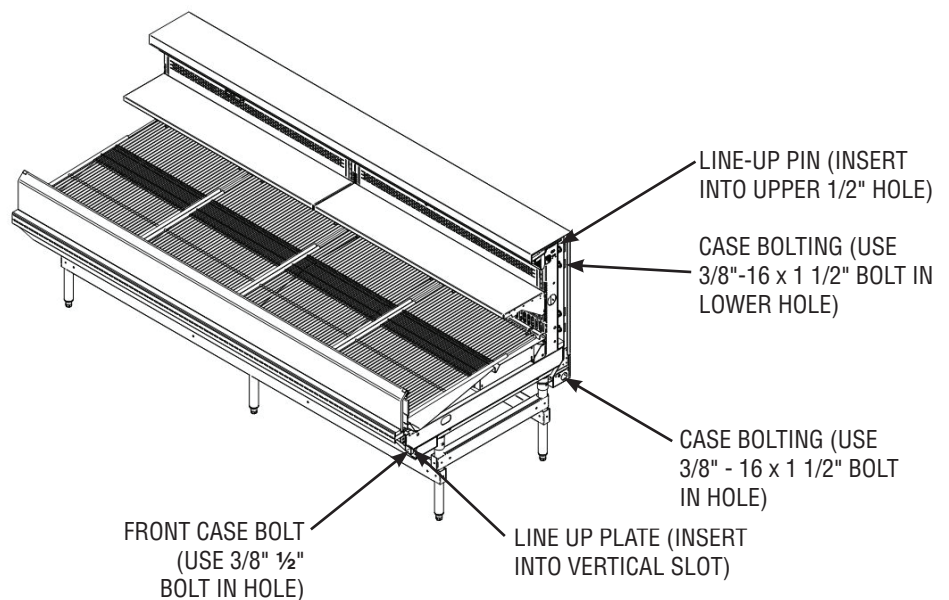
10. Use finger to smooth silicone as thin as possible at masking tape on inside and outside of rear mullion (apply additional silicone if necessary). Remove tape applied on line #4.

11. Remove front, back and end shipping braces.

Q2-SSM Refrigerated Wedges and Standard Cases

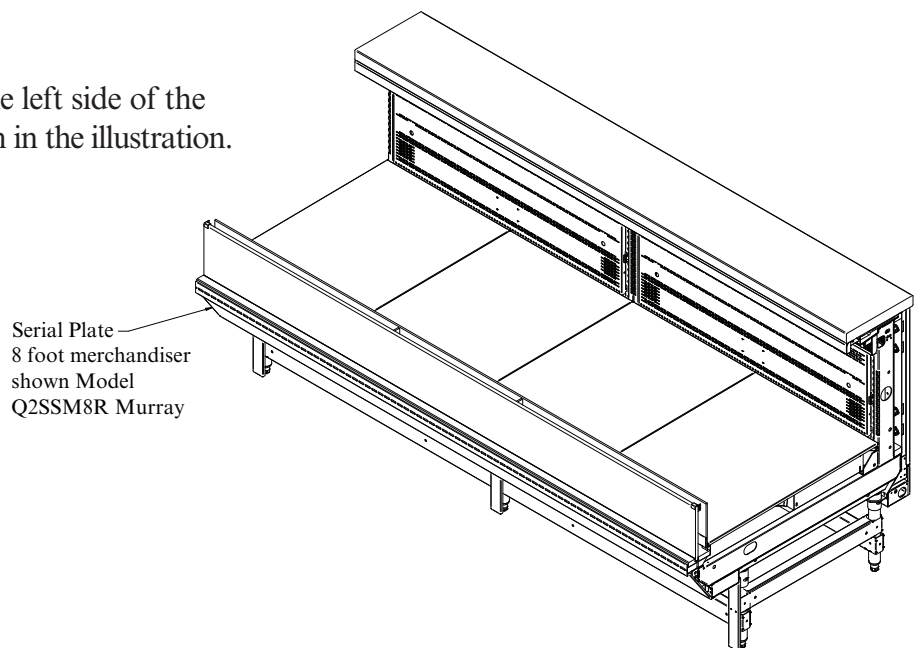
Line up taper pins and line-up plates with holes on adjoining case. Bolting is located at the rear of the case, behind the air discharge wall, and behind the front body panel.

The cases are bolted together in front by means of a bracket located behind the front panel. Remove the front panel by unscrewing these bottom screws.



SERIAL PLATE LOCATION

The serial plate is located on the left side of the Panel Lower Base Rmt as shown in the illustration.



Hussmann Self-Contained Refrigeration Equipment Start Up Check List

Please note that failure to follow this start-up document may void your factory warranty

Step	Startup Activity	Check
1	Locate, read and maintain install/operation manual in a safe place for future reference.	<input type="checkbox"/>
2	Examine unit. Confirm there is NO damage or concealed damage.	<input type="checkbox"/>
3	Level the unit, side to side and front to rear.	<input type="checkbox"/>
4	Remove all shipping brackets/compressor straps/bolts etc.	<input type="checkbox"/>
5	Unit must be run on a dedicated electrical circuit without the use of an extension cord.	<input type="checkbox"/>
6	Ensure that the proper electrical requirements for the equipment are supplied.	<input type="checkbox"/>
7	Verify field electrical connections are tight.	<input type="checkbox"/>
8	Verify all electrical wiring is secured and clear of any sharp edges or hot lines.	<input type="checkbox"/>
9	Verify the condensate drain line is properly trapped and pitched.	<input type="checkbox"/>
10	Verify all required clearances on the sides and back of unit.	<input type="checkbox"/>
11	Verify there are no air disturbances external to the unit. Heat and air registers, fans, and doors etc.	<input type="checkbox"/>
Advise owner/operator that merchandiser must operate at temperature for 24 hrs prior to loading with product.		

Form HSCW01 Rev. 30MAY12 P/N 0525209_B

LEGAL DISCLAIMER:

Hussmann shall not be liable for any repair or replacements made without the written consent of Hussmann, or when the product is installed or operated in a manner contrary to the printed instructions covering installation and service which accompanied such product.

ELECTRICAL / REFRIGERATION

MERCHANDISER ELECTRICAL DATA

Refer to the technical data sheets and merchandiser serial plate for electrical information.

FIELD WIRING

Field wiring must be sized for component amperes stamped on the serial plate. Actual ampere draw may be less than specified.

ELECTRICAL CONNECTIONS

All wiring must be in compliance with NEC and local codes.

ELECTRICAL OUTLET

Before the merchandiser is connected to any wall circuit, use a voltmeter to check that the outlet is at 100% of the rated voltage. The wall circuit must be dedicated for the merchandiser. Failure to do so voids the warranty. Do not use an extension cord. Never plug in more than one merchandiser per electrical circuit.

