Blueair
FOOD SERVICE EQUIPMENT

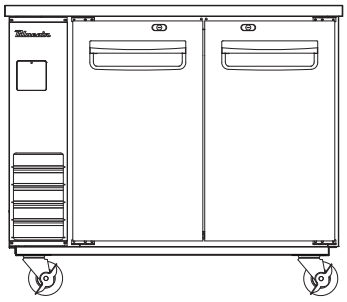
# Bar Equipment
# Back Bar Bottle Cooler
# Narrow Depth

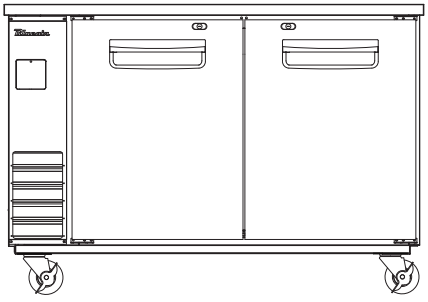
## Installation and Owner's Manual

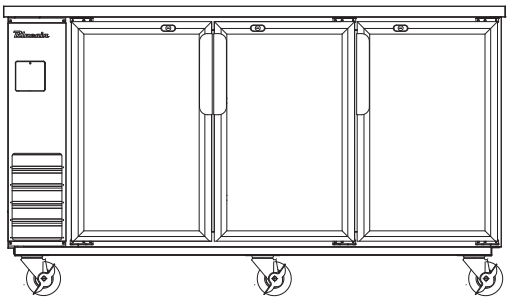
Read these instructions. Failure to follow maintenance guidelines may result in a cancellation of warranty.

Model

**BLNBB-48B-HC**
**BLNBB-60B-HC**
**BLNBB-72B-HC**
**BLNBB-48S-HC**
**BLNBB-60S-HC**
**BLNBB-72S-HC**
**BLNBB-48BG-HC**
**BLNBB-60BG-HC**
**BLNBB-72BG-HC**
**BLNBB-48SG-HC**
**BLNBB-60SG-HC**
**BLNBB-72SG-HC**
**BLNBB-48BG-SL-HC**
**BLNBB-60BG-SL-HC**
**BLNBB-48SG-SL-HC**
**BLNBB-60SG-SL-HC**







# COMMERCIAL REFRIGERATOR SAFETY

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.
**Our product instructions will be uploaded on our company official website.**

This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words" DANGER", "WARNING" or "CAUTION".

**DANGER**

Danger means that failure to heed this safety statement may result in severe personal injury or death.

**WARNING**

Warning means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

**CAUTION**

Caution means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

**I**f 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.

**T**his 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.

**C**hildren should be supervised to ensure that they do not play with the appliance.

**T**his appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**K**eep the appliance and its cord out of reach of children less than 8 years.

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

**T**he max. loading of shelve is 10kg.

**T**his appliance is intended to be used in house hold and similar applications in this appliance.
--staff kitchen areas in shops, offices and other working environment;
--farm houses and by clients in hotels, motels and other residential type environment;
--bed and breakfast type environment;
--catering and similar non-retail applications.

The appliance shall be used at an ambient temperature listed according to it's climate class:

| |
|---|
| *32 °C ± 2 °C on appliances of climatic class 0, 1, 2, 3, 4, 6 or 8;* |
| *43 °C ± 2 °C on appliances of climatic class 5 or 7.* |

The appliance use flammable insulation blowing gas C5H10, disposal of the appliance shall in accordance with the regulations of local authorities.

The appliance provided with double-capped fluorescent lamps, the lamp has to be replaced by identical lamps only.

The key for appliance electric box should be safe kept by qualified persons in order to avoid a hazard.

When positioning the appliance socket-outlets or portable power supplies at the rear of the appliance.

Based on business order(s) to EU market, give true EU authorized representative information on the label with full business name and full EU address in the marking plate.

If the appliance use flammable refrigerant, such as R600a, R290:

**WARNING**: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

**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 refrigerant circuit.

**WARNING**: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

Handling, moving, and use of the refrigerator or freezer to avoid either damaging the refrigerant tubing, or increasing the risk of a leak

L'opération, le mouvement et l'utilisation du réfrigérant ou le congélateur doivent éviter les dommages du tuyau réfrigérant ou le rique de la fuite.

Caution – Risk of Fire or Explosion due to Flammable Refrigerant Used. Follow Handling Instructions Carefully in Compliance with U.S. Government Regulations

Component parts shall be replaced with like components and that servicing shall be done by factory authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

Les pièces de rechange doivent être remplacées par les components relatifs et les opérations doivent être faites par les professionnels afin de minimaliser le risque d'allumage à cause des parts incorrects ou des opérations impropres.

CAUTION – Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; Follow Handling Instructions Carefully. Flammable Refrigerant Used

DANGER: Risk of child entrapment. Before you throw away your old refrigerator or freezer:

Take off the doors

Leave the shelves in place so that children may not easily climb inside

The instructions shall contain information regarding the maximum loading of each type of shelf.

