

# INDIANA MULTIDECK MANUAL



**VIBOCOLD**<sup>®</sup>  
MORE THAN COOL

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## **CONGRATULATIONS WITH YOUR PURCHASE OF THIS INDIANA MULTIDECK**

We always strive to produce and sell the most green products which are designed and built with high quality components and with the aim of reducing energy consumption.

### **OUR PHILOSOPHY**

#### **Energy saving:**

- Double jet air curtains
- Energy-saving electric motors
- LED-lighting
- Evaporators with extended surfaces and reduced flow resistance
- Energy-saving glass modules
- Defrosting of the evaporator without the use of tubular electric heaters

#### **Usability:**

- Increased visibility
- Window designs that provide the shortest (shorter than the arm's length) distance from the customer to the products
- Hinged or sliding glass doors
- Multi-level system of dividing the display case enclosure
- A wide range of related accessories

#### **Extended service life:**

- Making of the equipment units and details from stainless steel
- Double galvanizing for the load-bearing still structures and welds
- Wear-resistant polymer-powder coating
- Decoration elements of corrosive steel
- Protective (antivandal) bumpers of stainless steel

**These operating instructions apply to Indiana multideck.**

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Information about the model range of the product, see our website.

## INTRODUCTION

This Instruction Manual is intended for multideck cabinets of a "INDIANA" model range. The information contained in the Operating Instructions features the Article specifications, operation conditions, maintenance, use of the Article according to its intended purpose, while being elaborated for a service staff of the Article.

The given Instruction Manual must be kept close to the Article, with all the necessary records in its relevant sections being made. Responsible for the Article's working process organization, and for the enforcement of all the rules of its operation is a person appointed by the head of a using enterprise for the Article. There are not included operational principles of the refrigeration system and of automation devices here in this Operating Manual, because persons who allowed to provide the repair works, commissioning, and maintenance for the refrigeration equipment they have appropriate qualifications and authorization to conduct such work.

The Manufacturer reserves the right to change the components of the construction, refrigeration system, and automation devices if the change does not affect the Article's quality, while saving all the performance characteristics that are stated in this Manual.

### **The Manufacturer is not liable in the following cases:**

- The multideck cabinets is not used to design purpose
- The multideck cabinets installation and connection to power source are not correct
- Transport regulations and storage rules violation
- Maintenance rules violation
- The supply of electricity is faulty
- Engineering following up or any debugging operations performed without the consent of the manufacturer.
- The partial or total disruption of the rules written in this Instruction Manual.

All personnel authorized to operate this Article must be aware of the given Instruction Manual. All information contained in this Manual is not contrary to the common basic standards and operating rules of commercial refrigeration equipment, engineering standards, and legislative bases.

All types of the "INDIANA" multideck cabinets model range meet the basic requirements in the field of safety, health care, and protection, which are contained in the following directives and legislative acts:

MD 2006/42/EC; EMC 2014/30/EU; LVD 2014/35/ EU,

CISPR 14-1:2005, CISPR 14-1:2005/AMD1:2008, CISPR 14-1:2005/AMD2:2011, CISPR 14-2:1997, CISPR 14-2:1997/AMD1:2001, CISPR 14-2:1997/AMD2:2008, IEC 61000-3-2:2014, IEC 61000-3-3:2013, EN 55014-1:2006, EN 55014-1:2006/A1:2009, EN 55014-1:2006/A2:2011, EN 55014-2:1997, EN 55014-2:1997/AC:1997, EN 55014-2:1997/A1:2001, EN 55014-2:1997/A2:2008, IEC 60335-2-89:2010, AMD1:2012, AMD2:2015 for use in conjunction with ICC 60335-1:2010, AMD1:2013; EN 60335-2-89:2010 for use in conjunction with EN 60335-1:2012+A11:2014; EN 62233:2008; ISO23953-2:2015.

To request a copy of the declaration of conformity of products, you can contact our office in any convenient for you city.

## SAFETY REQUIREMENTS

To avoid risk of injury, property damage and misuse of the product, You must be sure to observe the following safety precautions. (After reading this User Manual put it in a safe place so that it is at hand.) Do not forget to hand it over to a next owner of the equipment.

**Attention!**

Warning of probable death or serious injury.

**Attention!**

Warning of probable injury or property damage.

**Attention!**

- If the power cord is damaged, replacement must be carried out by the manufacturer, the manufacturer's service representative or another contractor with the necessary training.
- Do not use mechanical devices or other things to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not store explosive substances such as aerosol cans with flammable fuels in the product.
- Do not exceed the maximum permissible load on the product set by the manufacturer (no more than 150 kg / m<sup>2</sup>).
- Follow the safety rules when installing, connecting and operating the product in these instructions.

