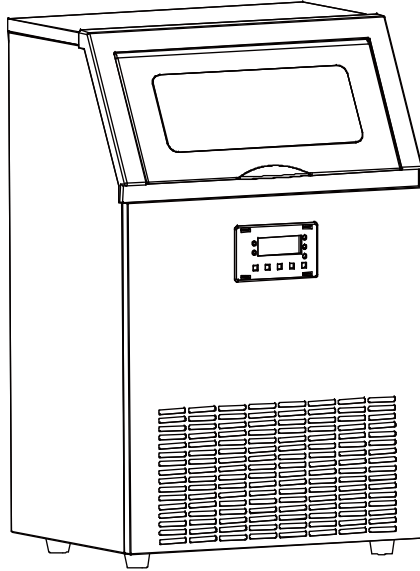


# DEVANTI®

## Commercial Ice Maker Instruction Manual



### Product spec:

	IM-A-ZB45F-COM	IM-A-ZB60F-COM
Daily capacity (24 hours)	45kg/99lbs	60kg/132lbs
Ice storage capacity	15kg/33lbs	15kg/33lbs
Ice grid Q'ty	45pcs(5*9)	60pcs(5*12)
Power	370W	400W
Refrigerant	R290	R290
Water supply mode	Tap water	

- Thank you for using our products;
- You should read this manual in its entirety prior to equipment setup, operation, and maintenance.
- Our company has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.
- The standards without date numbered in this manual will carry out the current latest valid version.

## WARNINGS

**DANGER** – Risk of fire or explosion. flammable refrigerant used. to be repaired only by trained service personnel. do not puncture refrigerant tubing.

**CAUTION** – Risk of fire or explosion. flammable refrigerant used. consult repair manual/owner's guide before attempting to service this product. all safety precautions must be followed.

**CAUTION** – Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. flammable refrigerant used.

**CAUTION** – Risk of fire or explosion due to flammable refrigerant used. follow handling instructions carefully in compliance with local government regulations.

**CAUTION** – This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. children should be supervised to ensure that they do not play with the appliance.

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

**WARNING** – Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

**WARNING** – Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

**WARNING** – Do not damage the refrigerating circuit.

**WARNING** – Do not use electrical appliances inside the food/ice storage compartments unless they are of the type recommended by the manufacturer.

### Safety Tips

The climatic class of appliance is 4 and 5, the meaning of them as below:

Test room climate class	Dry bulb temperature(°C)	Relative humidity(%)	Dew point(°C)
4	30	55	20
5	40	40	23.9

Flammable refrigerant used, this appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.



The triangle warning sign means “warning; Risk of fire / flammable materials”



Means : connection to portable water supply

**WARNING** – Flammable refrigerant use, the component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.

**WARNING** – If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

**WARNING** – The new hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.



**WARNING** – Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.

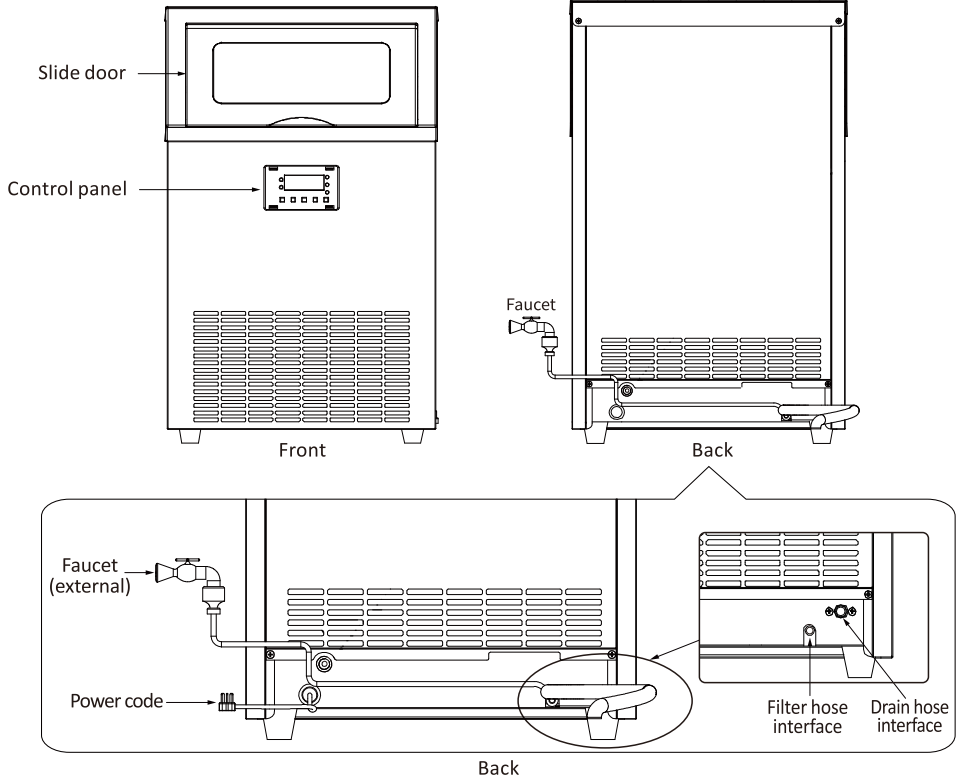
**WARNING** – The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).

