



# BEVERAGE-AIR®

## **INSTALLATION AND OPERATING INSTRUCTIONS for all Hydrocarbon CDR Refrigerator Models**



809-245A Rev. A. 02/10/2026

3779 CHAMPION BLVD, WINSTON-SALEM, NC 27105

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**SEE BACK COVER FOR  
WARRANTY REGISTRATION**



## WELCOME

Thank you for purchasing a Beverage-Air cabinet. This series has passed our strict quality control inspection and meets the high standards set by Beverage-Air! You have made a quality investment that with proper maintenance will give you many years of reliable service!

Please read the following installation and maintenance instructions before installing or using your unit.

### Important Information

- PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING OR USING, IF RECOMMENDED PROCEDURES ARE NOT FOLLOWED, WARRANTY CLAIMS MAY BE DENIED.
- Your warranty registration information is located within this manual. Please complete the card and submit it to Beverage-Air within TEN days of installation. Failure to properly register equipment may limit or void the warranty.
- Beverage-Air reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

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## SAFETY

This appliance has been designed with your safety in mind. It has many features to keep you from being harmed. However, safe operation and maintenance are your responsibilities. **USE THIS APPLIANCE FOR ITS INTENDED PURPOSE AS DESCRIBED IN THIS MANUAL.**



### Use: When using this unit, please:

- **Move it carefully.** If on casters be sure the casters do NOT run over the power cord.
- **Lock** the casters when in use.
- **Seek help.** This machine is heavy! Be sure to move with enough help to avoid tipping or dropping the cabinet.
- **Prevent children from playing in or on the cabinet.** Persons unable to use this product must be prevented access.
- **Follow all instructions.** There are many safety labels and directions on the unit. Heed them.
- **Watch your fingers.** There may be pinch points near the door hinges.



### Maintenance

#### Do NOT:

- Clean a frozen evaporator with a sharp object
- Clean a dirty condenser with a sharp object.
- Store or use gasoline, kerosene or any other flammable material near the cabinet.

#### Do ALWAYS

- Use a Beverage-Air recommended technician certified to repair R290 equipment.
- Use **ONLY** Beverage-Air factory service parts. Use of non OEM parts can be dangerous because of the design changes needed to safely use R290.

### Important Information to Add

Record the model number, serial number and the date of installation here for future reference. The model and serial numbers are on the unit's serial number dataplate, which is located on the left inside wall.

<b>Model Number</b>	
<b>Serial Number</b>	
<b>Date of Installation</b>	
<b>Purchased From</b>	



Observe the **Caution** and **Warning** notices. They are indicators of important safety information. Keep this manual for future reference.

Using any electrical or electronic equipment entails the compliance with some fundamental rules.

**THE MANUFACTURER DOES NOT ASSUME ANY RESPONSIBILITY ARISING FROM DAMAGES CAUSED BY IMPROPER, INCORRECT, OR ERRONEOUS USE.**

1. Do not touch the unit with wet hands or feet.
2. Do not install the equipment outdoors.
3. Do not remove or ignore safety devices.
4. Do not leave objects on top of the unit.
5. Do not climb on top of the unit.
6. Do not allow children to climb, stand, or hang on the shelves in the refrigerator. This could damage the refrigerator or cause bodily injury.
7. Use care when moving or handling the unit. It is equipped with flammable refrigerant and damage to refrigerant tubing will increase the risk of a leak.
8. Never use direct or indirect water jets on the unit.
9. Do not keep the unit running while unloaded. Unplug and clean it while not in use.
10. Do not remove grilles or panels that require the use of tools to be accessed.

#### **ADDITIONAL WARNINGS FOR REFRIGERATED UNITS:**

11. Do not allow the electronic control to be adjusted by customers or unqualified personnel. For any adjustment, you must contact your distributor.
12. Under no circumstance, should you block the front grille of the unit.
13. Verify that the hot air stream from the condenser toward the back of the unit is not directed to other refrigeration units, as this would compromise their operation.
14. When service is required, seek factory authorized technicians trained to safely maintain and service systems that utilize flammable refrigerants, such as R-290. RSES offers such training and certification.
15. Only use factory authorized replacement parts to minimize the risk of possible ignition.