**Attention!** **Before using the refrigerated display cabinet, it must be installed and powered up:**

When connecting the cabinet to the mains you need to fulfill the following requirements:

- The mains supply voltage must match the supply voltage specified on the cabinet's nameplate. The maximum deviation of the voltage during the cabinet operation should be between -10% and + 10% of the nominal value.
- The wiring in the electric supply circuit must be performed with flexible fireproof cables in accordance with applicable standards and safety regulations.
- The cabinet must be connected to the mains supply equipped with a protective cutout device (PCD); compliance with this requirement is MANDATORY to meeting the modern requirements for electrical- and fire safety during the operation.
- When you are installing the cabinet, it should be provided with an easy access to the electrical socket or to the place where the cabinet to be connected to a stationary electric grid.
- The plug should be always tight inserted to the outlet and be pulled out gently
- When moving the refrigerated display cabinet, be careful not to pinch or damage the power cord
- Before cleaning the refrigerated display cabinet, remove the plug from the outlet. Do not damage, twist or pull its power cord, as this may result in fire or electric shock.
- Do not insert the plug into a power outlet with wet hands. This threatens of being damaged by electric shock
- Do not place a vessel of water on the product. If the water spills, there may be a risk of fire or electric shock due to damage to the insulation of current-carrying parts

- It is forbidden to wash the Cabinet with a direct water jet
- Do not install refrigerators in damp places where water splashes may occur. This can damage the insulation of current-carrying parts and result in electric shock
- Do not disassemble, repair or modify the product – this could lead to a fire or a malfunction in the work, which threatens to injure You.
- Before replacing a lighting lamp in the refrigeration equipment, remove the plug from the outlet.
- Do not change or extend the power cord yourself – this can cause electric shock or fire.

### **In order to quickly remove the plug from the outlet**

The plug of the refrigeration equipment should be installed in a place that, in the event of unforeseen circumstances, provides its easy availability and taking out of the outlet.

### **Replacing the power cord**

If the power cord is damaged, the replacement must be made by the manufacturer, the service representative of the manufacturer or other specialist having necessary training.

### **Not recommended**

It is not recommended to use the equipment to persons (including children) with limited physical or sensory abilities without sufficient knowledge. It may cause injury.

Not intended for use by people (including children) without a certain experience in handling refrigerated commercial equipment.

To avoid games with equipment, children must be under adults' supervision.

### **Do not store in the vicinity**

Do not use gasoline and other flammable substances in the vicinity of the refrigerated display cabinet.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

### **Grounding**

Grounding will reduce the risk of electric shock when shorting, with the current output being through an additional wire. To avoid possible electric shock, the refrigerated display cabinet must be grounded (THE REFRIGERATED CABINET MUST BE CONNECTED TO AN ELECTRICAL SOCKET WITH GROUNDING).

Incorrect use of the grounding plug can cause electric shock.

### **Attention!**

- Do not use electrical appliances inside the compartments for food products storage unless the former are recommended by the manufacturer.
- The refrigerant used in the product requires special disposal measures. When disposing, contact the service representative or other contractor having necessary training.

**Fire-hazard!** 

The product contains a refrigerant which is highly ecologically friendly, natural gas, but it is combustible. When receiving the product, check that none of the elements of the cooling circuit are damaged. Refrigerant spraying from the pipes can result in fire and eye injury. If leakage is detected, avoid open flames or potential sources of ignition. For several minutes ventilate the room in which the product is located.

Do not switch on a product that has any signs of damage. In case of doubt, contact the Seller.

**Caution!** 

- If the wall outlet is not firmly secured on the wall, do not insert a plug into it. Otherwise, it may result in electric shock or fire
- Do not switch off the appliance by the power cord. Always insert the plug firmly into the outlet and gently pull it out. Otherwise, you can damage the insulation, which will lead to a short circuit
- When cleaning, do not wash the outlet with a damp or wet cloth. Otherwise there is a risk of electric shock
- Do not put your hands underneath the product. Sharp edges can lead to injury
- After disconnecting the product from the mains, wait at least five minutes before reconnecting the plug into the wall outlet. Incorrect exploitation can cause material damage
- Do not allow children to touch and play with the equipment. It may cause injury.

**THE FOLLOWING IS NOT ALLOWED:**

- Never operate the cabinet with the engine room's guard plates being open.
- Never operate the cabinet with removed or faulty automation devices, as well as when the electrical wires insulation is damaged and the ground wire is broken.
- Do not remove frost mechanically.
- Do not fill the aggregate compartment with foreign objects (packages, boxes, etc.)