**WARNING** – Do not pierce or burn. Be aware that refrigerants may not contain an odour.

**WARNING** – Keep any required ventilation openings clear of obstruction.

# INSTALLATION INSTRUCTIONS

## (1) Structure and interface

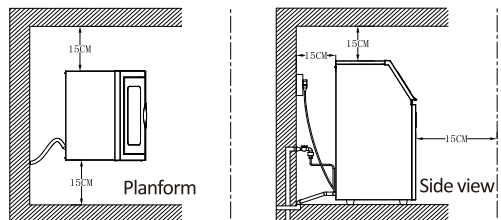


## (2) Install your ice maker and placement

2-1. The accessories of the ice maker:

No	Accessory	Quantity
①	Drain hose	1
②	Water inlet hose	1
③	Ice scoop	1
④	Faucet adapter	1
⑤	Thread seal tape	1

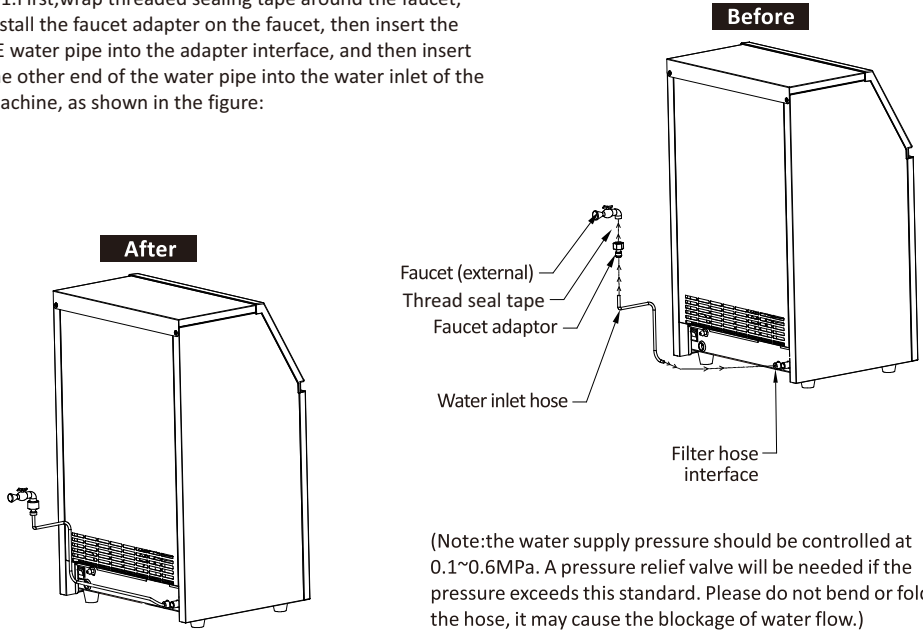
2-2. Please guarantee the necessary space around the ice maker for ventilation according to below layout:



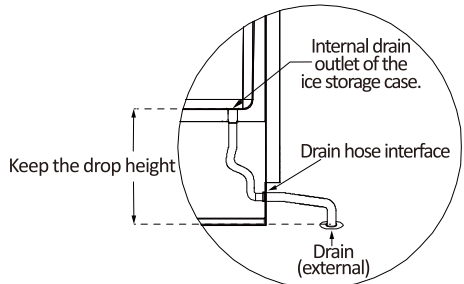
2-3. Please wipe the ice storage case with a clean and wet cloth before the initial use of the ice maker, to get rid of the dust and dirt in the storage case and keep it clean for ice storage.