For appliances which use FLAMMABLE REFRIGERANTS, the instructions shall include information pertaining to the handing, servicing and disposal of the appliance.

An explanation shall be given of the meaning of the alpha-numeric characters, indicating the climatic class of the appliance, that are marked on the appliance.

The installation and operating instructions for appliances that use a flammable refrigerant shall indicate that component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.

The installation instructions for appliances that use a flammable refrigerant shall indicate the appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.

Apply the requirements of Annex 101. DVS to appliances using flammable refrigerants: self-contained appliance., All services shall be done by the accredited persons by the manufacturer according to local regulation. Services related to breaking into the refrigerating circuit, opening of sealed components are not allowed to be done in the user condition, must be taken to the designed location WARNING

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

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.

Do not pierce or burn.

Be aware that refrigerants may not contain an odour. and MISE EN GARDE

Ne pas utiliser de moyens autres que ceux recornrnandés par le fabricant pour accélérer le processus de dégivrage ou pour nettoyer l'apparail.
L'appareil doit etre entreposé dans un local ne contenant pas de sources d'inflammation permanentes (flammes nues, appareil à gaz ou dispositif de chauffage électrique en fonctionnement, par exemple).
Ne pas percer ou brūler.
Attention, les f1uides frigorigènes peuvent ne pas dégager d'odeur.

- **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 refrigerant circuit.
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

For appliances which use flammable insulation blowing gases, the instructions shall include information regarding disposal of the appliance.

The height of the triangle in the symbol " Caution: risk of fire" shall be at least 15 mm.

The height of the letters used for the marking of the type of flammable insulation blowing gas shall be at least 40 mm.

**WARNING**

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

**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.**

**Do not pierce or burn.**

**Be aware that refrigerants may not contain an odour.**

**MISE EN GARDE**

**Ne pas utiliser de moyens autres que ceux recommendés par le fabrrcant pour accélérer le processus de degivrage ou pour nettoyer l'appareil.**

**L'appareil doit être entreposé dans un local ne eontenant pas de sources d'inflammation permanerrtes (flammes nues, appareil à gaz ou dispositif de chauffage electrique en fonctionnernent, par exemple).**

**Ne pas percer ou brùler.**

**Attention, les fluides frigorigènes peuvent ne pas dégager d'odeur.**

## 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 apotential 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.**

**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. or isolated (by means of shut off valves) in a part of the system remote from the leak.
All services shall be done by the accredited persons by the manufacturer according to local regulation. Services related to breaking into the refrigerating circuit, opening of sealed components are not allowed to be done in the user condition, must be taken to the designed location.**

**Sealed electrical components shall be replaced.**

**Intrinsically safe components must be replaced.**

Item a) DANGER - Risk Of Fire or Explosion. Flammable Refrigerant Used. Do Not Use Mechanical Devices To Defrost Refrigerator. Do Not Puncture Refrigerant Tubing. and
DANGER-Risque d'incendie ou d'explosion. Fluide frigorigène inflammable utilisé. Ne pas utiliser des moyens rnécanlques pour déconqeler Ie refrigerateur. Ne pas perforer la conduite de fluide frigorigène.

Item b) DANGER - Risk Of Fire Or Explosion. Flammable Refrigerant Used. To Be Repaired Only By Trained Service Personnel. Do Not Puncture Refrigerant Tubing. And
DANGER-Risque d'incendie ou d'axplosion. Fluide frigorigène inflammable utilisé. Dolt uniquement être réparé par un technicien de service formé. Ne pas perforer la conduite de fluide frigoriqène.

Item c) CAUION - Risk Of Fire Or Explosion. Flammable Refrigerant Used. Consult Repair Manual/Owner's Guide Before Attempting To Install or Service This Product. All Safety Precautions Must be Followed. and
ATTENTION-Risque d'incendie ou d'explosion. Fluide frigorigène inflammable utilisé. Consulter Ie guide du proprietairé ou Ie manuel de réparation avant d'essayer d'installer ou de réparer ce produit. Toutes les précautions de securite doivent être prises.

Item d) CAUTION-Risk Of Fire Or Explosion. Dispose Of Properly In Accordance With Federal Or Local Regulations. Flammable Refrigerant Used. and
ATTENTION - Risque d'incendie ou d'explosion. Mettre au rebut contorrnérnent aux règlements fédéraux ou locaux. Fluide friqorigène inflammable utilisé.

Item e) CAUTION-Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; Follow Handling Instructions Carefully. Flammable Refrigerant Used. and
AENION - Risque d'incendie ou d'explosion en cas deperforation d'une canalisation de fluide frigorigène; suivze attentivement les instructions de manutention. Fluide frigorigène inflammable utilisé.

Item f) DANGER-Risk of Fire or Explosion due to Flammable Refrigerant Used. Follow Handling Instructions Carefully in Compliance. with National Regulations. and
DANGER-Risque d'incendie ou d'explosion dũ à l'utilisation d'un fluide frigorigène. Suivez attentivement les instructions demanutention contorrnérnent aux règlements nationaux.

