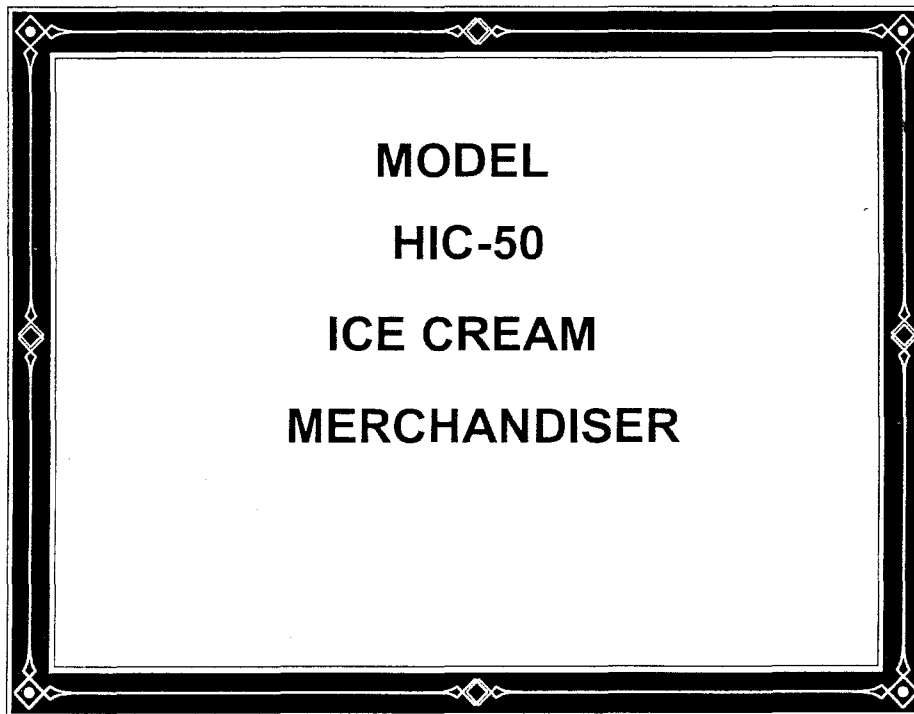


OPERATION AND MAINTENANCE MANUAL REPLACEMENT PARTS LIST FOR



ATTENTION KITCHEN MANAGER

IMPORTANT TECHNICAL NOTICE REFRIGERATION AIR FILTERS

All self contained refrigeration systems provided by Low Temp Industries are provided with a 10" x 10" x 1" air filter located at the face of the condenser directly behind the louver panel. It is important to check this filter every 30 days and replace if necessary to ensure the proper operation of the unit. Failure to check this filter and replace if clogged can and will cause premature compressor failure and will not be covered by factory warranty.

If construction is not complete when the equipment is started be sure that the filters are checked and replaced if necessary once the final clean up is completed.

The purpose for this filter is to keep the condenser fins as clean as possible. If the filter is removed and discarded the fins will become clogged or the filter is not checked and replaced the compressor works harder to maintain temperature and the box interior cabinet temperature will rise.

It is **very important** that the **MAINTENANCE PERSONNEL** be informed of this feature provided on our equipment. Your cooperation in maintaining this feature is greatly appreciated. If you have any questions or problems concerning this matter please contact Ben Shackelford or Terry Taylor in the Low Temp Warranty Service Department 770-478-8803.

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

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

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

THIS UNIT IS DESIGNED TO DISPLAY ICE CREAM FOR A SHORT TERM SERVING PERIOD. THIS UNIT WILL MAINTAIN TEMPERATURES OF 0 DEG F. TO -10 DEG F. THESE UNITS ARE DEPENDENT UPON THE AMBIENT TEMPERATURE IN, WHICH THEY ARE INSTALLED, AND PRODUCT TEMPERATURES WHEN PLACED IN THIS UNIT. FOR BEST OPERATION OF THIS UNIT, AMBIENT TEMPERATURE SHOULD NOT EXCEED 85 DEG F. LIDS SHOULD BE KEPT CLOSED AT ALL TIMES, EXCEPT WHEN OPENED TO REMOVE PRODUCT OR TO RESTOCK PRODUCT IN UNIT. THIS WILL HELP MAINTAIN AND INSURE PROPER TEMPERATURE IN UNIT.