**It is important to instruct the user on the operation of the equipment according to this instruction manual, and make sure that the manual is within reach of any operator that might use the unit.**

## IMPORTANT INFORMATION

This unit is intended to be used in a commercial application. That includes bars and restaurants.

If installed in a residence some commercial service companies may not be able to service it on site.

The manufacturer has designed and produced this machine with the finest in materials. The manufacturer assumes no liability for units that have been altered in any way. Alterations or part substitutions will void the warranty.

This appliance must be properly installed and located in accordance with this manual.

### Limitations

The machine is designed for use indoors in a controlled environment. It must be kept dry, not overheated or subjected to excessive cold. May only be connected to a dedicated electrical circuit. Extension cords are not permitted.

### Agency Approvals

These marks appear on the dataplate or serial tag, located in the inside of the left wall. The dataplate also contains the model and serial numbers as well as electrical requirements.



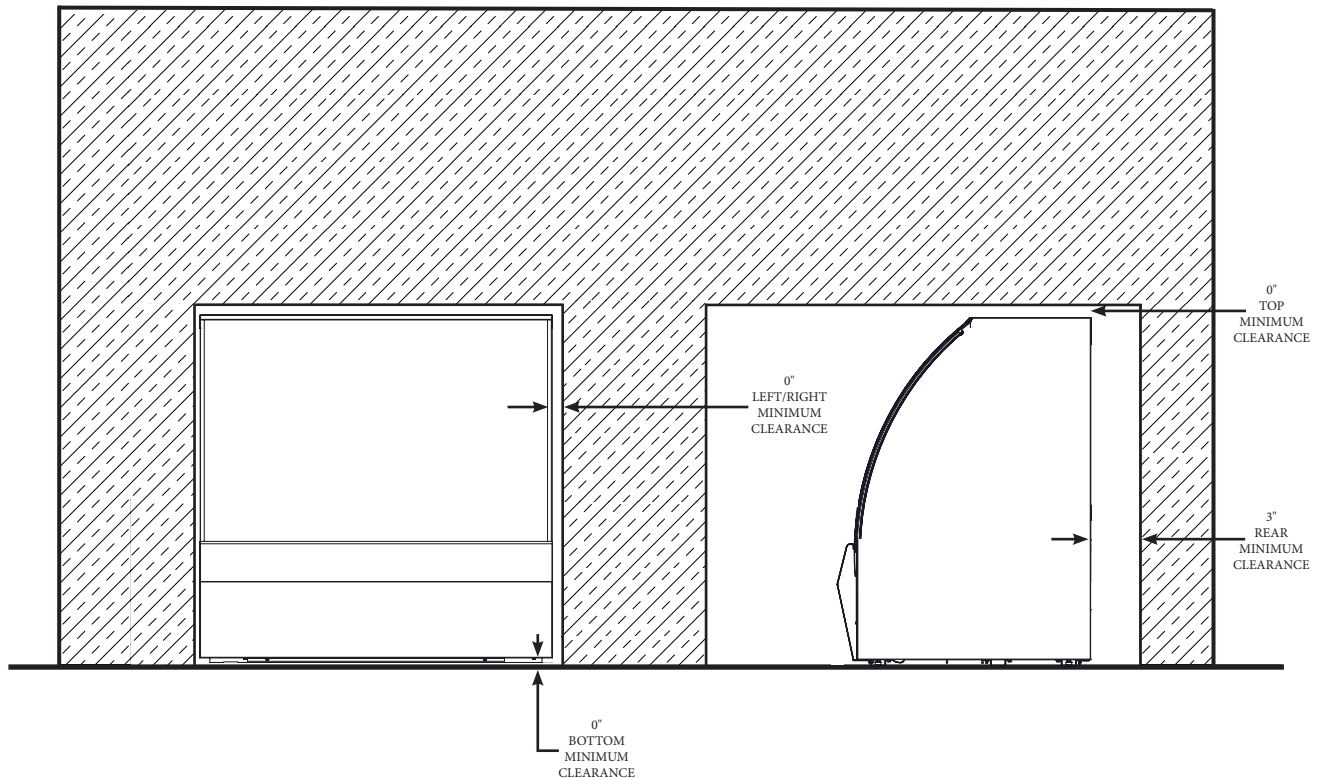
## PRODUCT INFORMATION

Model	Cabinet Dimensions w x d x h (Inches)	Full Load Amps	Power Cord Plug (NEMA)	Refrigerant Type / Charge (g) / Charge (oz)
<b>REFRIGERATED UNITS</b>				
CDR3HC-1	37 1/4 X 35 47/64 X 48 9/16	4	5-15P	R-290 / 80 / 2.7
CDR4HC-1	49 1/4 X 35 47/64 X 48 9/16			
CDR5HC-1	60 1/4 X 35 47/64 X 48 9/16	5		R-290 / 95 / 3.21
CDR6HC-1	73 11/16 X 35 47/64 X 48 9/16			
<b>NON-REFRIGERATED (DRY) UNITS</b>				
CDR3HC-1-D	37 1/4 X 35 47/64 X 48 9/16	N/A	5-15P	N/A
CDR4HC-1-D	49 1/4 X 35 47/64 X 48 9/16			
CDR5HC-1-D	60 1/4 X 35 47/64 X 48 9/16	N/A		N/A
CDR6HC-1-D	73 11/16 X 35 47/64 X 48 9/16			

- Exterior is galvanized metal with powder coated painted surface.
- Dry (-D) units are non-refrigerated display units, and are sold without a refrigeration system.
- All models will maintain product temperature between 33 and 41°F.
- All models are 120 volts, 60 Hz AC.
- ALWAYS REFERENCE YOUR EQUIPMENT DATA PLATE AMPS, REFRIGERANT AND REFRIGERANT CHARGE FOR THE MOST UP TO DATE AND ACCURATE VALUES.
- There are no access valves on the refrigeration system.



## CLEARANCE AND PLACEMENT

**Placement**

Consider the following when selecting a location for your Refrigerator:

**Clearance:**

- 0.0 in. at the top
- 3.0 in. at the rear
- 0.0 in. at the left side
- 0.0 in. at the right side