- Always use a dedicated circuit with the amperage stated on the unit.
- Plug into an outlet designed for the plug.
- Do not overload the circuit
- Do not use long or thin extension cords. Never use adapters.
- If in doubt, call an electrician.

**ALWAYS CHECK THE SERIAL PLATE FOR COMPONENT
AMPERES**



WARNING

Refrigeration lines are under pressure.
Refrigerant must be recovered before
attempting any connection or repair.

WIRING COLOR CODE

Standard Case Wire Color Code	
Color Description	Color
Ground	Green
Anti-Sweat	Purple
Lights	Orange
Receptacles	Yellow
Thermostat/Solenoid 230VAC	Red/Black
Thermostat/Solenoid 115VAC	White/Black
Thermostat/Solenoid 24VAC	Red/White
Fan Motors	Brown
Blue Condensing Unit	

Use Copper Conductors Only
430-01-0338 R101003

CASE MUST BE GROUNDED NOTE:


Refer to label affixed to case to determine the actual configuration as checked in the “Type Installed” boxes.

Electrical Circuit Identification Standard lighting for all models will be full length fluorescent lamps located within the case at the top. The switch controlling the lights, the plug provided for digital scale, and the thermometer are located at the rear of the case mullion.

The receptacle that is provided on the exterior back of these models is intended for computerized scales with a five amp maximum load, not for large motors or other high wattage appliances. It should be wired to a dedicated circuit.

Electrical Service Receptacles (When Applicable) The receptacles located on the exterior of the merchandiser are intended for scales and lighted displays. They are not intended nor suitable for large motors or other external appliances.

Field Wiring and Serial Plate Amperage Field Wiring must be sized for component amperes printed on the serial plate.



DANGER

— LOCK OUT / TAG OUT —

To avoid serious injury or death from electrical shock, always disconnect the electrical power at the main disconnect when servicing or replacing any electrical component. This includes, but is not limited to, such items as doors, lights, fans, heaters, and thermostats.

Actual ampere draw may be less than specified. Field wiring from the refrigeration control panel to the merchandisers is required for refrigeration thermostats. Case amperes are listed on the wiring diagram, but always check the serial plate.

LED Driver Location Drivers are located within the access panel that runs the length of the rear of the case. Refer to diagrams.

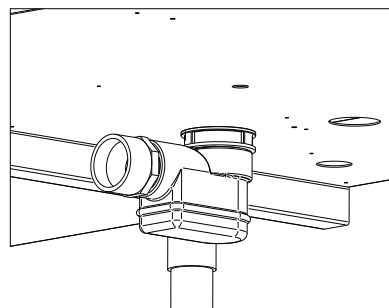
Ashrae Color Code

NOTE: All other manufacturers have no standard sensor codes.

Waste Outlet and P-TRAP The waste outlet is located off the center of the case on one side allowing drip piping to be run lengthwise under the fixture.

A 1-1/2" P-TRAP and threaded adapter are supplied with each fixture. The P-TRAP must be installed to prevent air leakage and insect entrance into the fixture.

NOTE: For installation or maintenance of the P-TRAP, use only adhesive compatible with ABS fittings. - Item # 18s279



START UP / OPERATION

START UP

Follow the controller start up procedures as detailed in Section 3 of this manual.

Each self-contained merchandiser has its own evaporator coil and a preset thermostatic expansion valve (TEV). The TEV has been factory set at design conditions to provide the recommended performance.

TEV ADJUSTMENT

Expansion valves may be adjusted to fully feed the evaporator. Before attempting to adjust valves, make sure the evaporator is clear or only lightly covered with frost, and the merchandiser is within 10°F of its expected operating temperature.

Adjust the valve as follows:

1. Attach a probe to the suction line near the expansion valve bulb.
2. Obtain a pressure reading from the factory installed Schraeder valve. Convert the pressure reading to a saturated temperature for the refrigerant.

Temperature (b) minus Temperature (a) is the superheat. The valve should be adjusted so that the greatest difference between the two temperatures is 3°F to 5° F.

Make adjustments of no more than ½ turn of the valve stem at a time and wait for at least 15 minutes before rechecking the probe temperature and making further adjustments.

LOAD LIMITS

Each merchandiser has a load limit decal. Shelf life of perishables will be short if load limit is violated.

At no time should merchandisers be stocked beyond the load limits indicated.



STOCKING

Product should NOT be placed inside the merchandisers until merchandisers are at proper operating temperature.

Allow merchandiser 24 hours to operate before loading product.

Proper rotation of product during stocking is necessary to prevent product loss. Always bring the oldest product to the top and set the newest to the bottom.

Air discharge and return flues must remain open and free of obstruction at all times to provide proper refrigeration and air curtain performance.

Do not allow product, packages, signs, etc. to block these grilles. Do not use non-approved shelving, baskets, display racks, or any accessory that could hamper air curtain performance. Do not allow product to be placed outside of the designated load limits in the illustration above.

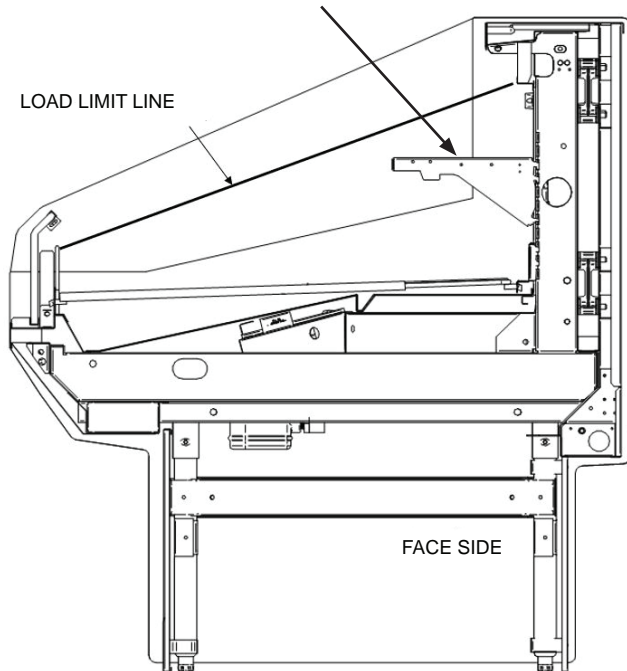
THERMOMETER

Q-Series models have a solar thermometer. The thermometer is located at the top interior of the merchandiser.