Note:
a) The marking specified in Item (a) shall be provided on or near any evaporators that can be contacted by the user.
b) The markings specified in Items (b) and (c) shall be provided near the machine compartment.
c) The marking specified in Item (d) shall be provided on the exterior of the refrigerator.
d) The marking specified in Item (e) shall be provided near any and all exposed refrigerant tubing.
e) The marking specified in Item (f) shall be provided on appliance packaging if factory charqed.
f) All the markings shall be in letters no less than 6.4mm (1/4in) high.
The marking in Item b) shall also contain the symbol "Cauuon, risk of fire" (Fire in a triangle): The color and format of this sign shall be as shown in Symbol W021 in ISO 7010. The perpendicular height of the triangle containing the "Caution, risk of fire" sign shall be at least 15 mm (9/16in).
g) Refrigeration tubing or other devices through which the refrigerant is intended to be serviced shall be painted, colored red. This color shall be present at all places where service puncturing or otherwise creating an opening in the refrigerant circuit might be expected. In the case of a process tube on a compressor, the color mark shall extend at least 2.5cm(1 inch) from the compressor.

# CONTENTS

RECEIVING & INSPECTING EQUIPMENT……..…….....…6

SPECIFICATIONS…….…….....7

INSTALLATION…….....8

OPERATION……..…….....9

MAINTENANCE…….....11

WIRING DIAGRAM……..….....14

**All rights reserved. Reproduction without written permission is prohibited.**

# SERIAL NUMBER INFORMATION

The serial number of all self-contained refrigerators and freezers is located inside the unit on the left hand side near the top on the wall.

Always have the serial number of your unit available when calling for parts or service.

This manual covers standard units only.

# RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Be certain to check the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

# SPECIFICATION

| BACK BAR BOTTLE COOLER | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| MODEL# | V/Hz/Ph | AMPS | STORAGE CAPACIT | HP | BTU | CHARGE OZ | SHIP WEIGHT LBS | NEMA PLUG |
| BLNBB-48B-HC | 115/60/1 | 3.0 | 12.5 | 1/3 | 1155 | 3.88 | 268 | 5-15P |
| BLNBB-60B-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 301 | 5-15P |
| BLNBB-72B-HC | 115/60/1 | 3.0 | 19.6 | 1/3 | 1771 | 4.59 | 359 | 5-15P |
| BLNBB-48S-HC | 115/60/1 | 3.0 | 12.5 | 1/3 | 1155 | 3.88 | 268 | 5-15P |
| BLNBB-60S-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 301 | 5-15P |
| BLNBB-72S-HC | 115/60/1 | 3.0 | 19.6 | 1/3 | 1771 | 4.59 | 359 | 5-15P |
| BLNBB-48BG-HC | 115/60/1 | 3.0 | 11.6 | 1/3 | 1155 | 3.88 | 288 | 5-15P |
| BLNBB-60BG-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 311 | 5-15P |
| BLNBB-72BG-HC | 115/60/1 | 3.0 | 19.6 | 1/3 | 1771 | 4.59 | 379 | 5-15P |
| BLNBB-48SG-HC | 115/60/1 | 3.0 | 11.6 | 1/3 | 1155 | 3.88 | 288 | 5-15P |
| BLNBB-60SG-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 311 | 5-15P |
| BLNBB-72SG-HC | 115/60/1 | 3.0 | 19.6 | 1/3 | 1771 | 4.59 | 379 | 5-15P |
| BLNBB-48BG-SL-HC | 115/60/1 | 3.0 | 11.6 | 1/3 | 1155 | 3.88 | 288 | 5-15P |
| BLNBB-60BG-SL-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 311 | 5-15P |
| BLNBB-48SG-SL-HC | 115/60/1 | 3.0 | 11.6 | 1/3 | 1155 | 3.88 | 288 | 5-15P |
| BLNBB-60SG-SL-HC | 115/60/1 | 3.0 | 15.6 | 1/3 | 1155 | 3.88 | 311 | 5-15P |

# INSTALLATION

## Location

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded unit can weigh as much as 1500 pounds. Reinforce the floor as necessary to provide for maximum loading. For the most efficient refrigeration, be sure to provide good air circulation inside and out.

## Inside cabinet:

Do not pack refrigerator so full that air cannot circulate. The refrigerated air is discharged at the top rear of the unit. It is important to allow for proper air flow from the top rear to the bottom of the unit. Obstructions to this air flow can cause evaporator coil freeze ups and loss of temperature or overflow of water from the evaporator drain pan. The shelves have a rear turn up on them to prevent this. However, bags and other items can still be located to the far rear of the cabinet. Air is brought into the evaporator coil with fans mounted to the front of the coil. Prevent obstruction by locating large boxes and tall stacks of product to the bottom of the cabinet.