- 0.0 in at the bottom

**Floor Load:** the floor on which the Refrigerator is located must be even and level, free from vibrations, and strong enough to support the combined weights of the unit and maximum product load.

**Ventilation:** Grille area at front must be free and clear of any object or wall.

**Power Outlet:** Dedicated power outlet is located within the length of the unit's power cord.

## UNPACKING AND LEVELING

Carefully inspect the shipping carton for damage. This is the only time that shipping damage may be claimed. If damage is suspected, open the carton immediately and, if there is damage, retain the carton and contact the shipper to make a claim. Do NOT contact the manufacturer.

Destroy carton, plastic bags, and any exterior wrapping material immediately after the refrigerator has been unpacked. Children should never use these items for play. Cartons covered with rugs, bedspreads, plastic sheets or stretch wrap could become airtight chambers and can quickly cause suffocation. The spacers used to secure the shelves during shipping should also be discarded immediately, as they pose a choking hazard to small children.

### Uncrating

Tools Needed:  $\frac{3}{4}$ " box wrench, adjustable wrench, level, flat head screw driver, and box cutter.

1. Cut the stretch wrap along a corner post and remove the cardboard top capping and the corner posts.
2. Discard stretch wrap and any cardboard that will not be recycled.

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*Note: additional clear plastic protective wrap is applied directly to any product with a glass door.*

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3. Move unit as close to final position as possible before removing the skid.

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*Note: The skid must be removed before the casters or legs can be attached.*

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### Skid Removal and Caster Attachment

Tip the unit forward and remove the skid.



1. Remove the shipping bolts using the  $\frac{3}{4}$ " box wrench while cabinet is held in one direction. Repeat the process while the cabinet is held in the opposite direction.
2. None of the threads on the leg or caster stem should be visible once screwed in.
3. Tilt the cabinet in one direction approximately 8" and block it securely with pieces of 2x4 lumber or other suitable material.

4. While moving the unit, take extra caution to not push, pull, or strike the front or rear glass.

### Leveling:

Cabinets must be leveled when installed.