LOAD LIMITS

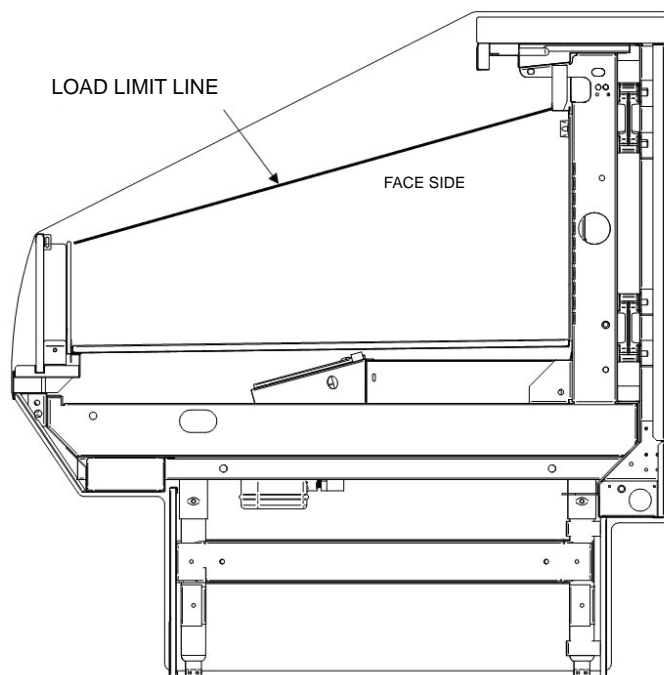
Do not stock shelves above load limit decals. Shelf life of perishables will be short if load limit is violated. At no time should the merchandisers be stocked beyond the load limits indicated. Do not exceed load limit lines shown in the illustrations.

Suggested shelf position:
(on the 3rd notch - should
be 12 inches and straight).



⚠ WARNING

Product will be degraded and may spoil if allowed to sit in a non-refrigerated area.



MAINTENANCE

CARE AND CLEANING

Long life and satisfactory performance of any equipment is dependent upon the care it receives. To ensure long life, proper sanitation and minimum maintenance costs, these merchandisers should be thoroughly cleaned, all debris removed and the interiors washed down, weekly.

Exterior Surfaces

The exterior surfaces must be cleaned with a mild detergent and warm water to protect and maintain their attractive finish. **NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS.**

Interior Surfaces

The interior surfaces may be cleaned with most domestic detergents, ammonia based cleaners and sanitizing solutions with no harm to the surface. Self contained models empty into a limited capacity evaporation pan, which will overflow if excess water is used in cleaning.

Do NOT Use:

- Abrasive cleansers and scouring pads, as these will mar the finish.
- Coarse paper towels on coated glass.
- Ammonia-based cleaners on acrylic parts.
- Solvent, oil or acidic based cleaners on any interior surfaces.
- Do not use high pressure water hoses.

WARNING

Product will be degraded and may spoil if allowed to sit in a non-refrigerated area.

Do Use:

- Remove the product and all loose debris to avoid clogging the waste outlet.
- Store product in a refrigerated area such as a cooler. Remove only as much product as can be taken to the cooler in a timely manner.
- Disconnect electrical power before cleaning.**
- Thoroughly clean all surfaces with soap and hot water. **DO NOT USE STEAM OR HIGH WATER PRESSURE HOSES TO WASH THE INTERIOR. THESE WILL DESTROY THE MERCHANDISERS' SEALING CAUSING LEAKS AND POOR PERFORMANCE.**
- Take care to minimize direct contact between fan motors and cleaning or rinse water.
- Do NOT flood merchandiser with water. **NEVER INTRODUCE WATER FASTER THAN THE WASTE OUTLET CAN REMOVE IT.**

SELF CONTAINED MODELS EMPTY INTO AN EVAPORATION PAN THAT WILL OVERFLOW IF TOO MUCH WATER IS INTRODUCED DURING CLEANING.

- Allow merchandisers to dry before resuming operation.
- After cleaning is completed, turn on power to the merchandiser.

WARNING

Do NOT allow cleaning agent or cloth to contact food product.

! WARNING

Do NOT use HOT water on Cold glass Surfaces. This can cause the glass to shatter and could result in personal injury. Allow glass fronts, to warm before applying hot water.

REMOVING SCRATCHES FROM BUMPER

Most scratches and dings can be removed using the following procedure.

1. Use steel wool to smooth out the surface area of the bumper.
2. Clean area.
3. Apply vinyl or car wax and polish surface for a smooth glossy finish.

CLEANING UNDER FAN PLENUM

After cleaning be sure the plenum is properly lowered into position OR PRODUCT LOSS WILL RESULT due to improper refrigeration.

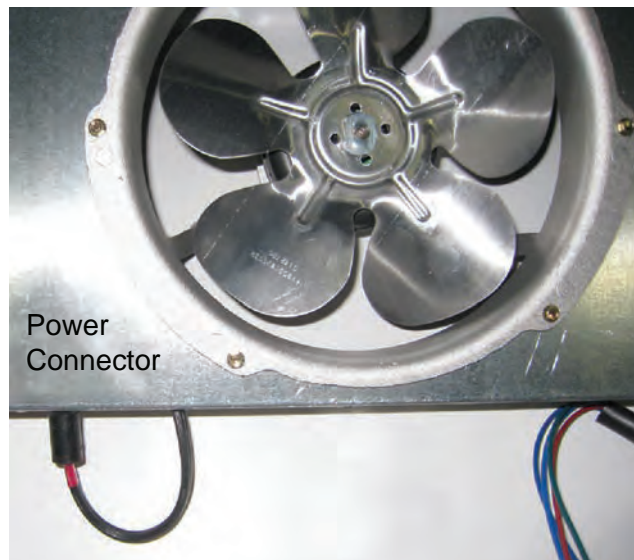
! WARNING

— LOCK OUT / TAG OUT —

To avoid serious injury or death from electrical shock, always disconnect the electrical power at the main disconnect when servicing or replacing any electrical component. This includes, but is not limited to, such items as doors, lights, fans, heaters, and thermostats.

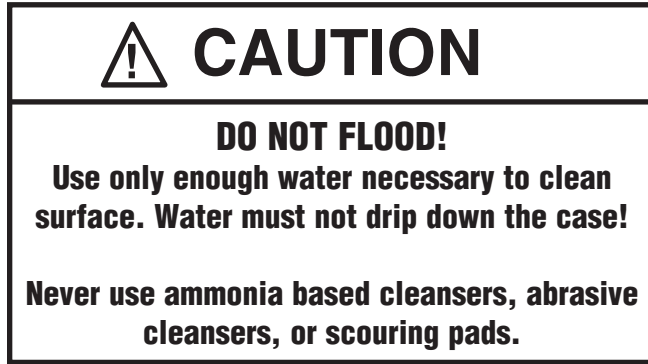
! WARNING

SHUT FANS OFF DURING CLEANING PROCESS.