In the event of the cabinet's emergency shutdown, or in case of the cabinet failure accompanied by the emergence of unwanted sounds, sparks, smoke, and so on, immediately disconnect the equipment, and call a qualified technician for troubleshooting.

**Note:** The above requirements are the minimum necessary. They may be supplemented and/or enhanced in response to changes in the existing rules and electrical safety standards. Any changes to the cabinet's electrical system can be made only by specialized technical personnel.

**OPERATION**

Multideck cabinets of the "INDIANA" model range are produced in accordance with the Technical Specifications TÜV 28.2-37999261-003:2020 and are equipment that is a universal device for demonstration, temporary storage and sale, of prepacked and pre-chilled to the temperature of the refrigerated enclosure products.

The cabinet's design corresponds to the required sanitary code for this type of device and provides the ability of its installing along the wall or partition both in a store with salespeople and in self-service stores.

A Multideck cabinets of the "INDIANA" model range is designed for use in indoor climatic conditions, which correspond to class 3 (+25°C and relative humidity of 60%)ISO 23953-2:2015. In case of deviation from the operating conditions stated, the Manufacturer cannot guarantee the optimal functioning of the Article. In order to maintain optimum indoor climatic conditions the premises must be provided with a continuously working ventilation and air conditioning system.

The work of the display is controlled by an electronic unit, which is equipped with temperature sensors. The control unit regulates the period and duration of the defrost.

The equipment is classified as class I for protection against electric shock.

Equipment protection degree – IP20.

Weighted sound pressure level less than 70 dB (A).

### **Attention!**

The Manufacturer reserves the right to change the constructive decisions that do not affect the Article's basic characteristics without prior notice.

### **Identification of the article**

On the rear wall or inside the cabinet there is a nameplate with the Article's technical data:

- Manufacturer name and address
- Article name, type, and size
- Factory number
- Mains voltage
- Current frequency
- Power consumption
- Type of refrigerant in the system
- Date of manufacture of the Article

## **TRANSPORT AND STORAGE**

To lift the Multideck cabinets for transport, a loader with a nominal capacity of **at least 1,000 kg** to be used. During transport of the cabinet its equipment should be protected from tipping over, besides the glass accessories demand special care. The cabinet hauling is permitted by any type of transport other than air one, due to the shipping rules applicable to this type of transport.

The Multideck cabinets storing is allowed only in warehouses or commercial premises that protect it from precipitation, direct sunlight, humidity exposure of more than 80%, and from the ambient temperature effects of more than 35°C.

### **Upon receipt of the Multideck cabinets one should make the following:**

- To insure the packaging is intact; to check the absence of obvious damage
- To remove the packaging, taking care not to damage the cabinet



- To check all components of the cabinet for integrity and completeness
- In case of defects or deficiencies in the equipment, to inform the supplier immediately about any revealed violations.
- After removing the packaging material, it is necessary to unscrew the shipping pallets from the product.
- For high-quality assembly and operation of the product, ensure that it is exposed to damage by screwing and unscrewing the adjustable height supports.
- To perform the first hygienic cleaning of the cabinet while using a neutral detergent, and to wipe dry all washed parts of the cabinet. **DO NOT USE** abrasives, alkaline solutions, chemicals, metal sponges, etc.

## INSTALLATION

The cabinet delivery to an installation site should be carried out in compliance with all the rules of lifting work: carefully and avoiding shocks and bumps. **DO NOT** turn over the Article.

Preparing for the start-up and commissioning of the Article should be carried out only by specialists from an installation company, who are authorized to carry out such work.

Installation, assembly, engineering setup, operation, maintenance, and repair works should be carried out in compliance with all rules and regulations set forth in the given Instruction Manual as well as in the regulations for this type of equipment.

### **When carrying out commissioning works on equipment with “remote system” it is necessary:**

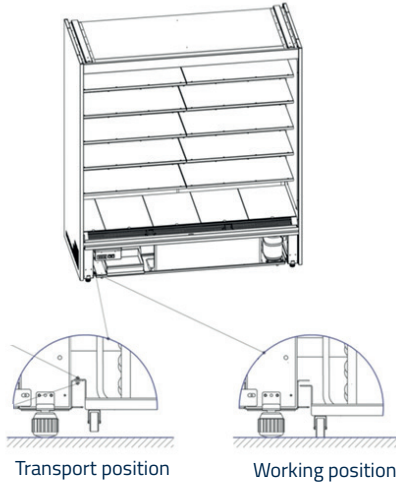
- Configure the controllers. Recommended parameters are given in the attachment to these operating instructions. **Attention!** Only qualified personnel can change the settings of the controller, based on the characteristics of the operation of the equipment at the facility;
- Check the overheating and, if necessary, adjust the expansion valve. **Attention!** It is necessary to adjust the expansion valve at a temperature in the cooled volume close to the specified one;
- To calibrate the sensor of the controller according to the average temperature in the refrigerated volume. **Attention!** Calibration of the sensor must be carried out at steady state. Temperature control must be carried out using digital thermometers with a measurement accuracy of no more than  $\pm 1$  °C.