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*Note: If no casters, legs or levelers are to be installed, the floor below the equipment must be level*

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Failure to level your cabinet may result in door not sealing, closing correctly, or condensed water draining not draining properly.

For cabinets with legs, rotate the foot of the leg with an adjustable wrench to achieve desired height for leveling.

For cabinets with casters, leveling can be achieved by placing large washers in between the  $\frac{1}{2}$ " stud and the holes located on the bottom of the case.

**Do NOT loosen casters to level the cabinet. Casters MUST be tightly secured to cabinet for full strength.**



Install or attach any accessories that will be used

Remove any plastic covering the stainless steel.

## SETTING UP AND MOVING THE EQUIPMENT

This equipment has been exclusively designed to maintain the proper temperature of packaged fresh food and beverages. Because the unit is not designed to cool the product quickly, the product must be loaded at its appropriate temperature.

**THIS UNIT CANNOT BE INSTALLED IN ENVIRONMENTS WITH EXPLOSIVE GASES, IT IS DESIGNED ONLY FOR INDOOR OPERATION.**

### INSTALLING THE EQUIPMENT:

- The unit must be located in an indoor environment where the ambient is maintained at less than 75°F and 55% room humidity.
- The location of the cooler must be kept away from sources of heat and humidity including direct sunlight, ovens, heaters, or any other heat generating appliances.
- The unit must be leveled, and have either casters, 6" legs, or be sealed to the floor per NSF guidelines.
- If the equipment will be kept in storage, it is suggested to keep it in its original packing. If your equipment needs to be inactive for a long period of time, it should be unplugged and cleaned thoroughly with a damp cloth, lukewarm water, and neutral soap. Once clean, carefully dry the unit and cover it with a polyethylene film or similar waterproof material.

### POSITIONING THE SHELVES:

- The shelves and holders have been fixed to the inside floor of the unit to prevent their loss during transit.
- Insert the shelf brackets in the pilaster notches, making sure they are at the same level so that the shelves remain horizontal.

### MOVING THE EQUIPMENT:

The unit is constructed to facilitate using a forklift for handling. This means that the unit should be placed as close as possible to the located where it will be installed.

- Before moving, disconnect the power cord plug from the wall outlet.
- Remove all product, then defrost if needed and clean the unit.
- Secure all loose items such as baskets and fix the lids in place to prevent damage.

### LOADING THE EQUIPMENT:

The CDR series of units are not intended to be pull down refrigerators, and as such, the product must be loaded at their intended merchandising temperature.

- Before loading products, allow the equipment to operate empty for at least two hours.
- Do not block the lower ventilation grille with the packages that are about to be loaded.
- Do not block the return vents that ensure a proper refrigerated air circulation.
- Do not over hang the shelf.
- Do not press the product against the rear wall.
- Never exceed the shelf weight limits.

**IMPORTANT: THE PRODUCT ON EACH SHELF MUST LEAVE AT LEAST 1-3/16" - 2" OF FREE CLEARANCE BETWEEN THEM AND THE NEXT SHELF IN ORDER TO ALLOW PROPER AIR CIRCULATION.**

### ELECTRONIC TEMPERATURE CONTROL (REFRIGERATED UNITS ONLY):

The unit is provided with an electronic temperature control that controls the operation of the unit based on the temperature of the air entering the evaporator at the front of the unit.

In order to achieve the desired product temperature, the electronic control is factory adjusted to turn off the refrigeration system at 35°F and start it at 39.5°F.

When you plug the unit in, the control display will illuminate. However, there is a start-up delay of 2 minutes before the compressor(s) are energized. This delay avoids the possibility that during a power failure, the compressors are forced to restart before the refrigerant pressures are equalized. The control has been factory-adjusted with a defrosting cycle scheduled to last 6 minutes every hour.

None of the factory-programmed electronic control parameters can be modified unless an access code is entered (only your distributor's technical personnel have that code).

## ELECTRICAL

This is a cord-connected unit, and must be connected to its own **dedicated** power supply. Check the dataplate on the machine to confirm the voltage and per the dataplate use the correct fuses or HACR circuit breakers.