******* 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 OF THE **HIC-50** UNIT. 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 (115 VAC, 60 HZ, SINGLE PHASE, 12 AMP) AND TURNING ON THE SERVICE SWITCH LOCATED IN THE COMPRESSOR COMPARTMENT. AFTER APPROXIMATELY ONE (1) HOURS OF OPERATION THE UNIT WILL BE READY FOR USE.

OPERATION:

A THERMOSTAT CONTROLS THE SYSTEM TEMPERATURE, 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 THERMOSTAT DIRECTLY CONTROLS THE TEMPERATURE.

WATER SYSTEM:

THE WATER SYSTEM CONSIST OF THE FOLLOWING MAJOR COMPONENTS:

1. FRESH WATER TANK
2. WASTE WATER TANK
3. PUMP WITH PRESSURE SWITCH
4. ACCUMULATOR
5. CONTROL VALVE
6. DIPPER WELL

FILL THE FRESH WATER TANK WITH WATER AND INSERT FILL TUBE COMING FROM THE PUMP. PLACE THE PUMP SWITCH IN THE "ON" POSITION. DEPRESS AND HOLD THE "RED" BUTTON DOWN UNTIL THE LIGHT GOES OUT. ADJUST THE FLOW VALVE LOCATED ON THE FILLSTREAM OF THE DIPPER WELL. TO STOP THE WATER FLOW PLACE THE PUMP SWITCH IN THE "OFF" POSITION. WHEN THE FRESH TANK IS EMPTY THE PUMP WILL AUTOMATICALLY SHUT OFF AND THE RED BUTTON WILL BE ON.

*****EMPTY AND CLEAN FRESH AND WASTE TANKS DAILY*****

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.

PREVENTATIVE MAINTENANCE OF LOW TEMP EQUIPMENT

TO INSURE THAT YOUR EQUIPMENT WILL CONTINUE TO OPERATE PROPERLY, PLEASE FOLLOW THESE SIMPLE STEPS:

- #1 **MODEL HIC-50:** TO INSURE PROPER OPERATION OF THESE UNITS PERIODICALLY CHECK THE CONDENSER COIL TO INSURE THAT THE AIR INTAKE IS CLEAN AND CLEAR OF DUST AND GREASE. IF THE AIR INTAKE BECOMES BLOCKED, THIS WILL CAUSE THE COMPRESSOR TO OVER HEAT. IF THIS HAPPENS, THE COMPRESSOR WILL TRIP ON OVERLOAD AND TEMPERATURES IN THE BOX WILL RISE. IF THE UNIT IS NOT CHECKED PERIODICALLY, THIS COULD CAUSE PREMATURE COMPRESSOR FAILURE AND VOID FACTORY WARRANTY ON THE COMPRESSOR.

- #2 **MODEL HIC-50:** FACTORY RECOMMENDS THAT THESE UNITS BE DEFROSTED AT LEAST ONCE A WEEK.

IF YOU HAVE ANY QUESTIONS OR PROBLEM CONCERNING THIS EQUIPMENT, PLEASE CONTACT BEN SHACKELFORD OR TERRY TAYLOR IN THE LOW TEMP WARRANTY DEPARTMENT AT (770) 478-8803

FOR MORE CLEANING INFORMATION ON THIS MODEL, SEE THE SECTION ON "CLEANING" IN THIS MANUAL

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. Its 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 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
<p>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.</p>		
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
<p>2. Heat tint or heavy discoloration with the following (see notes below)</p>		
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 clothe 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.