### **When installing the Multideck cabinets at the place of operation it is necessary to observe the following rules:**

- Not to allow the cabinet's rear wall to deviate from the vertical line more than 2 degrees
- Do not install the cabinet in the fire-hazardous areas
- Do not use the drainage pipes as supports for the freon lines
- Ensure that there is a slope of the drain pipe in the entire sewer line so that to provide a good condensate drain
- Do not place the cabinet in the areas where there is a possibility of a strong air movement (more than 0.2 m/s); for example, close to the ceiling and wall outlets of climate, ventilation, and heating systems; the adjacent rooms' doors that are frequently open); under direct sunlight
- Do not place the cabinet in the vicinity of heat sources (such as heating batteries, food heating and cooking equipment, and air-conditioning)
- Do not put the cabinet in the open air, that is, under the influence of atmospheric precipitation

- Before connecting the cabinet to the power supply line, one must make sure that the technical data given in the nameplate match the electricity generating plant's characteristics.

**NOTE:** ALL TASKS ON THE CABINET INSTALLATION AND CONNECTION TO A POWER SOURCE SHOULD BE ENTRUSTED TO SPECIALIZED TECHNICIANS.



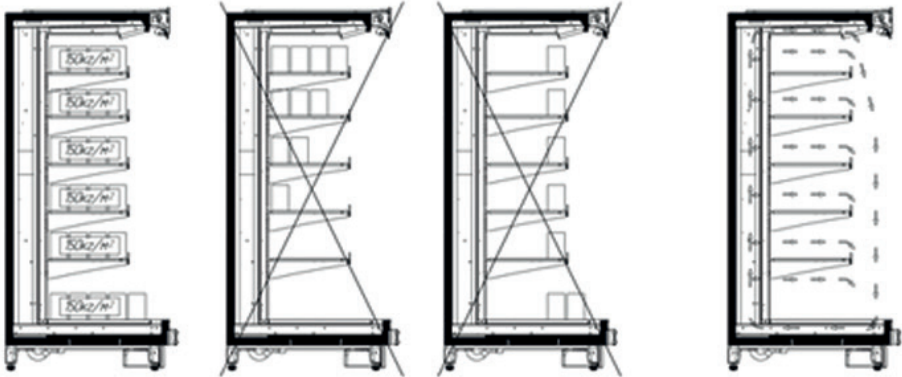
## DAILY USE

### Attention!

For trouble-free operation of the refrigerating equipment, the following actions must be carried out 1 time per month:

1. Carry out a quality cleaning of the condenser (built-in unit)
2. Full defrost with disconnecting from the power supply of any low-temperature equipment
3. Clean condensate drainage systems with application of water supply units for rinsing under pressure
4. Clean the housing of products from outside things that got into the internal parts during operations
5. Check all connections of parts which provide electric supply (technical maintenance)
6. Check the control device settings (compliance with the recommended factory by the manufacturer)
7. Lubricate the mechanical components of the equipments
8. Perform a high-quality hygienic cleaning with application of soft cleaning agents of all parts of refrigerating equipment (exclude abrasive cleaning products and products containing active and acid components)
9. Checking the temperature of the refrigerant condition, especially multiplexed connections.

**The chilling temperature checking** is performed by using a specialized mechanical thermometer or by indications on the controller installed.



**Loading the cabinet** is carried out under the following important rules:

Food products that are placed in the cabinet must already be pre-cooled to a storage temperature for the items to be laid out (here, you need to follow the product's storing rules specified on its packaging). At the Cabinet's initial start-up or at start-up after performing a complete hygienic cleaning, the Cabinet should be loaded with products after 2 hours of switching on the refrigerating component, whilst making sure that temperature on the controller's display corresponds to the stated one on the nameplate with technical characteristics.

- The products placement must be performed uniformly and accurately and without overloading the shelves (not more than 150 kg/m<sup>2</sup>).
- The Cabinet's top shelf is used to hand over products from a salesclerk to a customer, but it doesn't serve as an extra space for products placement outside the display enclosure.

The cabinet's shelves overload can lead to disruption of its load-bearing structures and to personal injuries, respectively.