## (1) Tap water supply mode

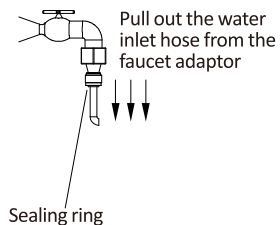
3-1. First, wrap threaded sealing tape around the faucet, install the faucet adapter on the faucet, then insert the PE water pipe into the adapter interface, and then insert the other end of the water pipe into the water inlet of the machine, as shown in the figure:



3-2. Insert one end of the drain hose to the drain hose interface on the ice maker, properly place another end to the drain. Please be attentive that the ice maker must be positioned higher than the drain, so that the water could be exhausted smoothly.



3-3. If you need to remove or replace the water pipe, rotate off the faucet adaptor, and then press the nozzle washer and pull out the water pipe in the opposite direction as shown in the figure. The other side is also removed by pressing.

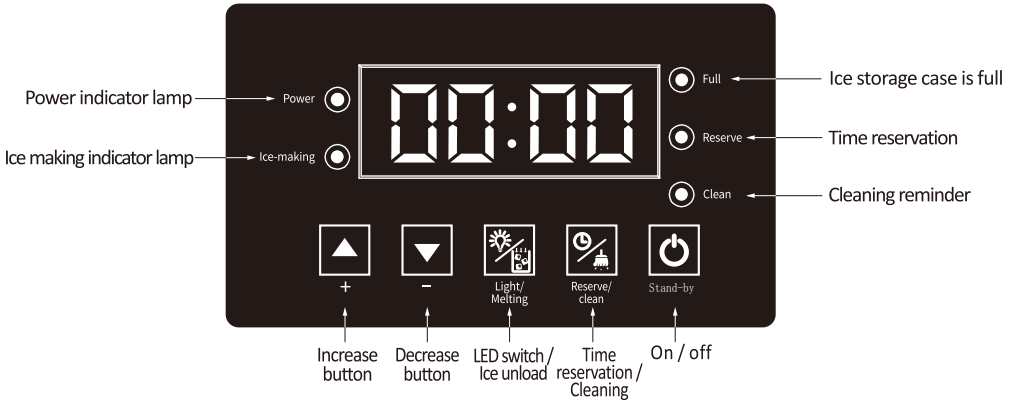







# CONTROL PANEL

Your ice maker is a commercial cooling product that provides the ice cube for commercial use. The ice maker could automatically adjust the ice making time according to the ambient temperature, so that to ensure the stability of ice making.

The recommended ambient temperature to use the ice maker is between 10~38°C/ 50~100°F, humidity should be between 40%~85%, designed lifespan for 3 years.

## (1)Function of control panel



Key	Function	Operation	Remarks
	Power on / off	Long press to turn on / off the ice maker	To avoid unintentional operation, there will be a countdown for 3 second after turn on.
	Time reservation / Cleaning	When the ice maker is power off (connected with power): 1.Long press to enter the cleaning mode 2.Short press once to enter reservation mode for	When enter the cleaning mode, there will be a countdown for 3 second.
	LED switch / Ice unload	1.Short press once to turn on / off the internal LED 2. Long press for immediate ice unload	When enter the ice unload mode, there will be a
	Adjust the time (increase the time for ice maker / time reservation)	1.Short press once, it will indicate the remaining ice making time and the water temperature. 2.When setting the ice making time, short press once to increase the time by 1 minute. 3.When setting the reservation time, short press once to increase 1 hour.	In the setting mode, the increase or decrease span of ice making time is 1 min; In the reservation mode, the time span is 1 H.
	Adjust the time (decrease the time for ice maker / time reservation)	1.When setting the ice making time, short press once to decrease the time by 1 minute. 2.When setting the reservation time, short press once to decrease 1 hour.	