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*Note: Do not connect to GFI / GFCI outlets. Connection to that type of outlet can result in product loss due to unsafe cabinet temperature when GFI device trips from moisture.*

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### **PLUG THE EQUIPMENT INDEPENDENTLY TO A LOAD CENTER WITH AN APPROPRIATE CIRCUIT BREAKER ACCORDING TO THE NAMEPLATE AMPS.**

#### **Power Cord**

This 120 volt model is equipped with a cord and a 5-15P plug.

If the power cord becomes damaged, it must be replaced with the identical cord.

The power cord of this appliance is equipped with a 3-prong (grounding) plug, which mates with a standard 3-prong (grounding) wall outlet to minimize the possibility of electric shock hazard from this appliance.

#### **Initial Start Up**

Before connecting your equipment, check that the electrical data on the data plate matches your electrical output. If voltage varies by 10 percent or more, refrigerator performance may be affected. Operating the refrigerator with insufficient power can damage the compressor. Such damage is not covered by the warranty. If you suspect the voltage is too high or low, consult with your power company for testing.

Plug the power cord into the proper power supply.

The cabinet temperature for refrigerated units has been set at the factory and should not be adjusted by unqualified personnel. For any adjustment, you must contact your distributor.

#### **Cautions**

Unplug the refrigerator before cleaning and making repairs.

Care must be taken whenever moving or servicing a refrigerated unit. The refrigerant is contained in a sealed system, but if released it may be flammable.

To prevent the refrigerator from being turned off accidentally, do not plug the unit into an outlet controlled by a wall switch or pull cord.

Do not pinch, knot, or bend the power cord in any manner.

#### **Follow All National and Local Codes**

This Unit Must Be Grounded. Do not use extension cords and do not disable or by-pass ground prong on electrical plug.

## CLEANING INSTRUCTIONS

### CLEANING THE UNIT:

Carefully cleaning the unit on a regular basis helps prevent deterioration and product alteration.

- Clean each external and internal surface once a week with only a damp piece of cloth and neutral soap, then dry with a soft cloth.
- Never use flammable or abrasive products.
- The unit must never be cleaned with water jets.
- During maintenance and cleaning operations, make sure that good visibility conditions exist in the working area, using other light sources as needed.
- Take care when working with moving and/or high temperature parts.

### CLEANING THE CONDENSATE DRAIN (REFRIGERATED UNITS ONLY):

The condensate drain and condensate drain line are located below the bottom shelf and must be inspected to ensure it is free of debris. Pour a cup of water into each drain to ensure the water flows freely and does not overflow the condensate pan. Almost all water leak issues are a result of the drain being clogged.

### CLEANING THE CONDENSER COIL (REFRIGERATED UNITS ONLY):

#### IMPORTANT WARRANTY INFORMATION:

Condensers accumulate dirt and require regular cleaning. Dirty condensers result in compressor failure, product loss, and lost sales which are not covered by warranty.

Keeping the condenser(s) clean will minimize your service expense and lower your electrical costs. The following is a step by step guideline for cleaning the condenser.

- Disconnect power to the unit.
- Take off front lower grill assembly by removing the two screws in the top corners.
- Clean off accumulated dirt from the condenser coil(s) using a vacuum and/or a damp rag.
- Replace the grill assembly.
- Connect power to the unit and verify that when required the condensing unit(s) are running.
- If you cannot remove the dirt adequately, please call you refrigeration service company.