- Placement of products is to ensure the free flow of air circulation between the rows of items laid out on each shelf.
- For optimal work of the cabinet, a stock of products is distributed equally while no blank space leaving.
- It is necessary to leave a 30 – 50mm layer of air between the products and the shelf above.
- You should first seek to sell the products that have been laid out in the cabinet before the latest ones (food product turnover).
- At products placing it is necessary to take into account their sell-by date marked by the producer of the items.
- When displaying products in the cabinet one need to respect rules and regulations of the sale of the given products, which are specified by the supplier (conditions of temporary storage, temperature range, etc.).
- It is forbidden that the cabinet's air intake and distribution grills to be blocked with the products and other objects.

**Do not place products in the cabinet which have an aggressive component (salt, acid, ect. ) being set abroach.**

**Attention!** Controllers, which the appliances with integral condensing units are fitted with, have an access password that is known only to the Manufacturer's specialists. In the public domain there are only those parameters that are guaranteed by the manufacturer and that doesn't affect the preset operational mode of the appliance.

### **Attention!**

Food products to be placed in the refrigerated cabinet must be cooled up to the temperature of storage of the placed product. (I.e. to a temperature of refrigerated inclosure which is declared in the technical documentation:

- Observe the rules for placed products storage that are indicated on the package and contained in the sanitary code and regulations
- When products are laid out, circulation of free flow of air between the rows of the placed products on each display shelf must be provided
- For better performance of the refrigerated cabinet the products are to be laid out evenly, while leaving no empty spaces
- The products placement must be performed uniformly and accurately and without overloading the shelves (not more than 150 kg/m<sup>2</sup>)
- It is necessary to leave an air layer of 30-50 mm between the products and the upper shelf
- It is forbidden that air-intake and air-venting grilles of the showcase to be covered with products
- Do not place the cabinet in the areas where there is a possibility of a strong air movement (more than 0.2 m/s)
- Ambient operating conditions must comply with the standards stated in the operating manual (ambient air temperature up to + 25 °C, relative air humidity up to 60%) - measurements to be carried out according to the rules specified in GOSTs and ISO 23953-2: 2005.

## **REPAIR AND CLEANING**

### **Attention!**

That it is necessary to perform not less often than once a month. The current preventive check should be carried out at least once every 12 months from the beginning of the operation of the shop window.

**To perform repair and cleaning of the cabinet, do the following:**

- Disconnect the cabinet of voltage
- Remove all the products from the cabinet
- Periodically check and make sure of effectiveness of the hydraulic connections
- During the hygienic cleaning do not splash the cabinet's electrical components with detergents
- The cabinet's internal elements should be cleaned for the purpose of pathogenic microorganisms removing, thereby providing protection to the products.
- During the cleaning take care that there is no water contact with the fans, lamps, electrical wires, and electrical appliances.

- All works on the repair and cleaning of the cabinet must be performing by qualified specialists who are authorized and admitted to such works.

**In case of finding of any deviations in the cabinet operation, before to address the Customer Service Center, it is necessary without fail checking the following:**

1. Since the refrigerated cabinet is designed to keep the temperature of exposed-to-view products, therefore the food items can be placed in the cabinet only when they have been pre-cooled to the required storage temperature that is not less than that stated operating temperature of the cabinet.
2. The refrigerated cabinet has been developed and made to preserve and exhibit fresh food and semi-finished products. It is forbidden to store in the cabinet the items that are not specified in the Instruction Manual; including pharmaceutical articles.
3. Whether all working operations (loading, unloading, maintenance, repairs, monthly service, etc.) have been carefully made.
4. Whether the operating conditions specified in these instructions have been met (ambient air temperature, humidity of the operating environment, and etc.).
5. Whether there are any violations of rules on the location of heating and cooling devices in relation to the cabinet (these rules are listed in this Manual); whether there are any draughts and direct sunlight.
6. Whether there is not overload of the cabinet by the products.

## **MAINTENANCE**

Scheduled maintenance is the best solution, since with this approach, the identification and elimination of certain faults occurs in advance. It is held at least once a month, 2-3 times a month if necessary. The conclusion of a contract for maintenance occurs after the purchase of equipment.