### Remarks:

- 1.During the ice making process, it will indicate the remaining ice making time. Short press the key “+” it will turn to indicate the water temperature for 10 seconds, after that it will resume to indicate the remaining ice making time, short press once it will indicate the remaining ice making time.
- 2.When the ice maker is out of service, you may still turn on / off the internal LED. The internal LED will be turned off automatically after 10 minutes.
- 3.During the ice making process, long press the key “+” for 3 seconds to enter the setting mode.

## (2) Setting modes

There are 6 setting modes of your ice maker: POWER OFF, ICE MAKING, ICE UNLOAD, RESERVATION, FAULTY MODE and CLEANING.

### ① POWER OFF

Under this mode, only power indicator lamp is turned on, the indicator screen will be off. Long press the key  , the ice maker will enter the working mode.


Long press the key  will enter the cleaning mode, short press to reserve the start-up time.


### ② ICE MAKING


After the ice maker entering the working mode, the unit will begin to work.

Before entering the working mode, please make sure the ice storage case is clean, the external faucet is turned on or there are sufficient water supply from the bottle.

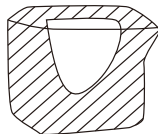
The system will begin to chill the water in the water case, when the temperature of water reaches the setting, the ice maker

You may adjust the thickness of the ice by adjusting the ice making time. By long pressing the key  to enter the time

If the ice is too thin, you may increase the ice making time by pressing the key  for 1~5 minutes, after unloading the ice, the next ice making time will be extended according to the adjustment.

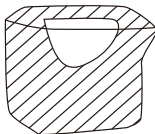
If the ice is too thick, you may decrease the ice making time by pressor the key  for 1~5 minutes, after unloading the ice, the next ice making time will be shortened according to the adjustment.

For reference when the ambient temperature is at 25°C:



Thin ice

8-11 minutes



Standard ice

12-15 minutes



Thick ice

16-18 minutes

### ③ ICE UNLOAD

When the countdown of ice making completes, the ice maker will enter the ice unload mode automatically. The ice cube will be unloaded from the ice grid.

Please keep the slid door closed when under this mode to avoid the injury may cause to the users.


You may hear the ice-crack when the ice is about to unload from ice grid.

You may hear the crash when the ice cube drops to the ice storage case.


If the ice cube is too thick, the ice cube may not be able to unload from ice grid, the ice maker will enter the Faulty mode.



Please process according to the fault code or contact for aftersales service.

If you prefer to stop the ice making process and unload the ice cube immediately,

long press the key  to unload the ice cube. Please do not turn off the unit before the ice unload process

### ④ RESERVATION

After connecting with rated power and before starting up the ice maker, short press the key  enter the Reservation

Press the key  each time to increase 1 hour, on the contrary press  each time to decrease 1 hour. Your may reserve 24 hours at the most.

If you set the reservation "12:00", which means your ice maker will automatically start up to make ice in 12 hours.

After reserving the time successfully, the time reservation lamp will turn on, and the LED display screen will begin the countdown to the next start-up.

If the power is off after reservation, the reservation will be resumed when the ice maker re-connects with power, and the countdown will start again from the beginning.


## ⑤ FAULTY MODE

When the ice maker enters the FAULTY MODE, the LED display screen will indicate the fault code:

Fault code	Fault diagnosis	Fault Phenomenon	Troubleshooting
<b>FULL</b>	Ice storage case is full	POWER and FULL lamp are turned on. LED display screen indicates FULL. Ice making process is stopped.	If the ice storage case is full, the ice cube may overflow and restrain the rebound of the guide plate, the magnet sensor switch could not return and close for 30 seconds, it will indicate FULL and the ice making will be stopped. Take out some ice cube or level the ice cube inside the case, so that the guide plate could be rebounded to close the magnet sensor switch, the ice making process will resume.
<b>E1</b>	Magnet sensor switch fault	POWER lamp is turned on. LED display screen indicates E1. Ice making process is stopped.	Check whether the ice storage case is full, or if anything restrains the rebound of the guide plate. Clear the obstacle so that the guide plate could rebound, restart the ice maker. If it still indicates E1, please contact the aftersales service.
<b>E2</b>	Ice making process fault	POWER lamp is turned on. LED display screen indicates E2. Ice making process is stopped.	Please contact the aftersales service.
<b>E3</b>	Sensor fault	POWER lamp is turned on. LED display screen indicates E3. Ice making process is stopped.	POWER lamp is turned on. LED display screen indicates E3. Ice making process is stopped.
<b>E4</b>	Water supply fault	POWER lamp is turned on. LED display screen indicates E4. Ice making process is stopped.	1. Please check if there is water supply. 2. Please check if the float switch is restrained by obstacle that it could not return. 3. Restart the ice maker. 4. If it still indicates E4, please contact the aftersales service to check the diaphragm pump and water inlet valve.
<b>Ec</b>	Communication fault	Communication fault happens on the power PCB and control PCB. It will resume when the triggering condition disappears.	