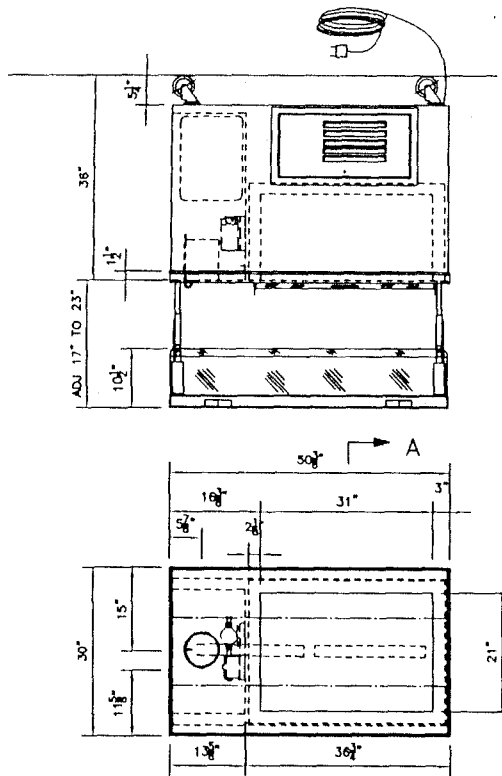
REFRIGERATION SERVICE CHART

<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

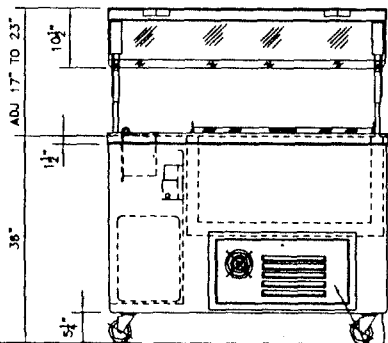
REFRIGERANT SERVICE CHART (CONT.)

<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

ELEVATION - FRONT SIDE



PLAN

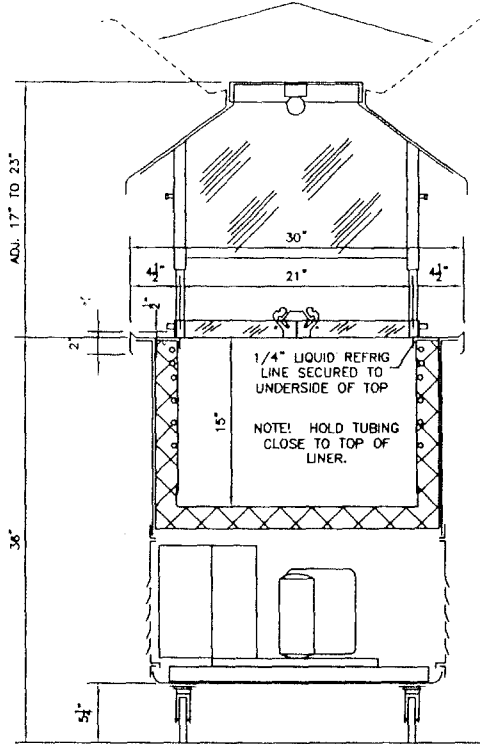


ELEVATION - BACK SIDE

ITEM #1 MODEL CP-HIC-50 ICE CREAM DIPPING CABINET
SCALE 3/4" = 1'-0"

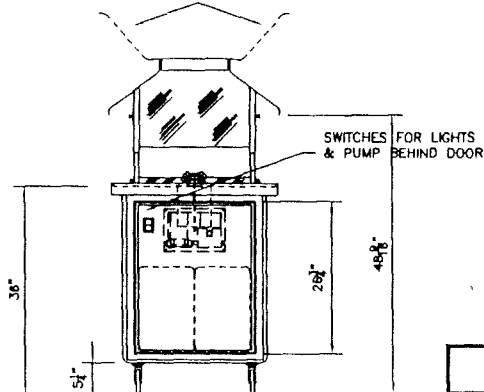
ELECTRICAL - 120V/7.0A/1PH
PLUG - (NEMA 5-15) HUBBELL #5266C
COLOR - SEE CHART