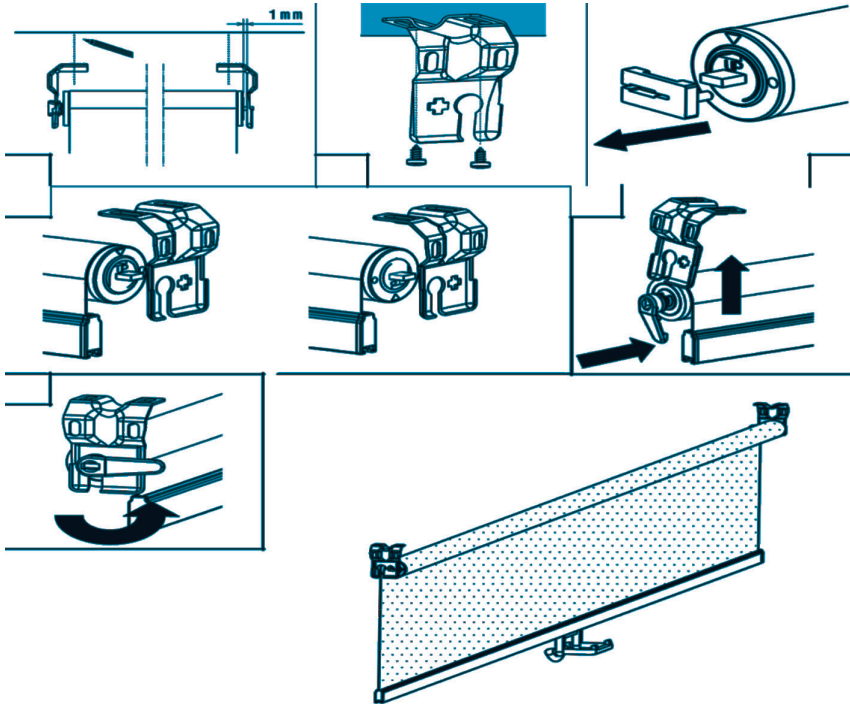
**The list of works carried out during the maintenance of refrigeration equipment includes:**

- Broaching threaded connections;
- Broach of electrical contacts;
- Checking the refrigeration system for leaks;
- Cleaning the condenser as it gets dirty, but at least once a month;
- Checking the operability of electrical and mechanical components of refrigerated furniture;
- Checking the operability of the specified controller parameters;
- Broaching and adjusting the opening parts of the equipment.

**Attention!** This list is not exhaustive. You can request additional information from the technical support service of the manufacturer.

Timely and competent maintenance of refrigeration equipment is the basis for its uninterrupted and long-term operation.

## REPLACEMENT OF LIGHTING



### Bulb replacement:

1. Turn off the power.
2. Disconnect the power plug from the lamp.
3. Gently bend the bracket retaining lamp.
4. Remove the lamp from the lamp holder.
5. The lamp must be replaced with an equivalent.
6. To place a new lamp, repeat the same procedure.

The recycling of used lamps must comply with applicable law.

If the equipment is equipped with lighting other than LED lamps, if necessary, please contact the service department of the manufacturer.

*Work must be carried out by qualified specialists who have permission and permission o carry out such work.*

## WARRANTY

Standard guarantee is 12 months;

If not otherwise is pre-insured by the contract for delivery.

**Important! Non-compliance with the prescription of this instruction for operating.**

**A warranty does not cover!**

1. On the glass
2. In case of failure to comply with all the above paragraphs of this user manual
3. Use of the unit for other purposes
4. Showcase operation under improper conditions and use
5. Repair or disassembly of the display case during the warranty period
6. In case of damage from improper transportation
7. Warranty replacement is possible upon detection of a defect, immediately upon receipt of the equipment.
8. On lining parts with mechanical damage to their surface.
9. For all damaged equipment, if the fact of detection of a defect is not fixed in the service department of the manufacturer within 48 hours from the date of dispatch of the product from the factory

### Putting into operation of the article

Performing of all operations on the installation, assembly, connection of the wall-sited cabinet are to be entrusted to a specialized technical staff, which is to complete a "REPORT OF PUTTING INTO OPERATION OF THE ARTICLE" with the obligatory condition of its submitting by request to the Customer Service Center at the Manufacturer. It is recommended that the given Report has been kept by a person who is responsible for the operation of the Article.

### Prohibitions and regulations:

- If the Cabinet is not used for a long time, it is necessary to disconnect it from mains supply
- The Cabinet should not be exposed to rain and other natural phenomena
- Do not open and do not leave open the electrical control unit without control by a specialist
- Condensate (water), which is formed while the evaporator defrosting is to be drained into sewerage network
- Do not store prohibited items, including aerosol cans, and so on in the given appliance

**REPORT OF 1. INSTALLATION**

City \_\_\_\_\_

Owner \_\_\_\_\_

Name of person to start up the article \_\_\_\_\_

The Article has been handed over to maintenance service to \_\_\_\_\_  
(Full name, Name of the Business)The address of Organization to provide maintenance service \_\_\_\_\_  
(Postal code, full address)Remarks for startup \_\_\_\_\_  
\_\_\_\_\_Operating conditions:                    1. The ambient temperature \_\_\_\_\_  
    2. The mains voltage \_\_\_\_\_  
    3. Relative humidity \_\_\_\_\_  
    4. Electricity supply point \_\_\_\_\_ (standard/with deflection) \_\_\_\_\_  
    5. Food products for loading \_\_\_\_\_

6. Effect of heating appliances \_\_\_\_\_ (available \_\_\_\_\_ /absence)

7. Effect of air flows \_\_\_\_\_ (available \_\_\_\_\_ /absence)

Scheduled active operations of the equipment per day \_\_\_\_\_ hours (doors closing/opening and etc.)

