

Notes on CS OAM 7A-10

DAILY USE

- For use in environments less than 75° F and less than 60% humidity.
- Models OAM 7 and 9 are 110 Vol. 7. Model OAM 12 is 220 Vol. 7 and has a separate cord for condensation, evaporation, and drip pan and must be used. Be sure these are grounded properly.
- Do not place beside heat source, in direct sun, close to doors, or directly under vents, as this can affect air curtain and temperature.
- It is normal for temperature to rise during defrost.
- Shelf capacity is 66 lbs.
- Do not block air flow with product.
- Keep unit clean inside.
- Handle night curtain carefully to avoid damage.

DEFROSTING

- Units are designed to defrost 4 (four) times in 24 hours, for 30 minutes (half an hour) each time.
- If times need adjustment, contact Coldsells.com for info. at: 704-321-9204

TEMPERATURE CONTROL

- Contact Coldsells.com for temperature control adjustment, as damage to compressor can occur due to incorrect settings.

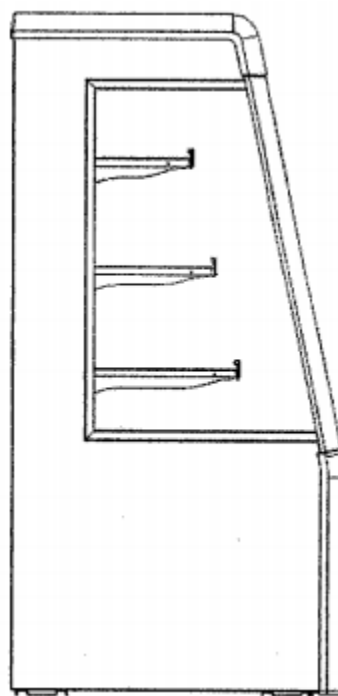
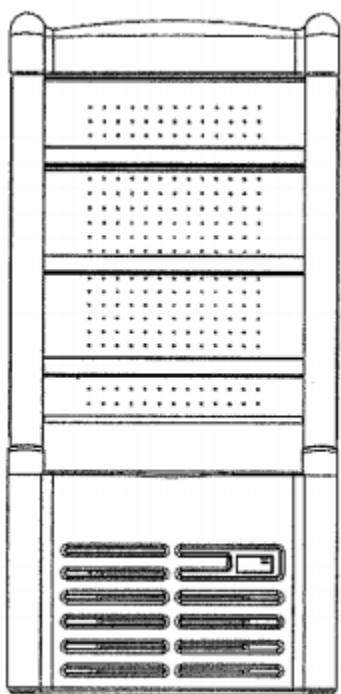
CLEANING MAINTENANCE

- Use soft cloth to wipe unit down, inside and out.
- Do not let food scraps or ice blocks drain.
- Unit air filter, condenser-coil, and condenser fan motor & blades should be professionally cleaned every 6 months, or more often in dirty environments.

CS OAM 7A-10 Store Series Instruction

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Precaution for use

1. The display cases should be used in an environment with temperature less than 75° F, and relative humidity less than 60%; higher temperature and humidity will affect the cabinet's running.
2. The leakage protection device must be installed and grounded adequately. Running voltage can be changed within AC 220V \pm 10%, if the voltage is unstable, choose stabilizer with proper capacity.
3. Cabinets should not be placed close to doors, open vents, a heat source, or under direct sunlight, in order to avoid damaging air curtain and affecting refrigeration effect.
4. It is normal for the internal temperature to rise during defrosting periods.
5. A needle type valve is used for system tests and refilling of the refrigerant, so the cabinet should only be touched by a professional, to prevent refrigerant leakage.
6. Inflammable, explosive, or volatile liquid or gas should not be stored within the refrigeration unit.
7. The shelves have a weight limit of 66 lbs. for storage.
8. To avoid damage to the cabinets, goods should be carefully placed in/taken out carefully.
9. Products should be placed in such a way as to avoid the blockage of airflow. This will harm the storage effect and increase energy consumption.
10. Be sure to regularly replace items within the unit, abiding by the "first in, first out" principle, to prevent deterioration of edible goods inside the cabinet.
11. Food scraps should be cleaned out on a scheduled basis, to prevent blockage of the drain (which could lead to ice clogging).
12. Do not store foods indefinitely within the cabinet, follow the written shelf life.
13. Foods stored in the unit should have proper & suitable packaging.
14. ??
15. The night curtain should be handled carefully.
16. Circuit inspections should be completed and recorded every two hours for temperature changes.