For any cases that the users could not handle, please contact for aftersales for assistance, please do not breakdown the machine by the user for check in any case.

## ⑥ CLEANING

After connecting with rated power and before starting up the ice maker, long press the key  for 3 seconds, it will enter the CLEANING mode.

The cleaning process will last for 10 minutes, and it will indicate the countdown on the LED display screen, the power indicator lamp and cleaning indicator lamp will be on.

The cleaning indicator lamp will be off and ice maker will be power off, after the cleaning process is finished.

# CLEAN AND MAINTENANCE

## 1. Clean:

Please follow this manual to maintain and maintain the ice machine in order to improve the reliability and service life, and to maintain hygiene while avoiding the increase of energy consumption coefficient of ice production.

Note: Maintenance must be done by a qualified technician.

WARNING: Before maintenance or manual cleaning, be sure to shut off the water source and power supply.

### Exterior Cleaning

Frequently clean the environment around the ice machine to keep it clean. Do not block the vents. The outer enclosure should be cleaned with a mild detergent and then wiped clean. If necessary, use commercial stainless steel cleaners and polishes. NOTE: Stainless steel may rust without proper maintenance.

### Interior Cleaning

The inside of the ice storage bin can be washed with water and cleaner solution. Rinse thoroughly with water. Repeat this process with a water and sanitizer solution.

Note: Check and confirm the water pressure is lower than the maximum allowed pressure. Do not flush the part above the water pump or the evaporator directly.

### Water Pipe

In order to ensure food safety, the water pipe of the ice machine should be cleaned regularly.

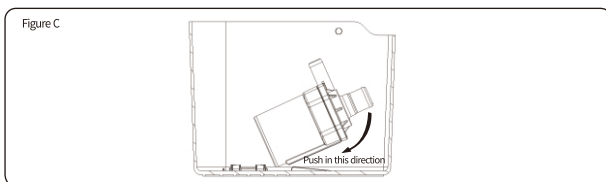
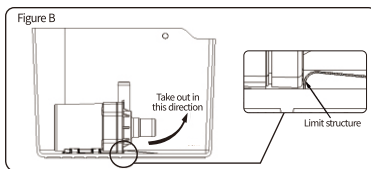
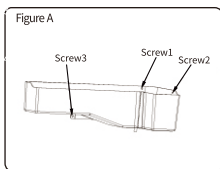
### Winterizing

Turn off the water and power supply, drain the residual water from the water trough inlet pipe and drain pipe.

Note: The maintenance of the ice machine is not covered by the manufacturer's warranty!

- (1) Machine casing Use a clean, soft cloth to wipe the outside of the ice maker at least once a week, and a damp cloth dampened with a neutral cleaner to wipe away grease or other impurities.
- (2) Ice scoop cleaning (Suggest once a week) Soak the ice scoop in a mixture of neutral cleaner and water for at least 3 minutes, then rinse with clean water and shake dry.
- (3) Refrigerator cleaning (Suggest once a week) Open the ice door, remove all the ice, clean the inside of the refrigerator with a neutral cleaner, and rinse with water. Then wipe the inner wall with a clean, neutral detergent cloth, rinse with water, and finally dry the inner surface with another clean cloth.

- (4) Water storage tank cleaning (Suggest once a week) The water storage box should be cleaned once a week, remove the power plug of the machine before cleaning, and then wipe the water storage box with neutral detergent, and then rinse with water. You can also remove the screws according to the position indicated in (Figure A), remove the water pump in the direction indicated in (Figure B), and take out the water storage box for thorough cleaning. After cleaning, (Figure C) push the water pump into the screw



- d) marking to the equipment continues to be visible and legible. Markings and signs that are illegible shall be corrected;
- e) refrigerating pipe or components are installed in a position where they are unlikely to be exposed to any substance which may corrode refrigerant containing components, unless the components are constructed of materials which are inherently resistant to being corroded or are suitably protected against being so corroded.