HINGED SHIELDS



SECTION A-A
SCALE 1-1/2" = 1'-0"

HINGED SHIELDS



END ELEVATION

CONSTRUCTION

TOP - 14 GA. S/S WITH PITCHED MARINE EDGE ON ALL SIDES W/ CORNERS WELDED & POLISHED TO A #4 SATIN FINISH - ALL EDGES TO HAVE #7 HI-LITE FINISH.

BODY - SEAMLESS MOLDED FIBERGLASS (F.R.P.) W/ SMOOTH SURFACE & ROUNDED CORNERS.

BODY SHELVING - 18 GA. S/S INSERT W/O TOP FOR ACCESS CORNERS TO BE SQUARE - FURN W/ DOUBLE PAN HINGED DOOR WITH FIBERGLASS PANELS, MOUNTED ON LIFT OFF HINGES AND WITH PADDLE LATCH

CASTERS - 4" DIA. NON-MARKING, BALL BEARING SWIVEL TYPE - FURN ALL W/ BRAKES.

DIPPING CABINET - 15" DEEP 18 GA. S/S PAN W/ REFRIGERATION COILS BONDED TO SIDES AND SHOWN IN MASTIC - FULLY INSULATED W/ URETHANE FOAM - TUBING HELD TOWARDS TOP OF LINER.

CONDENSING UNIT - 1/3 H.P. STOCK #311954 R-404A AIR-COOLED, HERMETICALLY SEALED - FACTORY TESTED & FULLY CONNECTED AS REQ'D - MADE READY TO PLUG IN - MOUNTED ON 18 GA. GALV. CHANNEL BASE - 18 GA. S/S REMOVABLE LOUVERED ACCESS PANELS

DIPPER WELL - DIPWELL W/ STAND TUBE - STOCK# 373802

WATER SYSTEM - FURNISH ONE PUMP SYSTEM WITH AUTO CUT-OFF WHEN TANK IS EMPTY ON/OFF SWITCH. TO BE PIPED TO DIPPER WELL FAUCET. DIPPER WELL DRAIN TO BE PIPED TO WASTE CONTAINER SYSTEM TO BE FURNISHED WITH TWO (2) 5 GALLON PLASTIC WATER CONTAINERS. ONE (1) MARKED FOR "FRESH WATER" ONE MARKED FOR "WASTE WATER". ALL INTERCONNECTING TUBING AND THE WATER SUPPLY SHALL BE BRAIDED PLASTIC TUBING. DRAIN LINE SHALL BE FLEXIBLE PVC TUBING.

DOUBLE SERVICE BUFFET PROTECTOR - 16 GA. S/S REMOV. TOP, W/ HINGED 1/4" PLEXIGLASS GUARDS. MOUNT ON 1" SQ. ADJ. S/S UPRIGHTS.

FLOURESCENT LIGHTS - EXTRUDED ANODIZED ALUMINUM FIXTURE COMPLETE W/ BULB & COVER. PREWIRED, SWITCHED & FUSED. MOUNT LIGHTS TO BOTTOM OF SHELF.

CABINET COVER - BI-FOLD PLEXIGLASS COVER WITH BRACKETS TO HOLD IN OPEN POSITION

NOTE! THIS UNIT IS DESIGNED TO HOLD A DISPENSING TEMPERATURE OF +4 TO +8 MEASURE IN THE CENTER OF THE LINER FOR THE PURPOSE OF DIPPING ICE CREAM. TEMPERATURES COLDER THAN THIS WILL MAKE THE ICE CREAM DIFFICULT TO SCOOP.