## METHODS FOR CLEANING EXTERIOR FINISH

Cleaning Needed	Cleaning Agent	Method of Application	Affect on Finish
Smears and fingerprints	Areal 20, Lac-O-Nu, Lumin Wash O'Cedar Cream Polish, Stainless Shine.	Rub with cloth as directed on the package.	Satisfactory for use on all finishes. Provides barrier film to minimize prints.
Stubborn Spots and Stains, and Other Light Discolorations	Allchem Concentrated Cleaner.	Apply with damp sponge or cloth. Rub with damp cloth.	Use in direction of polish lines on No. 4 (polished) finish. May scratch No. 2 (mill) and Nos. 7 and 8 (polished) finishes.
	Samae, Twinkle or Cameo Copper Cleaner	Rub with damp cloth.	
	Grade FFF Italian pumice, whiting, or talc.	Rub with dry cloth.	
	Liquid NuSteel Paste NuSteel or DuBois Temp. Copper's Stainless Steel Cleaner Revere Stainless Cleaner Household cleansers, such as Old Dutch, Lighthouse, Sunbrite, Wyandotte, Bab-O, Gold Dust, Sapolio, Bon Ami, Ajax, or Comet Grade F Italian Pumice, Steel Bright, Lumin Cleaner, Zud, Restore, Sta-Clean, or Highlite. Penny-Brite or Copper-Brite.	Use small amount of cleaner. Rub with dry cloth using a small amount of cleaner. Apply with damp sponge or cloth. Rub with a damp cloth. May contain chlorine bleaches. Rinse thoroughly after use. Rub with a damp cloth. Rub with a dry cloth using a small amount of cleaner.	
Heat tint or discoloration	Penny-Brite or Copper-Brite. Past NuSteel, DuBois Temp, or Tarnite. Revere Stainless Steel Cleaner. Allen Polish, Steel Bright, Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains Wyandotte, Bab-O or Zud.	Rub with a dry cloth. Rub with a dry cloth or stainless steel wool. Apply with damp sponge or cloth. Rub with a damp cloth.	
Grease Fatty Acids, Milkstone (where swabbing or rubbing is not practical)	Easy-Off, De-Grease-It, 4 to 6% hot solution of such agents as trisodium phosphate or sodium tripolyphosphate or 5 to 15% caustic soda solution	Apply generous coating. Allow to stand for 10-15 minutes. Rinse. Repeated application may be necessary.	Excellent removal, satisfactory for use on all finishes.
Tenacious Deposits, Rusty Discolorations, Industrial Atmospheric Stains	Oakite No. 33, Dilac Texo 12, Texo NY, Flash-Klenz, Caddy Cleaner, Turco Scale 4368 or Permag 57.	Swab and soak with clean cloth. Let stand 15 minutes or more according to directions on package, then rinse and dry.	Satisfactory for use on all finishes
Hard Water Spots and Scale	Vinegar. 5% oxalic acid, 5% sulfamic acid, 5 to 10% phosphoric acid, or Dilac, Oakite No. 33, Texo 12, Texo N.Y.	Swab or wipe with cloth. Rinse with water and dry. Swab or soak with cloth. Let stand 10-15 minutes. Always follow with neutralizer rinse, and dry.	Satisfactory for all finishes. Effective on tenacious deposits or where scale has built up.



## FOR THE SERVICE TECH - R-290 (REFRIGERATED UNITS ONLY)

Refrigeration service should only be attempted by a trained trade professional certified to work on R-290 systems.

### Here are some critical service items.

This list does not qualify anyone to service the unit. It is a reminder and checklist for the service tech. Keep these in mind for R290 service:

- Wire nuts are NOT to be used when changing an electrical part.
- The switches in this product are sealed, **only exact replacements** may be used.
- The process tubes are to be used for service access.
- Cut out (with tubing cutter) refrigeration components that are to be replaced. Do NOT un-braze.
- Because R290 can be vented into the air during service, the venting **MUST** be in an area free from flame or spark. It must be near an opened window or door.
- A sign noting service of a system containing propane must be attached to the unit during refrigeration service.
- A combustible gas leak detector must be used to inform anyone in the area when propane is present in the air.

### Other Information:

**Evacuation:** It is critical that a refrigeration system be leak free and internally dry. A thorough evacuation with a good vacuum pump with a micron gauge attached is the only way to ensure that the system is dry and ready for a charge of refrigerant.

**Charging:** The system is critically charged and the proper type and amount **MUST** be weighed in.

**Overcharge symptoms:** Unit will cool properly but the suction line temperature will be unusually cold. Compressor run time will be longer than normal.

**Undercharge symptoms:** Long run time, poor cooling and a hot compressor dome are the main symptoms of an undercharge.

### REFRIGERATION SYSTEM COMPONENTS:

**COMPRESSOR:** The CDRHC series of units have a single hermetic compressor.

**CONDENSER(S):** The CDRHC units incorporate a "maintenance free" condenser design in the refrigeration system which reduces the need for the regular cleaning process that fin and tube condensers require. Besides the savings in preventive maintenance costs, energy expenses will be stable throughout long periods of time since the condensers will remain "clean and unobstructed".