The Article Characteristics

\_\_\_\_\_ " \_\_\_\_\_ " \_\_\_\_\_

Serial number \_\_\_\_\_

Type of compressor \_\_\_\_\_

Temperature conditions \_\_\_\_\_

Chladone charge \_\_\_\_\_

Output \_\_\_\_\_

Voltage \_\_\_\_\_

The date of manufacture " \_\_\_\_\_ " \_\_\_\_\_ ,20 \_\_\_\_\_ .

**Supervision of putting into operation of the Article**Person in charge \_\_\_\_\_  
(Full name, Position, Name of the Business)Name of person representing the owner \_\_\_\_\_  
(Full name, Position)Name of person who has taken over the equipment for maintenance service \_\_\_\_\_  
(Full name, Position)

Date of the Report drawing up " \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_\_ .

This completed report with the seal is to be authorized in the customer service center of the manufacturer.



## CLAIMS

In the event of origin of valid claims on the cabinet's operation quality (subject to the compliance with all regulations for the operation of refrigeration equipment), You must complete the Warranty Claim Application and submit it to the Customer Service Center at the Manufacturer.

### Warranty Claim Application

" \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .

From \_\_\_\_\_ Address: \_\_\_\_\_

\_\_\_\_\_  
(Name of the Business)

+45 \_\_\_\_\_

(Contact Phone Number)

(Contact Person's full name)

### Product Characteristics

\_\_\_\_\_ " \_\_\_\_\_ " \_\_\_\_\_ (Referred to in the Technical Data)

Serial number \_\_\_\_\_

Type of compressor \_\_\_\_\_

Temperature conditions \_\_\_\_\_

Amount of freon \_\_\_\_\_

Output \_\_\_\_\_

Voltage \_\_\_\_\_

Date of manufacture " \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ . (Referred to in the Technical Certificate)

Date of acceptance of the equipment" \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .

Date of start-up of the equipment " \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .(Referred to in the "Putting into Operation Report")

Date of failure " \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .

Failure symptoms (the most detailed information) \_\_\_\_\_

Alleged reasons for the failure (the most detailed information) \_\_\_\_\_

A person who has detected the defect \_\_\_\_\_  
(Full name, Position, the Business)

A situation in which the defect has been detected \_\_\_\_\_

(at the installation, at start-up, during use of the equipment, at maintenance service, at doing repairs, in storage, and so on) Removal data \_\_\_\_\_

Method and timing of return of the component parts requiring replacement \_\_\_\_\_

Date of addressing to the Customer Service Center at the Manufacturer \_\_\_\_\_

" \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .

Name of a representative of the Customer Service Center who has received the WARRANTY CLAIM APPLICATION

Date of acceptance of the WARRANTY CLAIM APPLICATION" \_\_\_\_\_ " \_\_\_\_\_ , 20 \_\_\_\_ .

(Filled by Customer/Representative of service organization/Person who detected the defect)

**Please, fill the form in block letters.**

The Claim won't be considered and the replacement of the component parts won't be carried out without rightly-filled the WARRANTY CLAIM APPLICATION.

## CLIMATE AND TEMPERATURE CLASSES

Refrigerated trade cabinets, counters and showcases. Requirements, methods and test conditions ISO 23953-2:2015

Climatic class	Dry bulb air temperature, °C	Relative air humidity, %	Dew-point temperature, °C	Mass content of water vapor in dry air (moisture content), g/kg
0	20	50	9,3	7,3
1	16	80	12,6	9,1
8	24	55	14,4	10,2
2	22	65	15,2	10,8
3	25	60	16,7	12,0
4	30	55	20,0	14,8
6	27	70	21,1	15,8
5	40	40	23,9	18,8
7	35	75	30,0	27,3