## Outside cabinet:

Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens.
It is recommended that the unit be installed no closer than 2" from any wall with at least 12" of clear space above the unit. Should it become necessary to lay the unit on its side or back for any reason, allow at least 24 hours before start-up so as to allow compressor oil to flow back to the sump. Failure to meet this requirement can cause compressor failure and unit damage.

## Leveling

A level cabinet looks better and will perform better because the doors will line up with the frames properly, the cabinet will not be subject to undue strain and the contents of the cabinet will not move around on the shelves. Use a level to make sure the unit is level from front to back and side to side. Units supplied with legs will have adjustable bullet feet to make the necessary adjustments. If the unit is supplied with casters, no adjustments are available. Ensure the floor where the unit is to be located is level.

## Stabilizing

Models are supplied on casters for your convenience, ease of cleaning underneath and for mobility. It is very important, however, that the cabinet be installed in a stable condition with the front wheels locked while in use.

**Standard warranties will be voided due to improper installation procedures.**

## Electrical connection

Refer to the amperage data on page 5, the serial tag, your local code or the National Electrical Code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord, or permanent connection to the unit.

**The ON/OFF switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.**

# OPERATION

CAUTION

**Do not throw items into the storage area. Failure to heed these recommendations could result in damage to the interior of the cabinet.**

**Refrigerators:** The factory setting for temperature range is 34-38°F

**Light Switch:**
An light switch is located next to on/off switch on the front of the bottom shroud.

# SOLID-STATE THERMOSTAT DESCRIPTIONS

## 1. FRONT PANEL COMMANDS

### 1.1 KEY FUNCTION

**SET**: To display target set point; in programming mode it selects a parameter or confirm an operation.

**(DEF)** To start a manual defrost

**(UP)** To see the last temperature alarm happened; in programming mode it browses the parameter codes or increases the display value

**(DOWN)** To see the last temperature alarm happened; in programming mode it browses the parameter codes or decreases the display value

**KEY COMBINATION**

+ To lock & unlock the keyboard

SET + To enter in programming mode

SET + To return to the room temperature display

### 1.2 Function of LEDS

| LED | MODE | SIGNIFICATO |
|---|---|---|
| | On | Compressor enabled |
| | Flashing | Anti-short cycle delay enabled (AC parameter) |
| | On | Defrost in progress |
| | Flashing | Dripping in progress |
| | On | Fans output enabled |
| | Flashing | Fans delay after defrost |
| °C | On | Measurement unit |
| | Flashing | Programming mode |
| °F | On | Measurement unit |
| | Flashing | Programming mode |

## 2. MAIN FUNCTIONS

### 2.1 HOW TO SEE THE SETPOINT

1. Push and immediately release the **SET** key: the display will show the set point value;
2. Push and immediately release the **SET** key or wait for 5 seconds to display the sensor value again.

### 2.2 HOW TO CHANGE THE SETPOINT

1. Push the **SET** key for more than 2 seconds to change the set point value;
2. The value of the set point will be displayed and the ❄ LED starts blinking;
3. To change the set value push the ▲ or ▼ key within 10s;
4. To memory the new set point value and push the SET key again or wait 10s.

### 2.3 HOW TO START A MANUAL DEFFROST

Push the ❄ key for more than 2 seconds and a manual defrost will start

### 2.4 HOW TO LOCK THE KEYBOARD

1. Keep pressed the ▲ and ▼ keys for more than 3s;
2. The “POF” message will be displayed and the keyboard will be locked. At this point, it will be possible only to see the set point or the MAX or Min temperature stored;
3. If a key is pressed more than 3s the ”POF” message will be displayed.

### 2.5 HOW TO UNLOCK THE KEYBOARD

Keep pressed the ▲ and ▼ keys together for more than 3s, till the “Pon” message display, then press ▲ or ▼ key to select the item to check or program.

## 3. ALARM SIGNALS

### HOW TO SEE THE ALARM AND RESET THE RECORDED ALARM

1. Push the ▲ or ▼ key, the alarm signals are displayed;
2. When the signal is displayed, hold the **SET** key until the “rst” message is displayed, and push the **SET** key again, the “rst” message start blinking and the normal temperature will be displayed again.

| Message | Cause | Outputs |
|---|---|---|
| “P1” | Room probe failure | Compressor output according to par. “Con” and “COF” |
| “P2” | Evaporator probe failure | Defrost end is timed |
| “HA” | Maximum temperature alarm | Outputs unchanged. |
| “LA” | Minimum temperature alarm | Outputs unchanged. |
| “dA” | Door open | Regulation restarts |
| “EA” | External alarm | Output unchanged. |
| “CA” | Serious external alarm (i1F=bAL) | All outputs OFF. |
| “CA” | Pressure switch alarm (i1F=PAL) | All outputs OFF |

# MAINTENANCE

**The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.**

## Refrigerators and Freezers

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish.

Do not use an abrasive cleaner because it will scratch the stainless steel and plastic and can damage the breaker strips and gaskets.