**EVAPORATOR:** In the event it is believed that the unit has had a "freeze up" condition due to operation of the unit in high temperature or humidity conditions, the evaporator can be inspected by removing the floor of the inside of the unit. If the evaporator is frozen; it can be thawed by emptying the cabinet of all product and powering the unit off until the coil is clear.

**CONDENSATION EVAPORATOR TRAY:** When the equipment operates, condensed water from the environment is collected on the evaporator. During each off-cycle, the water drains to the evaporator tray located at the bottom of the unit where it is evaporated using the heat from the refrigeration system.

**SLIDING CONDENSING UNIT:** The condensing unit can be pulled out, sliding it approximately 16" to allow servicing the condenser motor(s), compressor(s), and electrical components. In order to service the condensing unit, remove the two screws that hold the lower front grill (one at each side). Remove the screws that hold the front bracket that clasps the condensing unit and slide it gently out to have access to the components you want to check.

Once completed, every component must be returned to it's original location for proper operation.

**LIGHTING:** The lamp can be turned off with the switch located at the left side of the upper section, near the lamp.

## LIMITED WARRANTY

### WARRANTY (Warranty valid in USA and Canada)

#### THREE (3) YEAR PARTS AND LABOR WARRANTY:

Beverage-Air Corporation warrants to the original purchaser of Beverage-Air branded equipment, including all parts thereof, that such equipment is free from defects in material and workmanship, under normal use, proper maintenance, and service as indicated by Beverage-Air installation and operation instructions, for a period of three (3) years from the date of installation, or thirty-nine (39) months from the date of shipment from the manufacturer, whichever is earlier.

#### ADDITIONAL TWO (2) YEAR COMPRESSOR PART WARRANTY\*:

In addition to the warranty set forth above, Beverage-Air warrants the hermetically/semi-hermetically sealed compressor (part only) for an additional TWO (2) years beyond the first THREE (3) years warranty period; not to exceed sixty-three (63) months from the date of shipment from Beverage-Air, provided upon receipt of the compressor, manufacturer examination shows the sealed compressor to be defective. This extended warranty does not cover freight for the replacement compressor or freight for the return of the failed compressor.

\* Units shipped after 07/01/2024. Previous warranty applies to units shipped prior.

#### EXCEPTIONS:

- CT96 and CF3 models carry a ONE (1) year parts and labor warranty, limited to fifteen (15) months from date of shipment from Beverage-Air. These are excluded from additional compressor warranty.
- SR/SF (Slate) models carry a TWO (2) year parts and labor warranty, limited to twenty-seven (27) months from date of shipment from Beverage-Air.
- BZ, VM, CDR, DPCR, MT and Blast Chillers carry a THREE (3) year parts and labor warranty; additional TWO (2) years compressor part only.
- Units installed in Residential applications will be not covered under this warranty. Units are intended for Commercial use only.

Also, this compressor-part only warranty does NOT apply to any electrical controls, condenser, evaporator, fan motors, overload switch, starting relay, capacitors, temperature control, filter/drier, accumulator, refrigeration tubing, wiring harness, labor charges, or supplies which are covered by the warranty above.

Note: 3rd party extended warranties are not covered by this warranty statement.

Normal wear parts, as deemed by Beverage-Air, such as but not exclusive to, light bulbs/lamps and gaskets are not covered by this warranty. For the purpose of this warranty, the original purchaser shall be deemed to mean the individual or company for who the product was originally installed.

Units that utilize variable speed compressor technology can experience nuisance tripping on Class A GFCI outlets which have a trip limit of 4 mA to 6 mA. To avoid this issue in a location that requires GFCI circuit protection, Beverage-Air & Victory recommends using a HUBBELL Model Number GFRST83W 20A Heavy Duty Hospital Grade Self-Test GFCI Receptacle. Nuisance tripping not covered under warranty.

Our obligation under this warranty shall be limited to repairing or replacing, including labor, any part of such product, which proves thus defective. Beverage-Air reserves the right to examine any product claimed to be defective and request photos of the unit prior to dispatching service. Moisture or water damage is not covered under warranty. If service is deemed non-warranty, Beverage-Air reserves the right to bill the end user for service.