#### **Checks to electrical devices:**

Repair and maintenance to electrical components shall include initial safety checks and component inspection procedures. If a fault exists that could compromise safety, then no electrical supply shall be connected to the circuit until it is satisfactorily dealt with. If the fault cannot be corrected immediately but it is necessary to continue operation, an adequate temporary solution shall be used. This shall be reported to the owner of the equipment, so all parties are advised.

Initial safety checks shall include:

- a) that capacitors are discharged: this shall be done in a safe manner to avoid possibility of sparking;
- b) that no live electrical components and wiring are exposed while charging, recovering or purging the system;
- c) that there is continuity of earth bonding.

#### **Repairs to sealed components:**

During repairs to sealed components, all electrical supplies shall be disconnected from the equipment being worked upon prior to any removal of sealed covers, etc. If it is absolutely necessary to have an electrical supply to equipment during servicing, then a permanently operating form of leak detection shall be located at the most critical point to warn of a potentially hazardous situation.

Particular attention shall be paid to the following to ensure that by working on electrical components, the casing is not altered in such a way that the level of protection is affected. This shall include damage to cables, excessive number of connections, terminals not made to original specification, damage to seals, incorrect fitting of glands, etc.

Ensure that the apparatus is mounted securely.

Ensure that seals or sealing materials have not degraded to the point that they no longer serve the purpose of preventing the ingress of flammable atmospheres. Replacement parts shall be in accordance with the manufacturer's specifications.

#### **Repair to intrinsically safe components:**

Do not apply any permanent inductive or capacitance loads to the circuit without ensuring that this will not exceed the permissible voltage and current permitted for the equipment in use.

Intrinsically safe components are the only types that can be worked on while live in the presence of a flammable atmosphere. The test apparatus shall be at the correct rating.

Replace components only with parts specified by the manufacturer. Other parts can result in the ignition of refrigerant in the atmosphere from a leak.

#### **Cablings:**

Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.

#### **Detection of flammable refrigerants:**

Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.

The following leak detection methods are deemed acceptable for all refrigerant systems.

Electronic leak detectors may be used to detect refrigerant leaks but, in the case of FLAMMABLE REFRIGERANTS, the sensitivity might not be adequate, or might need recalibration. (Detection equipment shall be calibrated in a refrigerant-free area.) Ensure that the detector is not a potential source of ignition and is suitable for the refrigerant used. Leak detection equipment shall be set at a percentage of the LFL of the refrigerant and shall be calibrated to the refrigerant employed, and the appropriate percentage of gas (25 % maximum) is confirmed.

Leak detection fluids are also suitable for use with most refrigerants but the use of detergents containing chlorine shall be avoided as the chlorine can react with the refrigerant and corrode the copper pipe-work.

## 2. Maintenance:

### Attentions of flammable refrigerants

Servicing shall be performed only as recommended by the manufacturer.

### Qualification of workers

Every working procedure that affects safety means shall only be carried out by competent persons that qualification of the working personnel for maintenance, service, and repair operations.

Examples for such working procedures are

- a) breaking into the refrigerating circuit;
- b) opening of sealed components;
- c) opening of ventilated enclosures.

### Checks to the area

Prior to beginning work on systems containing FLAMMABLE REFRIGERANTS, safety checks are necessary to ensure that the risk of ignition is minimised.

### Work procedure

Work shall be undertaken under a controlled procedure so as to minimise the risk of a flammable gas or vapour being present while the work is being performed.

### General work area

All maintenance staff and others working in the local area shall be instructed on the nature of work being carried out. Work in confined spaces shall be avoided.

### Checking for presence of refrigerant

The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants, i.e., nonsparking, adequately sealed, or intrinsically safe.

### Presence of fire extinguisher

If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand. A dry chemical or CO<sub>2</sub> fire extinguisher should be adjacent to the charging area.

### No ignition sources

No person carrying out work in relation to a REFRIGERATING SYSTEM which involves exposing any pipe work shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removing and disposal, during which refrigerant can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed.