Note: The leakage protection device should be inspected once a month. If the cabinet is malfunctioning/behaving strangely, professionals should be called to

complete the inspection. Before said inspection, the powers should be cut off, and security suits & special tools should be utilized.

Main Characteristics

1. Illumination

The top of the display case is installed with lights, which are controlled by an on and off switch. The lighting instruments use standard parts, which may be changed easily if needed. The change should occur in accordance with the maintenance instruction, and the power should be turned off prior to changing.

2. Defrosting

The frost from the display case should be removed at certain intervals, to prevent the cooling capacity from degrading. The frequency of defrosting is usually 4 times/24 hours; with the average duration of 30 minutes per defrosting session. These settings may be changed- to learn how the process works, the user should contact Coldsells.com at: 704-321-9204. It is normal for the temperature of the cabinet to rise while the defrosting process occurs; this will/should not affect the regular usage of the product.

3. Heating Preservation

The display case is equipped with a night curtain, which may be used for energy conservation and food sanitation during non-business hours. When using, please handle with care to avoid damage.

4. Temperature Control

An internal temperature controller is located in the AC-box of the display case. In order to prevent damage to the compressor, professionals alone should alter the temperature setting of the cabinet.

Daily Cleaning (& Maintenance)

Interval	Location	Content, method, and instruction for maintenance and cleaning
Clean in time	Outside components	Wipe away water stains, dust, blots, rust, trace of adhesive tape, etc.; with a soft cloth with water. If necessary, neutral detergent may also be used. Any stain left by detergent may be wiped away with water. <i>Note: areas containing salt (that are close in proximity to the food/edible goods being stored in cabinet) must be cleaned with increased vigor.</i>
Clean in time	Shelf for goods	Food scraps and other foreign matter must be removed, in time. To wipe away water stains and blot, use a soft cloth and water. <i>Note: Every corner should be cleaned, in order to prevent bacterial growth.</i>
Once/month	Inner surface & attachment of display case	Remove remnant ice, food scraps, or other foreign matter from the case (when needed). Wipe away water stains, dust, blots, rust, etc. with a soft cloth & water; using neutral detergent or cleaning solution (that doesn't damage the surface of the case or pollute the edible goods stored within the cabinet) to wash the inner surface and attachment; before using water to rinse.
Once/month	Lighting device	Use a soft cloth with water to wipe away water stains, dust, and blots, using neutral detergent, if necessary. A dry towel should be used to clean afterwards. Dry clean may be used if the device isn't too dirty. <i>Note: The power should be shut off before cleaning.</i>
Once/month	Water spout	Clean and remove the dirt deposited in the filtering web of the water spout, using water to wash the web afterwards. <i>Note: The dirt</i>

		<i>must be removed/taken out, it cannot be flushed out into the drainage system, or the sewage may be blocked.</i>
Once/1-3 months, according to conditions	Beehive net at the air discharge	Clean using a soft cloth, dipped with neutral cleanser to remove dirt from the surface of the net, then use clean water to rinse; before air-drying and re-assembling the system as prior to cleaning process. <i>Note: Do not run the cabinet before air-drying process is finished, or the ice scraps will block the beehive net holes.</i>
Once/1-3 months, according to conditions	Plug-in compressing rack	Clean compressing rack completely, especially the compressor itself, or the cabinet refrigerating speed and capacity will decrease; while the internal temperature will increase. Without cleaning in intervals, the compressor may burn out. <i>Note: Do not wet the fan motor, or it will become burnt out.</i>
Once/2-4 months according to conditions	Air return net	Clean out food scraps, residues, and remnant ice, and remove the air return net from the cabinet temporarily, if necessary. <i>Note: Scraps and residues must be removed/taken out, they cannot be rinsed into the drainage, or the system will become blocked.</i>
Once/2-4 months according to conditions	Condensing fan motor	Clean depositions on the condensing fan motor, removing the part, if necessary. When finished, reassemble, according to prior order. Do not wet the fan motor.