CHECKED BY:

LOW TEMP
MANUFACTURING

LOW TEMP INDUSTRIES, INC. • P.O. BOX 795 • JONESBORO, GA 30237-0795 • (770) 478-8803

PROJECT: HERSHEY ICE CREAM BUFFET CART

DEALER: HERSHEY CREAMERY, HARRISBURG, PA

DATE: 11-05-03

SHEET# K-1 OF 1

DWG# HersheyManual

DRAWN BY: C. HAMMONDS

ORDER #:

REVISIONS:

REVISIONS:

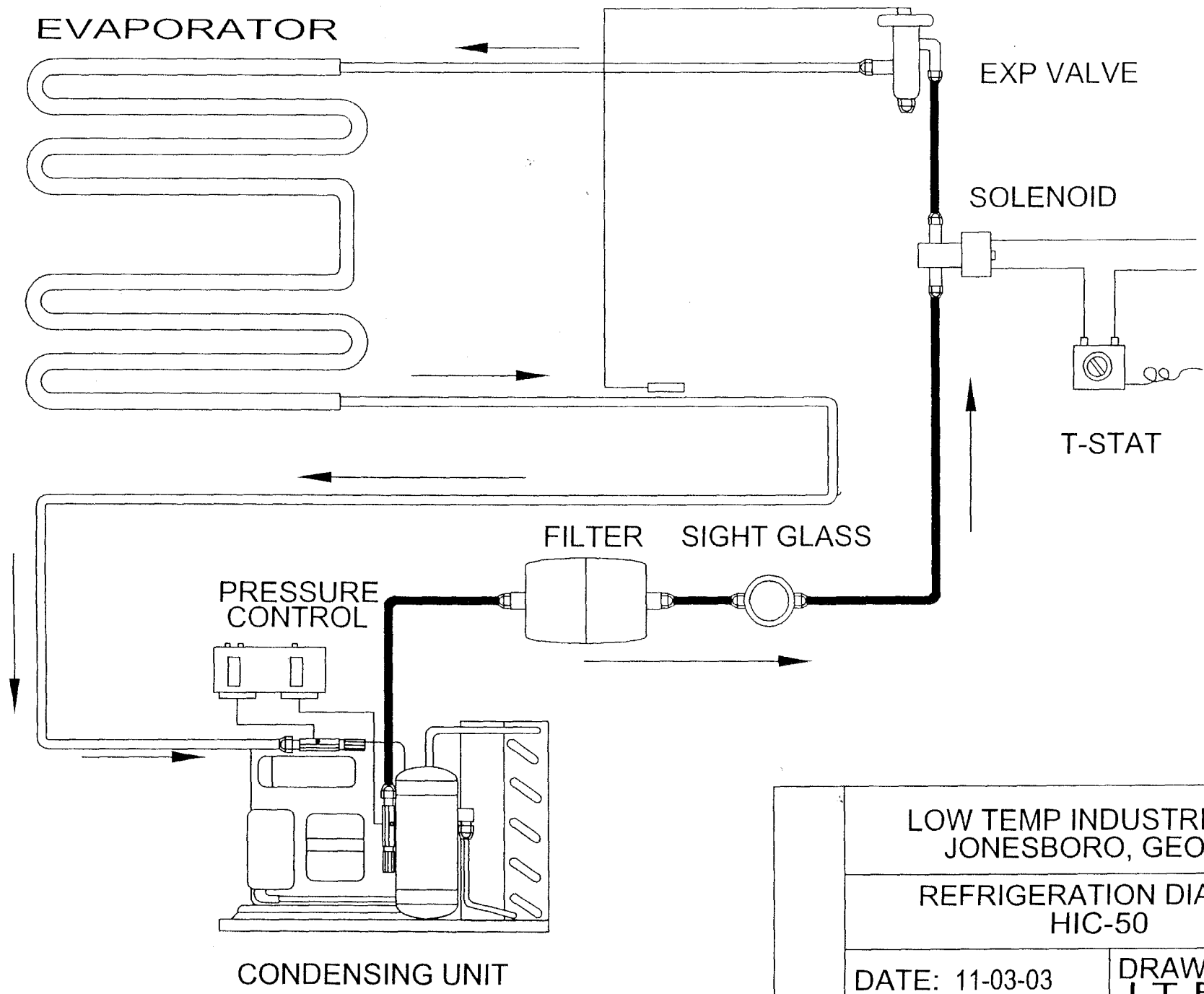
SCALE: 3/4" = 1'-0"