CLEANING DISCHARGE AIR LOUVERS

Discharge air louvers should be cleaned every six months. Dirty louvers will cause merchandisers to perform poorly. The louvers may be cleaned with a vacuum cleaner. Soap and water may be used if all water is removed from the louvers cells before replacing. Be careful not to damage the louvers.



CLEANING STAINLESS STEEL SURFACES

Use non-abrasive cleaning materials, and always polish with grain of the steel. Use warm water or add a mild detergent to the water and apply with a cloth. Always wipe rails dry after wetting.

Use alkaline chlorinated or non-chlorine containing cleaners such as window cleaners and mild detergents. Do not use cleaners containing salts as this may cause pitting and rusting of the stainless steel finish. Do not use bleach.

CLEANING COILS

Condenser coils should be cleaned at least once per month. Additional cleaning may be needed depending on the operational environment. A dirty condenser blocks normal airflow through the coils.

Airflow blockage increases energy consumption and reduces the merchandiser's ability to maintain operating temperature.

To clean the coils, use a vacuum cleaner with a wand attachment and a soft (non-metallic) brush to remove dirt and debris. Do not bend coil fins. Always wear gloves and protective eye wear when cleaning near sharp coil fins and dust particles.



NEVER USE SHARP OBJECTS AROUND COILS. Use a soft brush or vacuum brush to clean debris from coils. Do not puncture coils!

Do not bend fins. Contact an authorized service technician if a coil is punctured, cracked, or otherwise damaged.

ICE in or on the coil indicates the refrigeration and defrost cycle is not operating properly. Contact an authorized service technician to determine the cause of icing, and to make adjustments as necessary. To maintain product integrity, move all product to a cooler until the unit has returned to normal operating temperatures.



PRECAUTION
CLEANING PRECAUTIONS

When Cleaning:

- Do not use high pressure water hoses
- Do not introduce water faster than waste outlet can drain
- NEVER INTRODUCE WATER ON SELF CONTAINED UNIT WITH AN EVAPORATION PAN
- NEVER USE A CLEANING OR SANITIZING SOLUTION THAT HAS OIL BASE (these will dissolve the butyl sealants) or an AMMONIA BASE (this will corrode the copper components of the merchandiser)
- TO PRESERVE THE ATTRACTIVE FINISH:
- Use a water and a mild detergent for the exterior only
- Do NOT use a chlorinated cleaner on any surface
- Do NOT use abrasives or steel wool scouring pads (these will mar the finish)

Self-Contained Refrigeration Equipment Maintenance Check List

***** Warranty does not cover issues caused by improper installation or lack of basic preventative maintenance. *****	
Record starting date	
Store Name and Number	
Store Address	
Unit Model Number	
Unit Serial Number	
Contractor/Technician	

	Technician									
	PM date									
PM activity-For visual inspection items, denote "ok or complete" in the column to right when PM has been performed. For measured data requested, record data requested in the appropriate column to the right)	Quarterly	Semi-Annually	Q1	Q2	Q3	Q4	Q1	Q2	Q3	Q4
Check in with store manager, record any complaints or issues they have with unit.	X									
Look unit over for any damage, vibrations or abnormal noise.	X									
Verify unit is level side to side and front to rear.	X									
Confirm refrigerant lines properly are secured and not touching or rubbing other lines, wires or frame work.	X									
Verify fan motors and motor mounts are tight.	X									
Confirm fan blade/s are tight and not rubbing or hitting.	X									
Make sure all electrical connections, factory and field, are tight.	X									
Verify electrical connections at lamps are they secure and dry.	X									
Check for and replace any frayed or chaffed wiring.	X									
Check all electrical wiring make sure it is secured and not on any sharp edges or hot lines.	X									
Check for air disturbances external to the unit. Heat and air registers, fans, and doors etc.	X									
Check for water leaks.	X									
Clean evaporator coil/s and fan blade/s. Do not use an acid base cleaner. Rinse off any cleaner residue.		X								
Clean discharge air honeycombs or grilles. Do not use an acid base cleaner. Rinse off any cleaner residue.		X								
Clean condenser coil/s and fan blade/s. Do not use an acid base Cleaner. Rinse off any cleaner residue.		X								
Clean condensate drain pan and drain line.		X								
Verify condensate drain lines are clear and functioning.		X								
Record voltage reading at unit with unit off?		X								
Verify condenser and evaporator fans are working.	X									
Record condenser air inlet temperature	X									
Record condenser air outlet temperature	X									
Is condenser air inlet or air exhaust restricted or recirculating?	X									
Verify there are no visual oil or refrigerant leaks.	X									
Record voltage reading with unit running.		X								
Record compressor amp draw.		X								
Record defrost heater voltage and amp draw.		X								
Record anti-sweat heater voltage and amp draw.		X								
Record case product temperature.	X									
Record unit discharge air temperature.	X									
Record unit return air temperature.	X									
Record ambient conditions around unit (wet Bulb temperature and dry bulb temperature).	X									
Check product loading, do not load beyond the units load limits.	X									
Verify clearances on sides/back of unit.	X									
Check unit controller for proper operation. See controller or 1/0 Manual for proper controller operation.		X								
Confirm door switches function.	X									
Verify unit doors and lids work and are sealed correctly.	X									
Verify that all the panels, shields and covers are in place.	X									

Technician Notes:

NOTES:

SERVICE

REPLACING FAN MOTORS AND BLADES

Should it ever be necessary to service or replace the fan motors or blades be certain that the fan blades are reinstalled correctly. **THE BLADES MUST BE INSTALLED WITH RAISED EMBOSING (PART NUMBER ON PLASTIC BLADES) POSITIONED AS INDICATED ON THE PARTS LIST.**

For access to these fans:

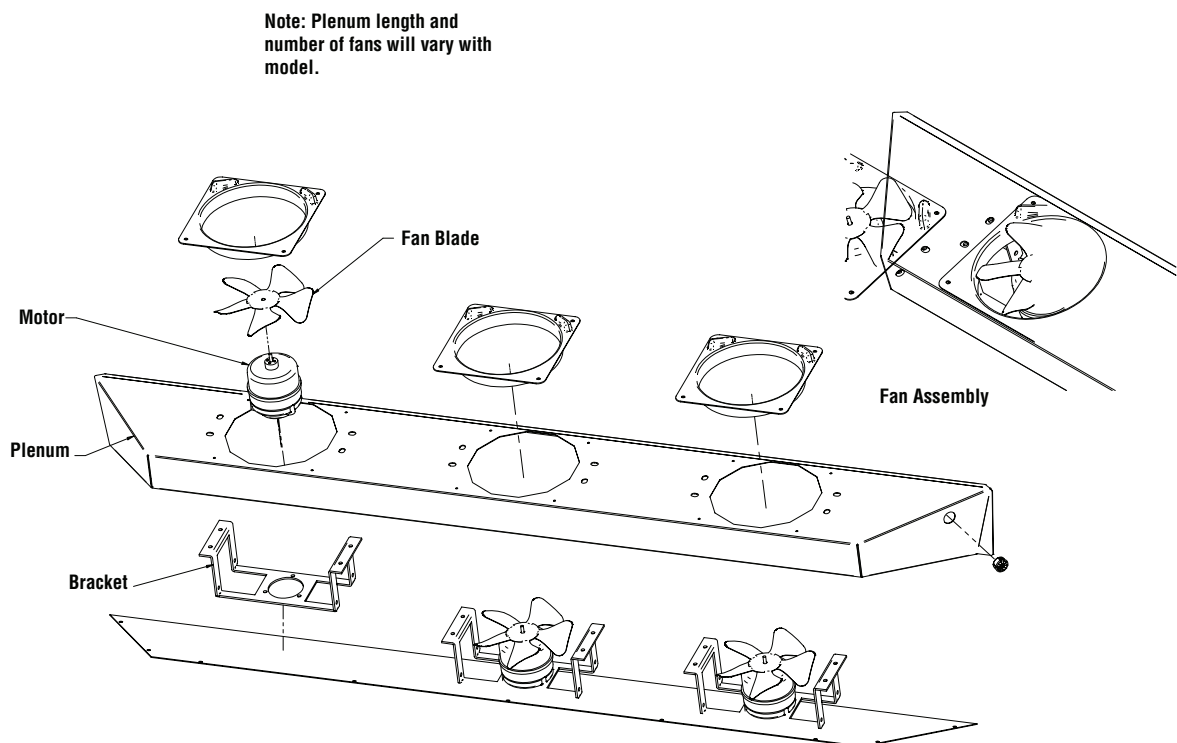
1. Remove product and place in a refrigerated area.
Turn off power to the merchandiser.
2. Remove bottom display pans.
3. **Disconnect fan from wiring harness.**
4. Remove fan blade.
5. Lift fan plenum and remove screws holding bottom of motor to fan basket.
6. Replace fan motor and blade.
7. Lower fan plenum.
8. Reconnect fan to wiring harness.
9. Turn on power.
10. Verify that motor is working and blade is turning in the correct direction.
11. Close air gaps under fan plenum. Warmer air moving into refrigerated air reduces effective cooling. If the plenum does not rest against the case bottom without gaps, apply foam tape to the bottom of the fan plenum to reduce improper air movement. Use silicone sealant to close other gaps.
12. Reinstall display pans. Bring merchandiser to operating temperature before restocking.



WARNING

— LOCK OUT / TAG OUT —

To avoid serious injury or death from electrical shock, always disconnect the electrical power at the main disconnect when servicing or replacing any electrical component. This includes, but is not limited to, such items as doors, lights, fans, heaters, and thermostats.



Replacement Parts List

Replacement Part List	STANDARD CONFIGURATION				
-----------------------	------------------------	--	--	--	--

	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Drain Trap	18S279	X	X	X	X
Cover <u>Drain</u>	0301266	X	X	X	X
Thermometer (solar)	0517730	X	X	X	X

Refrigeration

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Evaporator 4ft	0498770	X			
Evaporator 6ft	050033700		X		
Evaporator 8ft	3088815500			X	
Evaporator 12ft	0500333				X
Plastic collar fan	0409510	X	X	X	X
Fan blade for motor 6 ¾ 25º	0409512	X	X	X	
Evaporator fan motor (115V, 4W)	0477653	X	X	X	X
Bracket fan motor	0552827	X	X	X	X

Harnesses

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Canopy Led harness	0523772	X	X	X	X

Sheet Metal Replacement Painted

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Close off-std front 4FT X 11.5IN	3134789	X			
Close off-std front 6FT X 12.5IN	3133688		X		
Close off-std front 8FT X 12.5IN	3130112			X	
Close off-std front 12FT X 12.5IN	3132691				X
Pan Q2-SS 2' top air deck	0552840	X	X		
Pan Q3-SS 24 w bottom air deck	0552846	X	X		
Wall-int honeycomb Q2 4FT	3129918	X		X	X

Replacement Parts List

Replacement Part List	MEAL KIT CONFIGURATION				
	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Drain Trap	18S279	X	X	X	X
Cover <u>Drain</u>	0301266	X	X	X	X
Thermometer (solar)	0517730	X	X	X	X
Refrigeration					
Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Evaporator 4ft	0498770	X			
Evaporator 6ft	050033700		X		
Evaporator 8ft	3088815500			X	
Evaporator 12ft	0500333				X
Plastic collar fan	0409510	X	X	X	X
Fan blade for motor 6 ¼ 25°	0409512	X	X	X	
Evaporator fan motor (115V, 4W)	0477653	X	X	X	X
Bracket fan motor	0552827	X	X	X	X

Sheet Metal Replacement Painted

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Close off-std front 4FT X 17.5IN	3134787	X			
Close off-std front 6FT X 17.5IN	3133680		X		
Close off-std front 8FT X 17.5IN	3129993			X	
Close off-std front 12FT X 17.5IN	3132230				X
Pan-air krgr 4F LH	3102626	X			
Pan-air krgr 4F RH	3102627	X			
Pan-air krgr	3096123		X		
Pan-ctr air krgr	3102226		X		
Pan-air top Q2-R	3129978			X	
Pan-air bott Q2-R	3129979			X	
Pan-air bott Q2-SSM-12R	3132227				X
Pan-air top Q2-SSM-12R	3132228				X
Wall-int honeycomb Q2-R	3129980	X			
Wall-int honeycomb thermostat 3FT krgr	3096265		X		

Replacement Parts List CONTINUED

Replacement Part List

MURRAY CHEESE CONFIGURATION

	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Drain Trap	18S279	X	X	X	X
Cover <u>Drain</u>	0301266	X	X	X	X
Thermometer (solar)	0517730	X	X	X	X

Refrigeration

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Evaporator 4ft	0498770	X			
Evaporator 6ft	050033700		X		
Evaporator 8ft	3088815500			X	
Evaporator 12ft	0500333				X
Plastic collar fan	0409510	X	X	X	X
Fan blade for motor 6 ¼ 25°	0409512	X	X	X	
Evaporator fan motor (115V, 4W)	0477653	X	X	X	X
Bracket fan motor	0552827	X	X	X	X