Notes:

Do not use polishing gaskets or agents, as they will damage the cabinet's surface.

Do not use amino cleansers or corrosive cleansers, or they may permanently damage display case parts.

Do not let liquid touch electronic parts.

Be sure to shut off the power for the cabinet before cleaning.

Daily Cleaning (& Maintenance) Cont.

Detailed instructions for cleaning and maintenance

1. Clean internal surface and evaporator

- a. Cut off the power/stop running the display case.
- b. Remove the stored foods/goods from the cabinet.
- c. Disassemble the bottom bracket, shelf, etc. and clean them individually.
- d. Clean bone body: remove scraps from the case, then clean. Do not use water to rinse (because of the cabinet's evaporating system), or dirt may enter the evaporating water box and lead to the corrosion of the system's copper tubes.
- e. Reassemble all parts in the correct order.
- f. Turn the power back on, after all parts have finished drying.
- g. Restart the cabinet's refrigeration function.
- h. Restore the goods/foods to the cabinet, when temperature is reasonable.

2. Clean water spout

- a. Discharge food scraps and dirt into the prepared water box. (*Note: Dirt must be removed. It cannot enter the drainage, or it will block the system*)
- b. Pour clean water through to the cabinet, if it does not flow smoothly, this indicates that the main water pipe is blocked; and the user must contact a local maintenance company.

Note: Do not use high-pressured water to clean the cabinet, to prevent danger or damage to the case.

Installation

1. Disassemble wooden package and move cabinet to the selected position or location.
2. Check packing list, to confirm arrival and presence of goods.
3. For plug-in issues, fix the left and right kick plates under the left and right side panels.
4. Unfasten the cords around the shelves and reinstall shelves according to the user's needs.
5. Install price rail on the front face of the shelf/shelves.
6. Fix drainage:
 - a. Move the drain pipe beside the water box, so that flow will move into the ground channel (if one exists/the user has one).
 - b. If there is no ground channel, or access is not convenient, move the drain pipe below the bone body, in a "S" shape.

Maintenance

Preventative Maintenance

1. Prepare a regular cleaning plan, according to the summary of this manual, and have employees learn the schedule, as well as the importance of cleaning and maintenance & following these rules/guidelines. Before cleaning and checking the electrical appliances of the display case, it is of utmost importance that the power be turned off for the cabinet; if water reaches these parts, electrical shock or personal casualty may occur.
2. While cleaning the display case, be sure to wipe off the fan blades and coils- ensuring that there isn't any dust or dirt remaining on the blades or exposed coils, as this could cause faults in the motor.
3. Be sure to check the electrical equipment and parts of the case regularly, fixing small problems as they appear, in order to prevent serious or larger accidents from occurring later on.
4. Keep the drainage clean and clear of food scraps, or blockage may occur, and will result in the degradation of cooling capacity and damage to the motors.
5. Do not use ammonia or amino detergents, as they can damage electrical parts.
6. Check the adiabatic layer of the suction pipeline and repair any breakage, to ensure that the pipe will function correctly.
7. Make sure that the goods occupying the case are of the appropriate size, and that they all have space within the cabinet. Keep them tidy and clean, and out of the way of the air channel.
8. If there is air flow in opposite direction with that of the air curtain (i.e. an air vent or door nearby that might have individual air flow) there will be a negative impact on the cabinet's cooling capacity. The same rules apply to strong lighting that may interfere with the function of the case. Be sure

that the display case is placed in an ideal position, where these guidelines are not violated.

Note: When cleaning the cabinet, be sure to cut off the power source, use professional tools, and wear protective clothing and gloves.

Daylight Lamp Replacement

Top daylight lamp replacement

1. To remove burnt-out lighting instruments, turn the bulb continuously in one direction, until it comes loose, and pull it from its socket.
2. Reinstall a new lamp/bulb into the lighting/lamp socket.
3. Turn on the lights or switch the lighting power back on.

Note:

Cut off power source prior to replacing the lighting instrument.

Do not break the light, as it contains poisonous mercury.

This equipment is intended for the storage and display of non-potentially-hazardous packaged products only.