ANSI / NFPA 96-4, 96-7 LISTED

**REPLACEMENT PARTS LIST
MODEL HIC-50
ICE CREAM MERCHANDISER
(THIS UNIT USES 404A REFRIGERANT)**

ITEM NO.	DESCRIPTION	STOCK NO.	MFG. NO.	MANUFACTURER
1	CONDENSING UNIT	311954	M4FL-0033-IAA	COPELAND
2	PRESSURE CONTROL	280610	012-4834-000	RANCO
3	FILTER / DRIER	282310	C-052-S-T	SPORLAN
4	SIGHT GLASS	282400	SA-12S	SPORLAN
5	EXPANSION VALVE	282572	Y1017-FP-1/6-ZP	SPORLAN
6	ACCUMULATOR	281710		ALCO
7	TOGGLE SWITCH	335900	90-0001	MCGILL
8	THERMOSTAT	281020	A30-3857	RANCO
9	LIQUID LINE SOLENOID	281610	E3S120W/ MKC-1-120V	SPORLAN
10	PLEXIGLASS LID	372030		SMALL WONDERS
10A	HINGE PIN	151205		
10B	PIN SCREW	151210		
10C	HANDLE	157360		
11	WATER PUMP	235300	94-437-00	SHURFLOW
12	WATER TANK WHITE	493215	1147	FREUND
12A	WATER TANK BLUE	493220	1147-BL	FREUND
13	EXHAUST FAN	312400	MU2A1	COMAIR ROTRON
14	DIPPER WELL	373802		