Sheet Metal Replacement Painted

Description	Part Number	Q2SSM4R	Q2SSM6R	Q2SSM8R	Q2SSM12R
Close off-std front 4FT X 12.5IN	3134785	X			
Close off-std front 6FT X 12.5IN	3133678		X		
Close off-std front 8FT X 12.5IN	3129926			X	
Close off-std front 12FT X 12.5IN	3132223				X
Deck-pan Q2-2FT HD	3129954	X	X		
Deck-pan brace Q2-2FT	3129955	X	X		
Wall-int honeycomb Q2 4FT	3129918	X		X	X

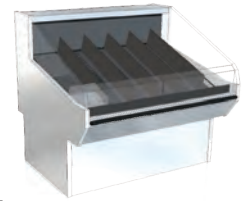


SELF-SERVICE DELI & MEAT
HUSSMANN - Q2-SSM-R

REVISION DATE 01/14/21

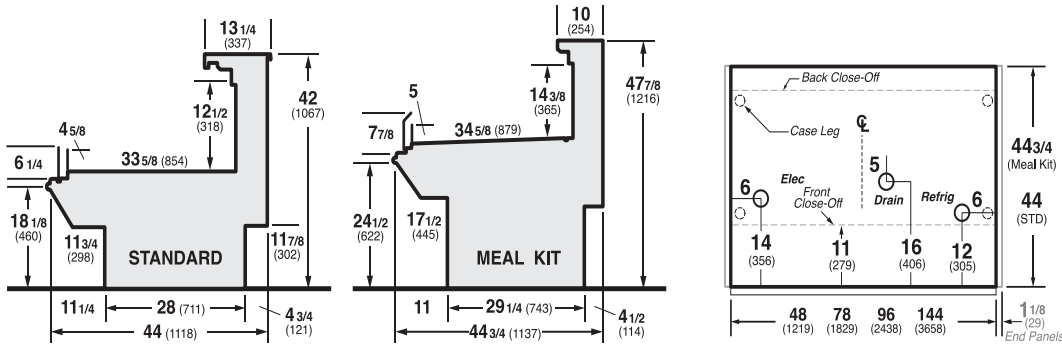


Hussmann refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards.



STANDARD / DELI

ADJUSTABLE MEAL KIT / MEAT / SUSHI



REFRIGERATION DATA:

CASE LENGTHS/ WEDGES	CASE USAGE	CAPACITY *** (BTU/HR/FT) (TOTAL FOR WEDGES)		TEMPERATURE (°F)			VELOCITY (FT/MIN)
		RATING CONDITION		EVAPORATOR		DISCHARGE AIR ** (°F)	
		NSF 7	AHRI 1200	NSF 7	AHRI 1200	NSF 7	
4', 6', 8', 12'	MEALKIT AIR PAN DELI	600	600	22	22	28-34	170 ~ 250
	MEALKIT AIR PAN MEAT	640	640	20	20	26-32	170 ~ 250
4', 6', 8', 12'	STANDARD DELI	640	640	22	22	28-30	150 ~ 175

CASE LENGTH	EST. REFG. CHRG. 404a (LBS)	GLYCOL (20°F INLET, 6° RISE)	
		GPM	PSI
4'	0.5	0.9	2.4
6'	0.7	1.4	5.4
8'	1.0	1.8	2.5
12'	1.5	2.6	5.1

**FRONT DISCHARGE AIR MEASURED INSIDE AIR CURTAIN HONEYCOMB; REAR STORAGE MEASURED AT EXIT TO COIL
***REFRIGERATION NOTES:

- 1) BTU'S DO NOT INCLUDE LIGHTS
- 2) AHRI 1200 RATING POINT FOR ENERGY CONSUMPTION COMPARISON ONLY
- 3) USE DEW POINT FOR HIGH GLIDE REFRIGERANTS. CARE SHOULD BE TAKEN TO USE THE DEW POINT IN P/T TABLES FOR MEASURING AND ADJUSTING SUPERHEAT. ADJUST EVAPORATOR PRESSURE AS NEEDED TO MAINTAIN THE DISCHARGE AIR TEMPERATURE SHOWN.
- 4) RATING CONDITION IS NSF TYPE I, 75°F/55% RH

REFRIGERATION DATA CONTINUED:

CASE	ELEC. THERMOSTAT / AIR SENSOR SETTINGS			DEFR OST TYPE	TIME (MIN)	DEFROST FREQUENCY (#/DAY)	TERM. TEMP (°F) COIL ONLY	DRIP TIME	DEFROST WATER (LBS/DAY/FT)
	USAGE	CUT IN (°F)	CUT OUT (°F)						
4', 6', 8', 12'	MEALKIT AIR PAN DELI	31	29	OFF TIME	25	6	48	N/A	2.7
	MEALKIT AIR PAN MEAT	30	28						2.9
4', 6', 8', 12'	STANDARD DELI	31	28		35	4	48	N/A	4.2

END PANEL WIDTH KEY		
# OF END PNLS	END PNL WIDTH (IN.)	TOTAL ADDED LENGTH (IN.)
1	1.125	1.125
2	1.125	2.25

ELECTRICAL DATA:

STANDARD FANS, HEATERS, LED LIGHTS (115 VOLT)

CASE LENGTH	USAGE	EVAPORATOR FANS				CANOPY LIGHTS LED		OPTIONAL LED SHELF LIGHTS		MAX. LED LOAD (W/ ALL OPTIONS)		ANTI-SWEAT HEATERS	
		# OF EVAP FANS	BLADE DIA. (IN.)	BLADE PITCH (°)	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS	WATTS	AMPS
4'	MEALKIT	2	6.7	25	0.24	16	N/A	N/A	N/A	N/A	N/A	0.17	20
6'		4	6.7	25	0.48	32						0.26	30
8'		4	6.7	25	0.48	32						0.35	40
12'		6	6.7	25	0.72	48						0.52	60
4'	STANDARD	2	6.7	25	0.24	16	0.09	10	0.09	10	0.18	21	N/A
6'		4	6.7	25	0.48	32	0.13	15	0.13	15	0.27	31	
8'		4	6.7	25	0.48	32	0.18	21	0.18	21	0.36	41	
12'		6	6.7	25	0.72	48	0.27	31	0.27	31	0.54	62	