### Ventilated area

Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.

### Checks to the refrigerating equipment

Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times, the manufacturer's maintenance and service guidelines shall be followed. If in doubt, consult the manufacturer's technical department for assistance.

### The following checks shall be applied to installations using FLAMMABLE REFRIGERANTS:

- a) the actual REFRIGERANT CHARGE is in accordance with the room size within which the refrigerant containing parts are installed;
- b) the ventilation machinery and outlets are operating adequately and are not obstructed;
- c) if an indirect refrigerating circuit is being used, the secondary circuit shall be checked for the presence of refrigerant;

If a leak is suspected, all naked flames shall be removed/extinguished.

If a leakage of refrigerant is found which requires brazing, all of the refrigerant shall be recovered from the system. Removal of refrigerant shall be according to instruction of removal and evacuation.

#### **Removal and evacuation:**

When breaking into the refrigerant circuit to make repairs – or for any other purpose –conventional procedures shall be used. However, for flammable refrigerants it is important that best practice be followed, since flammability is a consideration. The following procedure shall be adhered to:

- a) safely remove refrigerant following local and national regulations;
- b) purge the circuit with inert gas;
- c) evacuate (optional for A2L);
- d) purge with inert gas (optional for A2L);
- e) open the circuit by cutting or brazing.

The refrigerant charge shall be recovered into the correct recovery cylinders if venting is not allowed by local and national codes. For appliances containing flammable refrigerants, the system shall be purged with oxygen-free nitrogen to render the appliance safe for flammable refrigerants. This process might need to be repeated several times. Compressed air or oxygen shall not be used for purging refrigerant systems.

For appliances containing flammable refrigerants, refrigerants purging shall be achieved by breaking the vacuum in the system with oxygen-free nitrogen and continuing to fill until the working pressure is achieved, then venting to atmosphere, and finally pulling down to a vacuum (optional for A2L). This process shall be repeated until no refrigerant is within the system (optional for A2L). When the final oxygen-free nitrogen charge is used, the system shall be vented down to atmospheric pressure to enable work to take place.

Ensure that the outlet for the vacuum pump is not close to any potential ignition sources and that ventilation is available.

#### **Charging procedures:**

In addition to conventional charging procedures, the following requirements shall be followed.

- a) Ensure that contamination of different refrigerants does not occur when using charging equipment. Hoses or lines shall be as short as possible to minimise the amount of refrigerant contained in them.
- b) Cylinders shall be kept in an appropriate position according to the instructions.
- c) Ensure that the REFRIGERATING SYSTEM is earthed prior to charging the system with refrigerant.
- d) Label the system when charging is complete (if not already).
- e) Extreme care shall be taken not to overfill the REFRIGERATING SYSTEM.

Prior to recharging the system, it shall be pressure-tested with the appropriate purging gas. The system shall be leak-tested on completion of charging but prior to commissioning. A follow up leak test shall be carried out prior to leaving the site.

#### **Decommissioning:**

Before carrying out this procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.

- a) Become familiar with the equipment and its operation.
- b) Isolate the system electrically.
- c) Before attempting the procedure, ensure that:
  - i) mechanical handling equipment is available, if required, for handling refrigerant cylinders;
  - ii) all personal protective equipment is available and being used correctly;
  - iii) the recovery process is supervised at all times by a competent person;
  - iv) recovery equipment and cylinders conform to the appropriate standards.
- d) Pump down refrigerant system, if possible.
- e) If a vacuum is not possible, make a manifold so that refrigerant can be removed from various parts of the system.
- f) Make sure that cylinder is situated on the scales before recovery takes place.
- g) Start the recovery machine and operate in accordance with instructions.

- h) Do not overfill cylinders (no more than 80 % volume liquid charge).
- i) Do not exceed the maximum working pressure of the cylinder, even temporarily.
- j) When the cylinders have been filled correctly and the process completed, make sure that the cylinders and the equipment are removed from site promptly and all isolation valves on the equipment are closed off.
- k) Recovered refrigerant shall not be charged into another REFRIGERATING SYSTEM unless it has been cleaned and checked.