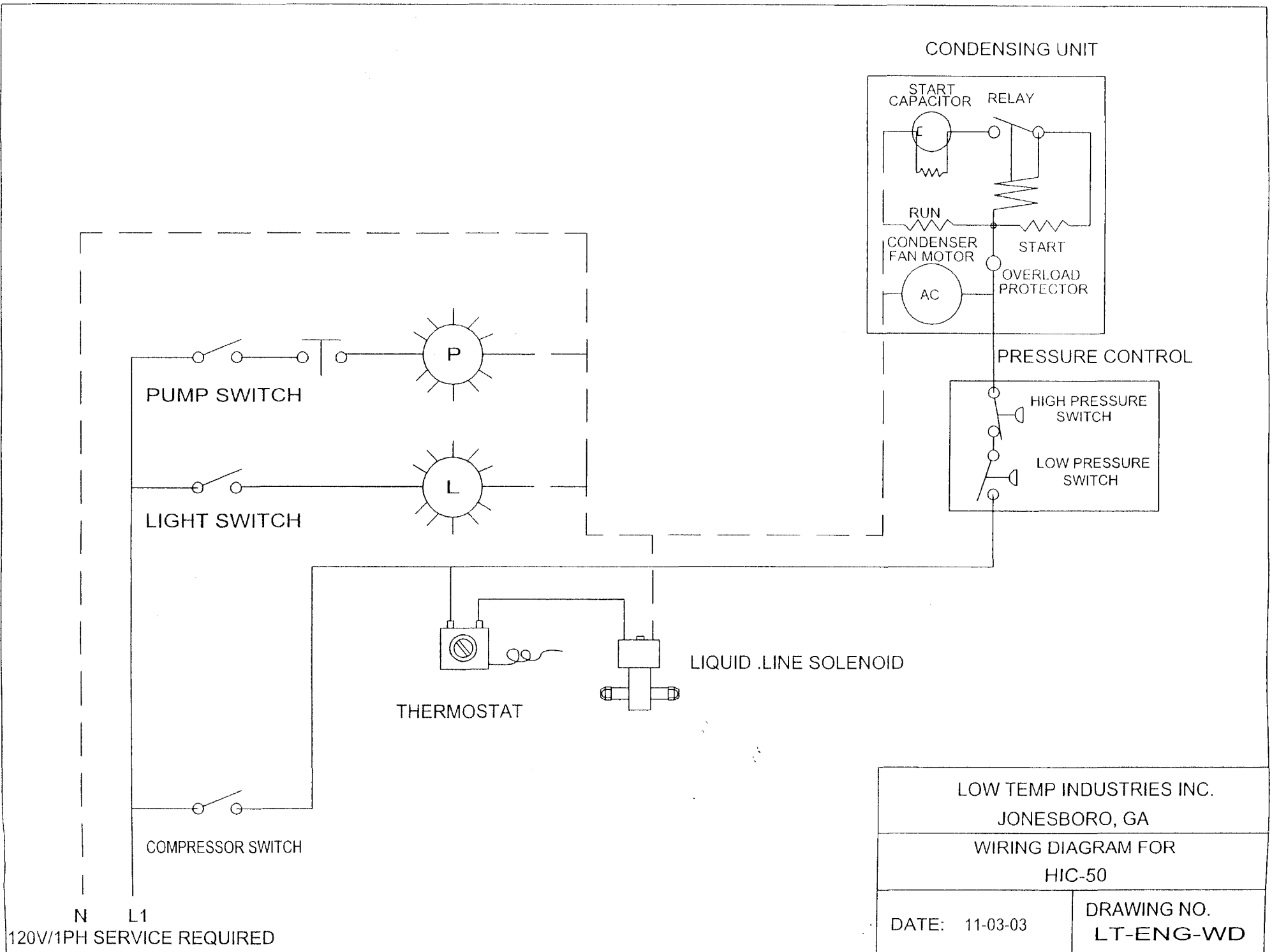


LOW TEMP INDUSTRIES INC.
 JONESBORO, GEORGIA

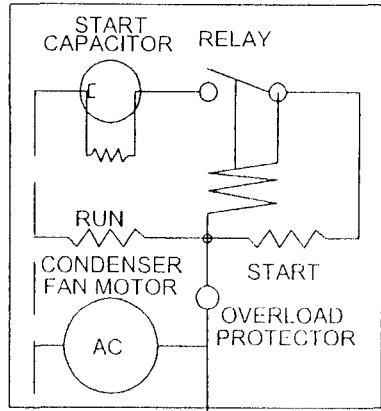
REFRIGERATION DIAGRAM
 HIC-50

DATE: 11-03-03

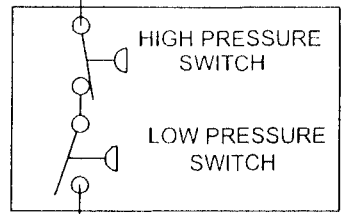
DRAWING NO.
 LT-ENG-PD



CONDENSING UNIT



PRESSURE CONTROL



LIQUID LINE SOLENOID

THERMOSTAT

LOW TEMP INDUSTRIES INC.
JONESBORO, GA

WIRING DIAGRAM FOR
HIC-50

DATE: 11-03-03

DRAWING NO.
LT-ENG-WD

N L1
120V/1PH SERVICE REQUIRED

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 COLORPOINT 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 **ONE (1) YEAR FOR PARTS AND ONE YEAR (1) FOR 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 ONE (1) YEAR WARRANTY BY THE COMPRESSOR MANUFACTURER AND WARRANTS THE COMPRESSOR AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF FOUR (4) 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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