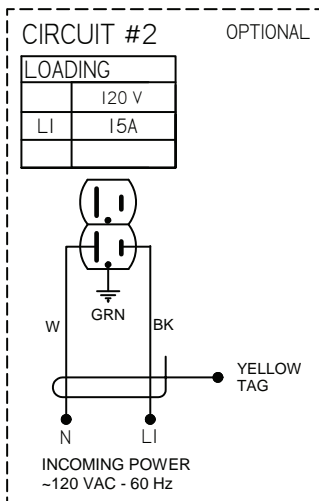
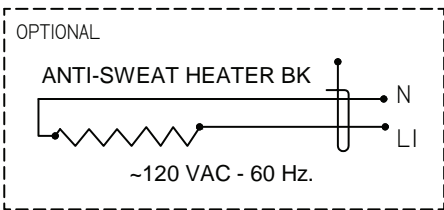
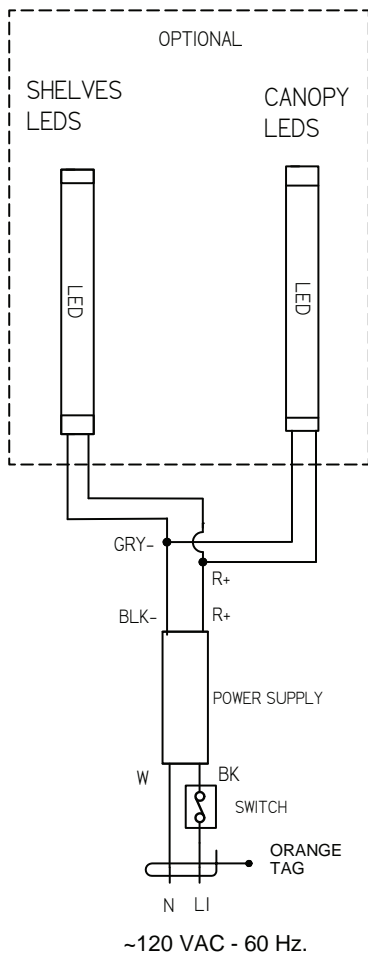
SHIPPING WEIGHTS

with shipping crate

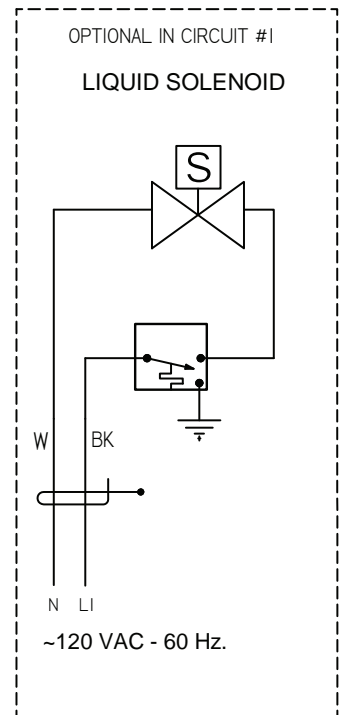
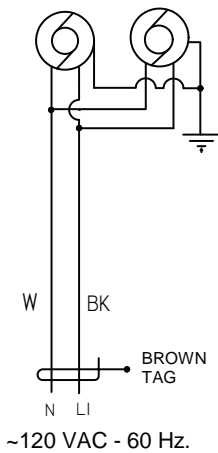
Q2SSM4R	477LB (216KG)	543 LB (246KG)
Q2SSM6R	679 LB (308KG)	844 LB (383KG)
Q2SSM8R	906LB (411KG)	1111LB (504KG)
Q2SSM12R	1358 LB (616KG)	1688 LB (765KG)

A-2 APPENDIX A — WIRING DIAGRAMS

CIRCUIT #1



LOADING	
LI	120 V
	0.24A



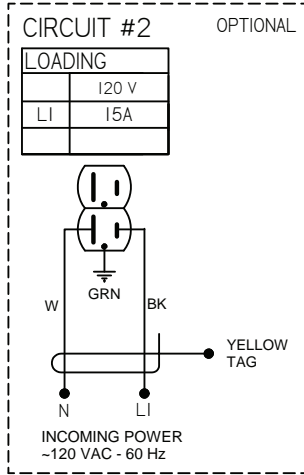
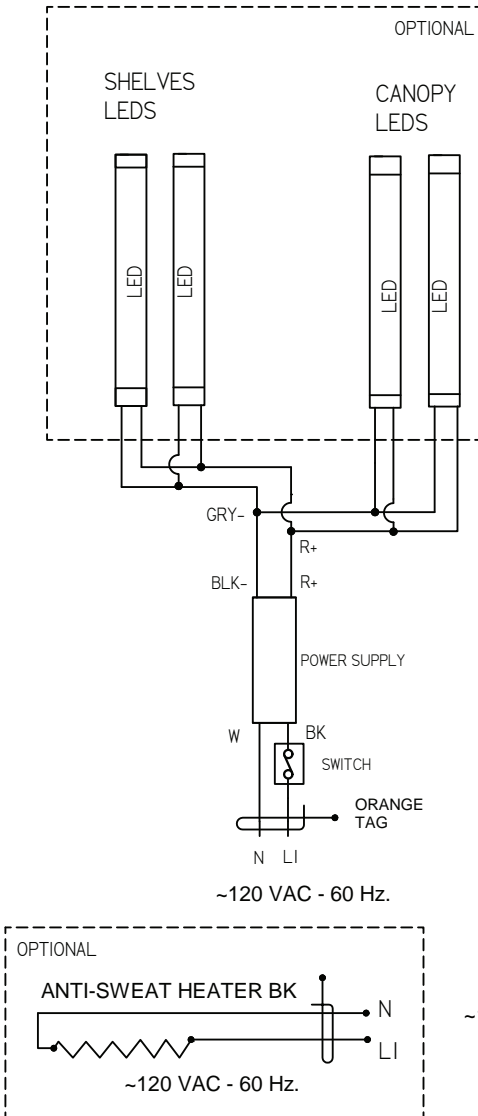
WARNING
DISCONNECT THE UNIT BEFORE SERVICING
AVERTISSEMENT
DÉBRANCHEZ L'APPAREIL AVANT DE FAIRE L'ENTRETIEN
WARNING
DISCONNECT THE UNIT BEFORE SERVICING

ELECTRIC SPECS
MODEL: Q2SSM4R
VOLTAGE: 120V
FREQUENCY: 60 HZ

NOTE FOR GFCI PROTECTION: IF MORE THAN ONE SINGLE RECEPTACLE IS USED IN CONJUNCTION WITH A GFCI DUPLEX RECEPTACLE "DOWNSTREAM" ON THE LOAD SIDE, THE SUM OF ALL RECEPTACLES SHOULD NOT BE MORE THAN 15A