## Cleaning the Condenser Coil

The condenser coil requires regular cleaning, recommended is every 90 days. In some instances, you may find that there is a large amount of debris and dust or grease accumulated prior to the 90 day time frame. In these cases the condenser coil should be cleaned every 30 days.

If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil.

If heavy grease is present, there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times, continuous operation with dirty or clogged condenser coils can result in compressor failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.

**Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.**

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

## Stainless Steel Care and Cleaning

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steels surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust of discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads,

**NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!**

# MAINTENANCE

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.

Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

CAUTION

**Never use an acid based cleaning solution！Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.**

### Gasket Maintenance

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.

Gaskets can easily be replaced and don’t require the use of tools or authorized service persons. The gaskets are "Dart" style and can be pulled out of the grove in the door and new gaskets can be "pressed" back into place.

### Doors/Hinges

Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

### Drain Maintenance

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. If you notice excessive water accumulation on the inside of the unit, be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan. If water is collected underneath the unit you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure all drain lines are free of obstructions typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

# MAINTENANCE

## Swing Door Replacement and Adjustment

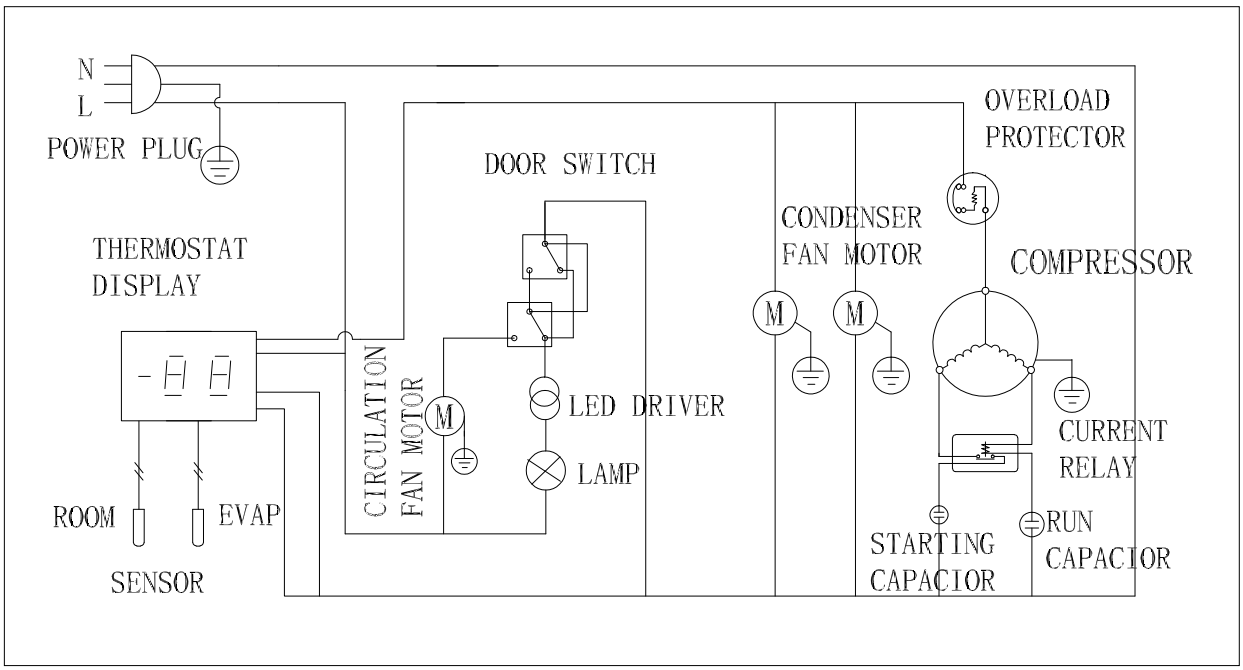
1. Open the bottom shroud and hold the door, then loose bottom hinge's screws and take off the old door;
2. Prepare new door, insert top pin into top hinge, get one bottom hinge to hold the door by the bottom pin , then fasten bottom hinge securely to the door frame with three screws;
3. Allow the door to freely swing, make sure it swing close by itself with no restriction;
4. Plug the unit in and make sure the lock work well;
5. If not, adjust the door height by adding the plastic spacer/washer provided to the bottom hinge pin.