The labor warranty shall be for self-contained units only and for standard straight time, which is defined as normal service rate time, for service performed during normal working hours. All warranty labor will be covered at standard time. Any service requested outside of a servicer's normal working hours including weekends and any additional overtime will be at the responsibility of the equipment purchaser. Any part or accessory determined to be defective in the product should be returned to the company within thirty (30) days under the terms of this warranty and must be accompanied by a record of the cabinet model, serial number, and identified with a return material authorization number (RMA#) issued by the manufacturer.

**Special installation/applications, including remote locations, are limited in coverage by this warranty. Any installation that requires extra work, and/or travel, to gain access to the unit for service is the sole responsibility of the equipment purchaser.**

Improper operation resulting from factors, including but not limited to, improper or negligent cleaning and maintenance, improper installation, low voltage conditions, inadequate wiring, outdoor use (unless otherwise specified) and accidental damage are not manufacturing defects and are strictly the responsibility of the purchaser.

## LIMITED WARRANTY (CONT'D)

With the exception of Blast Chillers, the product is designed for maintaining temperature and not bringing food to a desired temperature and therefore cannot be held responsible for this function under warranty. Units must be in a conditioned environment or warranty will be void. Non-standard use of unit can also be subject to reduced or voided warranty.

Condensing coils must be cleaned at regular intervals as a part of preventative maintenance for optimal performance. Failure to do so is subject to a voided warranty. Although cleaning requirements vary in accordance with operation of various products, Beverage-Air recommends a minimum monthly cleaning.

### **NO CLAIMS CAN BE MADE AGAINST THIS WARRANTY FOR SPOILAGE OF FOOD, PRODUCTS, LOSS OF SALES OR CONSEQUENTIAL DAMAGES.**

THE FOREGOING WARRANTIES ARE EXPRESSLY GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED, OR STATUTORY, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY DISCLAIMED, ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, AND WE NEITHER ASSUME, NOR AUTHORIZE ANY OTHER PERSON TO ASSUME FOR US, ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID REFRIGERATION UNITS OR ANY PARTS THERE OF.

This warranty shall not be assignable and shall be honored only in so far as the original purchaser. This warranty does not apply outside the limits of the United States of America and Canada, nor does it apply to any part that has been subject to misuse, neglect, alteration, accident, or to any damage caused by transportation, flood, fire, acts of terrorism, or acts of God.

### **LIMITATION OF LIABILITY:**

Beverage-Air Corporation or their affiliates shall not be liable for any indirect, incidental, special or consequential damages, or losses of a commercial nature arising out of malfunction equipment or its parts components thereof, as a result of defects in material or workmanship.

THE ORIGINAL OWNER'S SOLE AND EXCLUSIVE REMEDY AND BEVERAGE-AIR'S SOLE AND EXCLUSIVE LIABILITY SHALL BE LIMITED TO THE REPAIR OR REPLACEMENT OF PARTS OR COMPONENTS CONTAINED IN THE EQUIPMENT IDENTIFIED ABOVE WHICH UNDER NORMAL USE AND SERVICE MALFUNCTION AS A RESULT OF DEFECTS IN MATERIAL OR WORKMANSHIP, SUBJECT TO THE APPLICABLE PROVISIONS AND LIMITATIONS STATED ABOVE.

Note: Additional Terms and Conditions of sale may apply. Notice: Specifications are subject to change without notice. Contact Beverage-Air for specific model agency approval. All prices are ex-works Brookville, PA. July 1, 2024

**Warranty Registration**

Register your product online at [beverage-air.com/parts-service](http://beverage-air.com/parts-service) or fill out and mail the form below.

Cabinet Model Number: \_\_\_\_\_ Date Of Installation: \_\_\_\_\_

Cabinet Serial Number: \_\_\_\_\_

**Location Of Product**

Business Name: \_\_\_\_\_

Business Street: \_\_\_\_\_

Business City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_

**Mail to:** Beverage-Air, 3779 Champion Blvd, Winston-Salem, NC 27105

Rev. 02/26