3134796-A

CIRCUIT #1

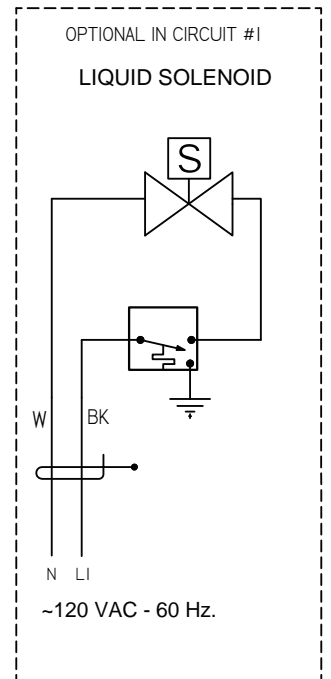
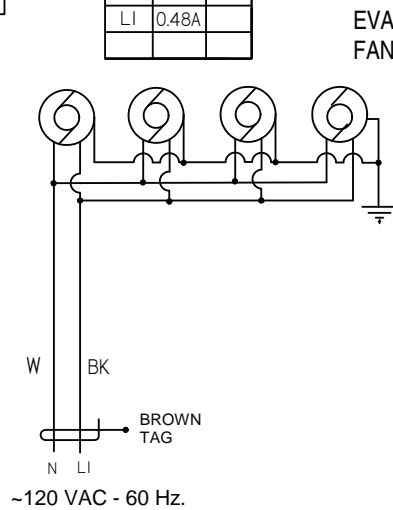


WARNING
DISCONNECT THE UNIT BEFORE SERVICING
AVERTISSEMENT
DÉBRANCHEZ L'APPAREIL AVANT D'EN FAIRE IRE L'ENTRETIEN
WARNING
DISCONNECT THE UNIT BEFORE SERVICING

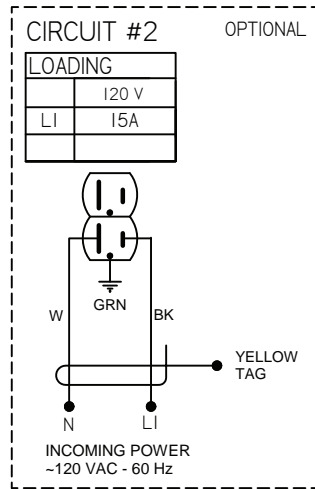
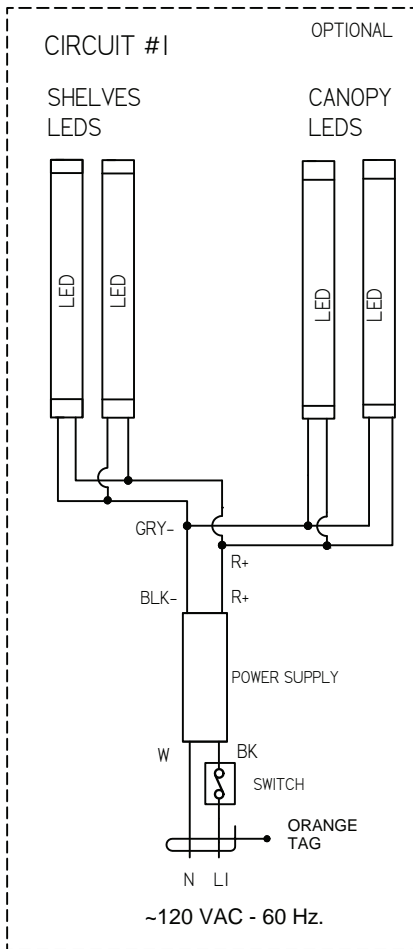
ELECTRIC SPECS
MODEL: Q2SSM6R
VOLTAGE: 120V
FREQUENCY: 60 HZ

NOTE FOR GFCI PROTECTION: IF MORE THAN ONE SINGLE RECEPTACLE IS USED IN CONJUNCTION WITH A GFCI DUPLEX RECEPTACLE "DOWNSTREAM" ON THE LOAD SIDE, THE SUM OF ALL RECEPTACLES SHOULD NOT BE MORE THAN 15A

LOADING	
	120 V
LI	0.48A



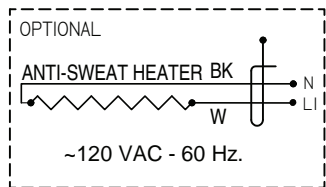
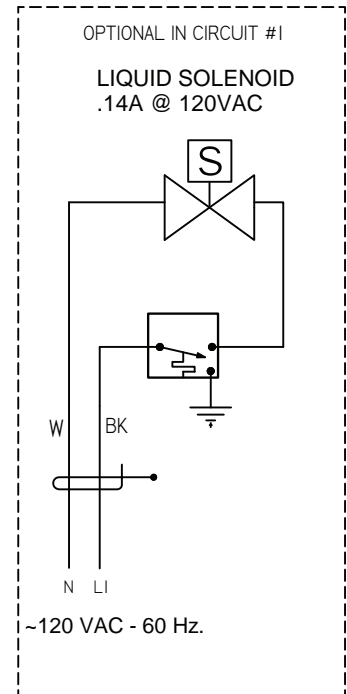
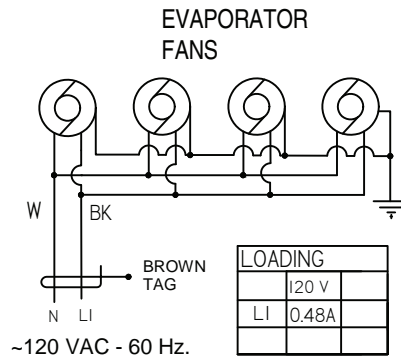
3133690-A



WARNING
DISCONNECT THE UNIT BEFORE SERVICING
AVERTISSEMENT
DÉBRANCHEZ L'APPAREIL AVANT D'EN FAIRE IRE L'ENTRETIEN
WARNING
DISCONNECT THE UNIT BEFORE SERVICING

ELECTRIC SPECS
MODEL: Q2SSM8R
VOLTAGE: 120V
FREQUENCY: 60 HZ

NOTE FOR GFCI PROTECTION: IF MORE THAN ONE SINGLE RECEPTACLE IS USED IN CONJUNCTION WITH A GFCI DUPLEX RECEPTACLE "DOWNSTREAM" ON THE LOAD SIDE, THE SUM OF ALL RECEPTACLES SHOULD NOT BE MORE THAN 15A





HUSSmann®

**To obtain warranty information
or other support, contact your
Husmann representative. Please
include the model and serial
number of the product.**