## Sliding Door Replacement and Adjustment

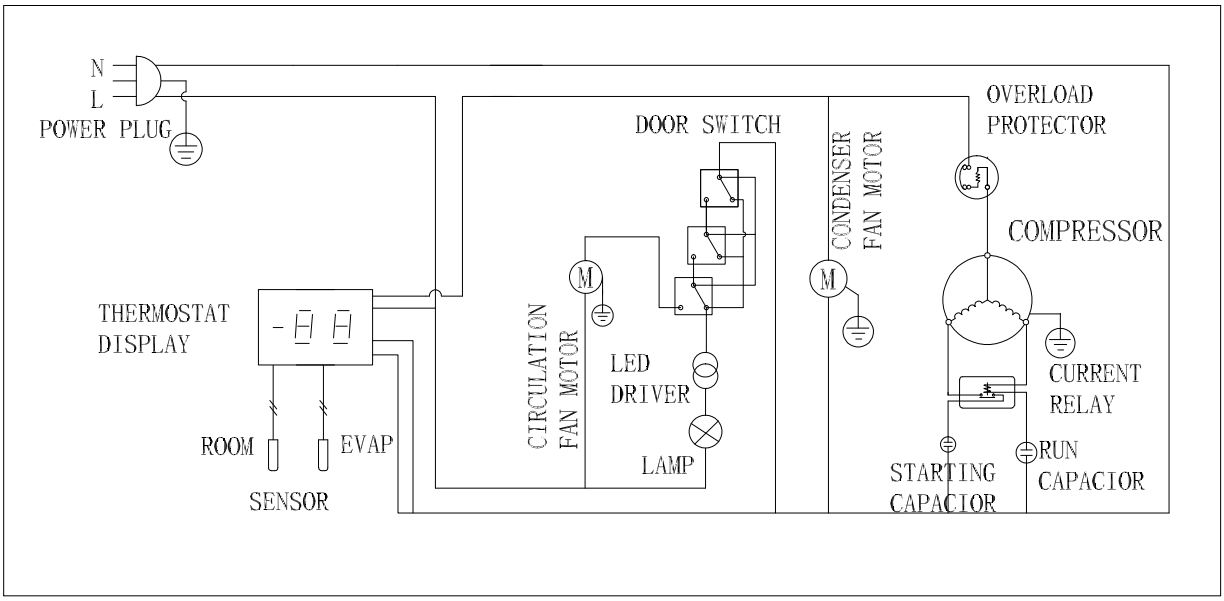
1. Take off the hook of counterweight of door from top of the door;
2. Hold the door up until it's bottom edge over the channel a little, move the door out across the channel, lay the door down;
3. Prepare new door, hold the door insert into top channel until bottom edge over bottom channel, move bottom of door across the channel wall and lay it down to the channel.