**Labelling:**

Equipment shall be labelled stating that it has been de-commissioned and emptied of refrigerant. The label shall be dated and signed. For appliances containing FLAMMABLE REFRIGERANTS, ensure that there are labels on the equipment stating the equipment contains FLAMMABLE REFRIGERANT.

**Recovery:**

When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.

When transferring refrigerant into cylinders, ensure that only appropriate refrigerant recovery cylinders are employed. Ensure that the correct number of cylinders for holding the total system charge is available. All cylinders to be used are designated for the recovered refrigerant and labelled for that refrigerant (i.e., special cylinders for the recovery of refrigerant). Cylinders shall be complete with pressure-relief valve and associated shut-off valves in good working order. Empty recovery cylinders are evacuated and, if possible, cooled before recovery occurs.

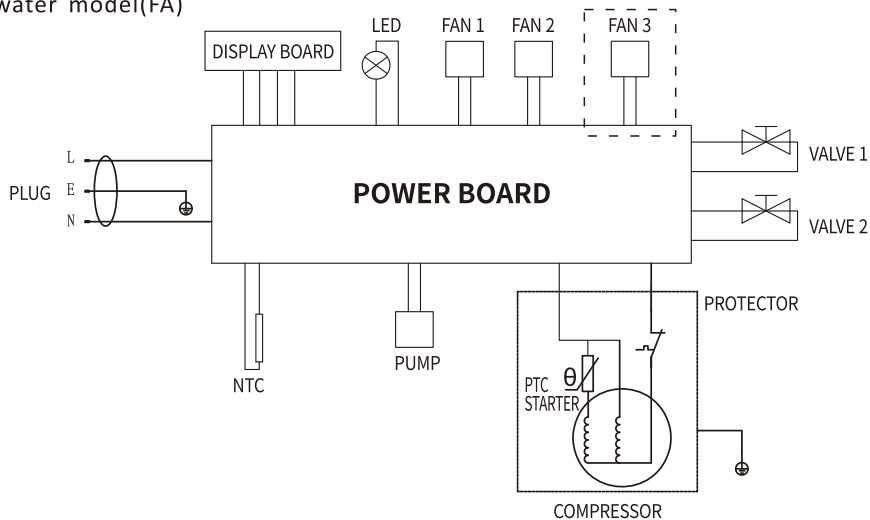
The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS. In addition, a set of calibrated weighing scales shall be available and in good working order. Hoses shall be complete with leak-free disconnect couplings and in good condition. Before using the recovery machine, check that it is in satisfactory working order, has been properly maintained and that any associated electrical components are sealed to prevent ignition in the event of a refrigerant release. Consult manufacturer if in doubt.

The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

If compressors or compressor oils are to be removed, ensure that they have been evacuated to an acceptable level to make certain that FLAMMABLE REFRIGERANT does not remain within the lubricant. The evacuation process shall be carried out prior to returning the compressor to the suppliers. Only electric heating to the compressor body shall be employed to accelerate this process. When oil is drained from a system, it shall be carried out safely.

## 5. Circuit diagram

Tap water model(FA)



## 6. WARRANTY NOTICE

Warranty commitment:

1. On the premise that users abide by the rules of use and maintenance, our company provides a one-year free warranty for the entire machine and a three-year compressor warranty (calculated from the date of purchase) for any damage to parts caused by product quality issues.

2. The following situations are not covered by the warranty, and users are required to pay the corresponding material and maintenance costs.

- (1) Damage caused by violation of operating procedures.
- (2) Damage caused by the use of mismatched power supplies and components.
- (3) Damage caused by non-compliance with the instructions during installation and use.
- (4) Any damage caused by human or accidental factors.
- (5) Damage caused by self-repair and modification without our company's approval.
- (6) Aging or scratches on the surface shell of the product.
- (7) Free warranty period exceeding 1 year.

3. If the user discovers any quality issues with the product during use, please contact customer service and provide this warranty card. After customer service verifies the user information and factory number, we will provide warranty services to the user as soon as possible.

4. After the free warranty period expires, users can still receive paid repair services provided by our company and charge the required cost of repair.

5. After purchasing the product, please keep this warranty card properly. This card must be provided during warranty, otherwise it will be invalid.

### User Information:

**Name:**

**Phone No. :**

**Address:**

### Product Information:

**Model:**

**Purchase date:**

**Purchased by:**