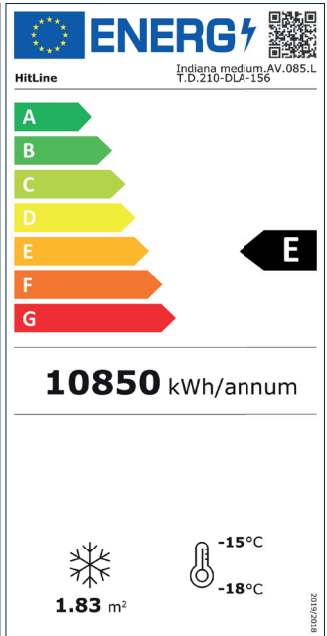
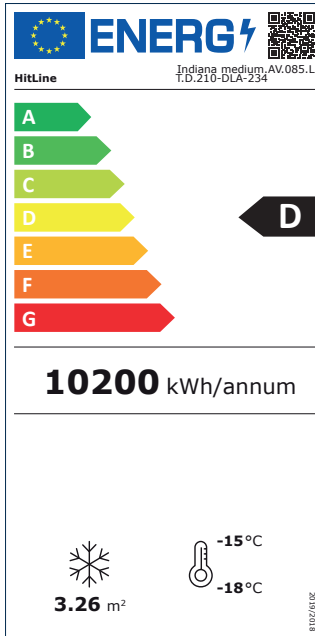
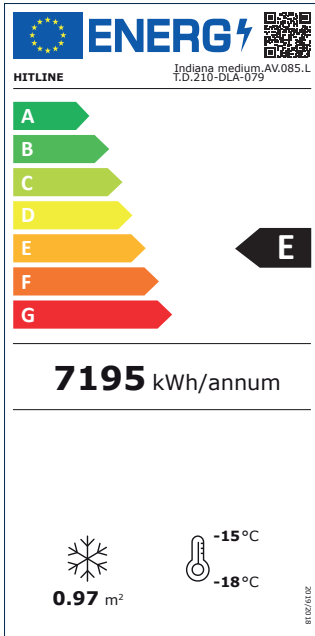
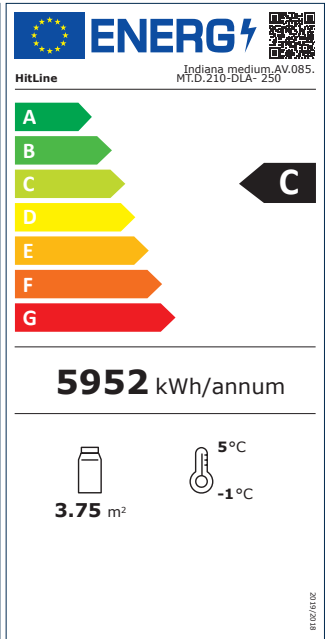
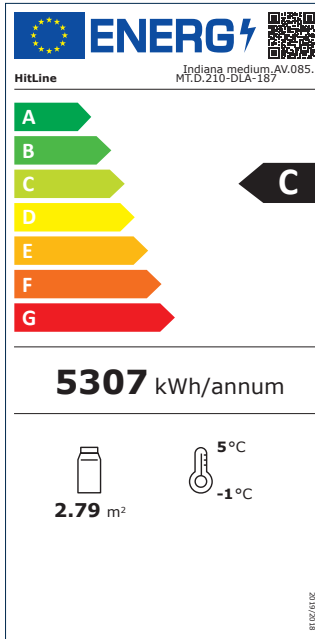
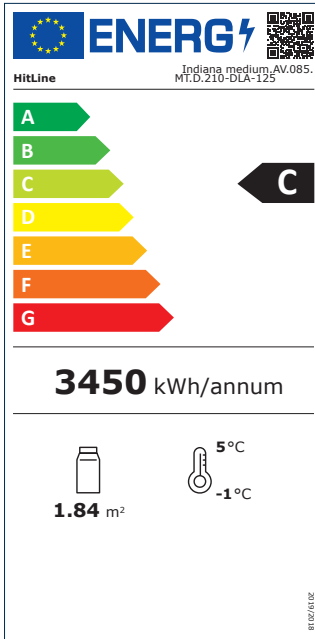
**Note** - The mass content of water vapor in an atmosphere of dry air is one of the main parameters affecting the productivity and energy consumption of CRE. Thus, the climatic classes of CRE in this table are ranked by increasing the mass of water vapor in dry air.

### Temperature classes ISO 23953-2:2015

Class	The highest temperature, qah, of the warmest M-pack is colder than or equal to ab	The lowest temperature, Ob, of the coldest M-pack is warmer than or equal to b °C	The highest minimum temperature, Oal, of all M-packs is colder than or equal to a
L1	-15	-	-18
L2	-12	-	-18
L3	-12	-	-15
M0	+4	-1	-
M*	+6	-1	-
M1	+5	-1	-
M2	+7	-1	-
H1	+10	+1	-
H2	+10	-1	-
S	Special classification		

For class M - the highest temperature of the warmest package qah is colder than or equal to 6.1 °C, but on average the warmest M-package is colder than or equal to 5 °C/.

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