# WIRING DIAGRAM

Model: BLNBB-48B-HC / BLNBB-60B-HC / BLNBB-48S-HC / BLNBB-60S-HC

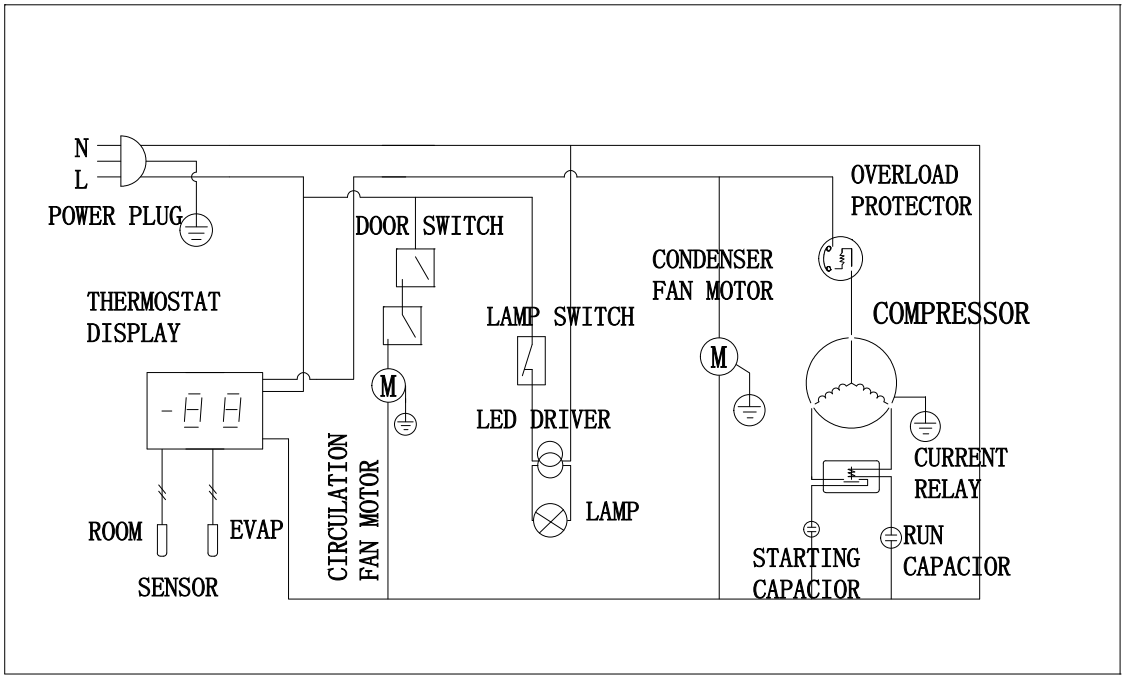



Model: BLNBB-72B-HC / BLNBB-72S-HC

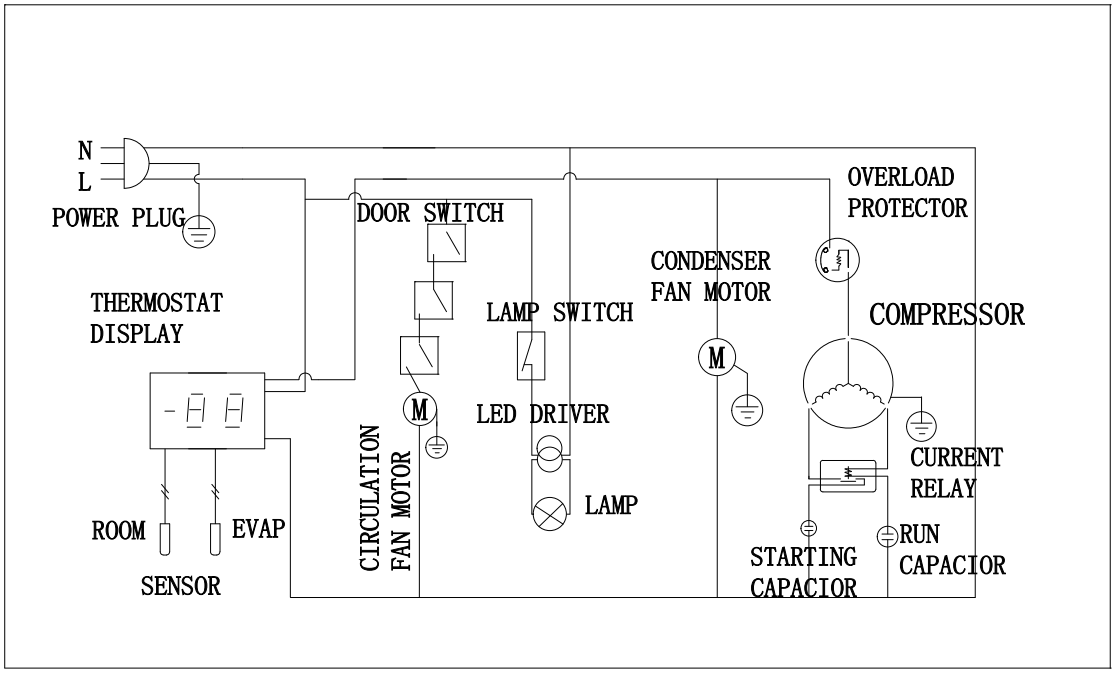


# WIRING DIAGRAM

Model: BLNBB-48BG-HC / BLNBB-60BG-HC / BLNBB-48SG-HC / BLNBB-60SG-HC

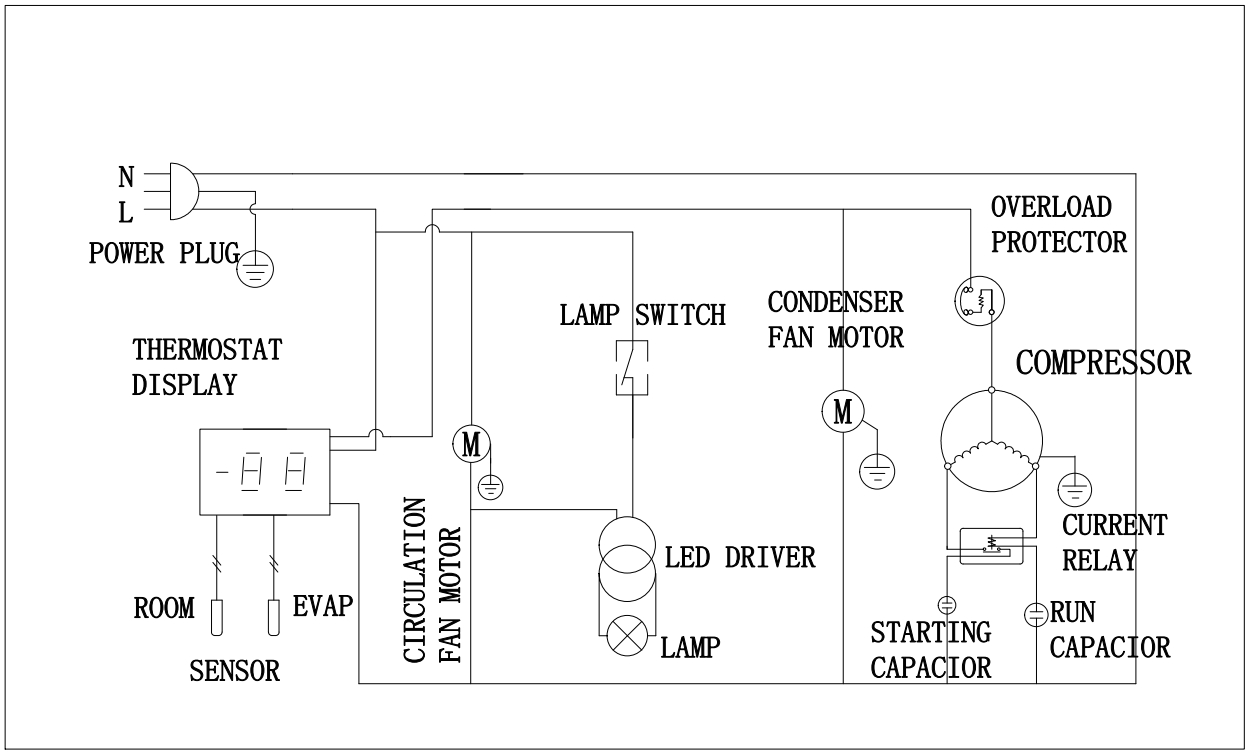



Model: BLNBB-72BG-HC / BLNBB-72SG-HC



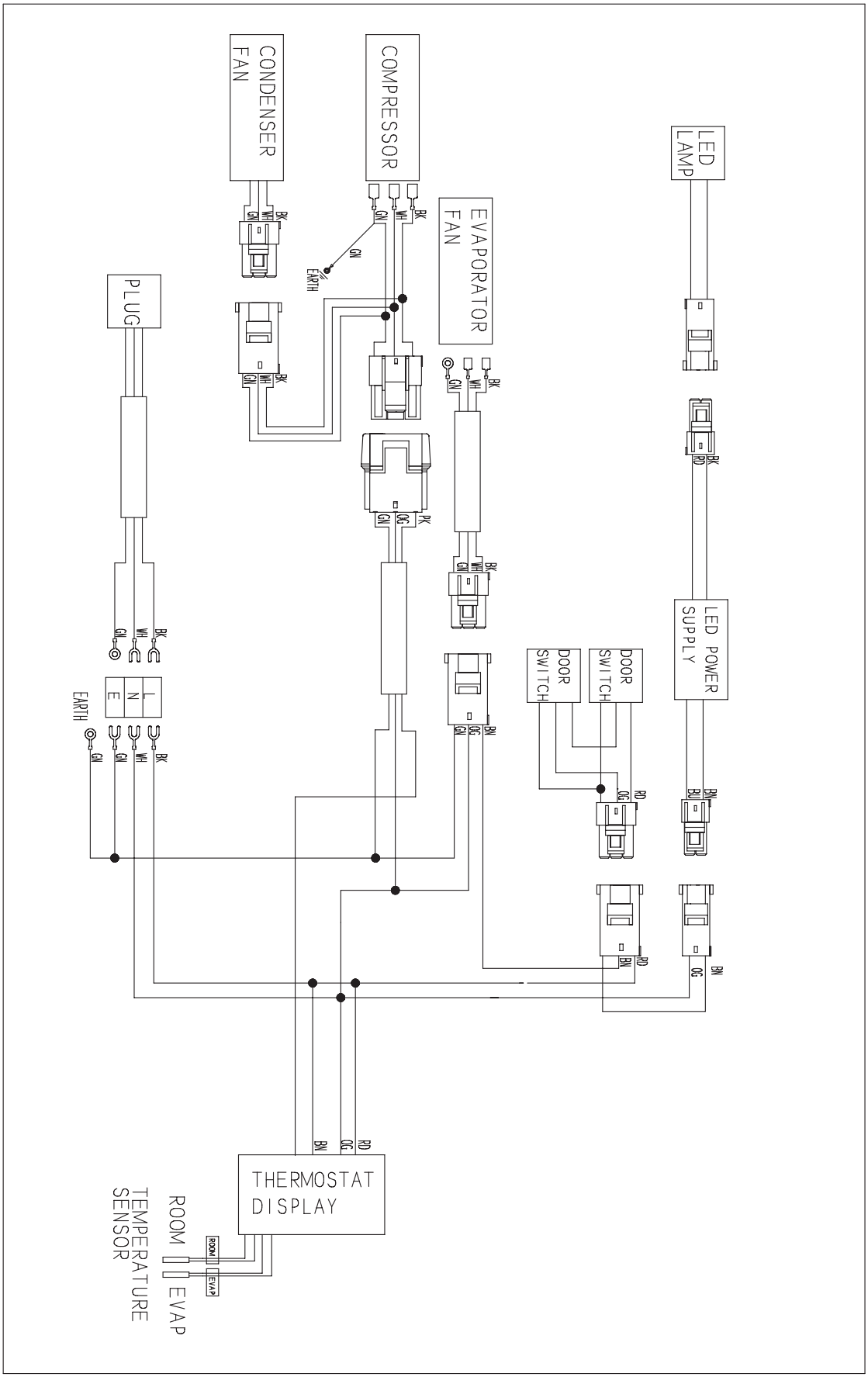
# WIRING DIAGRAM

Model: BLNBB-48BG-SL-HC / BLNBB-60BG-SL-HC / BLNBB-48SG-SL-HC / BLNBB-60SG-SL-HC



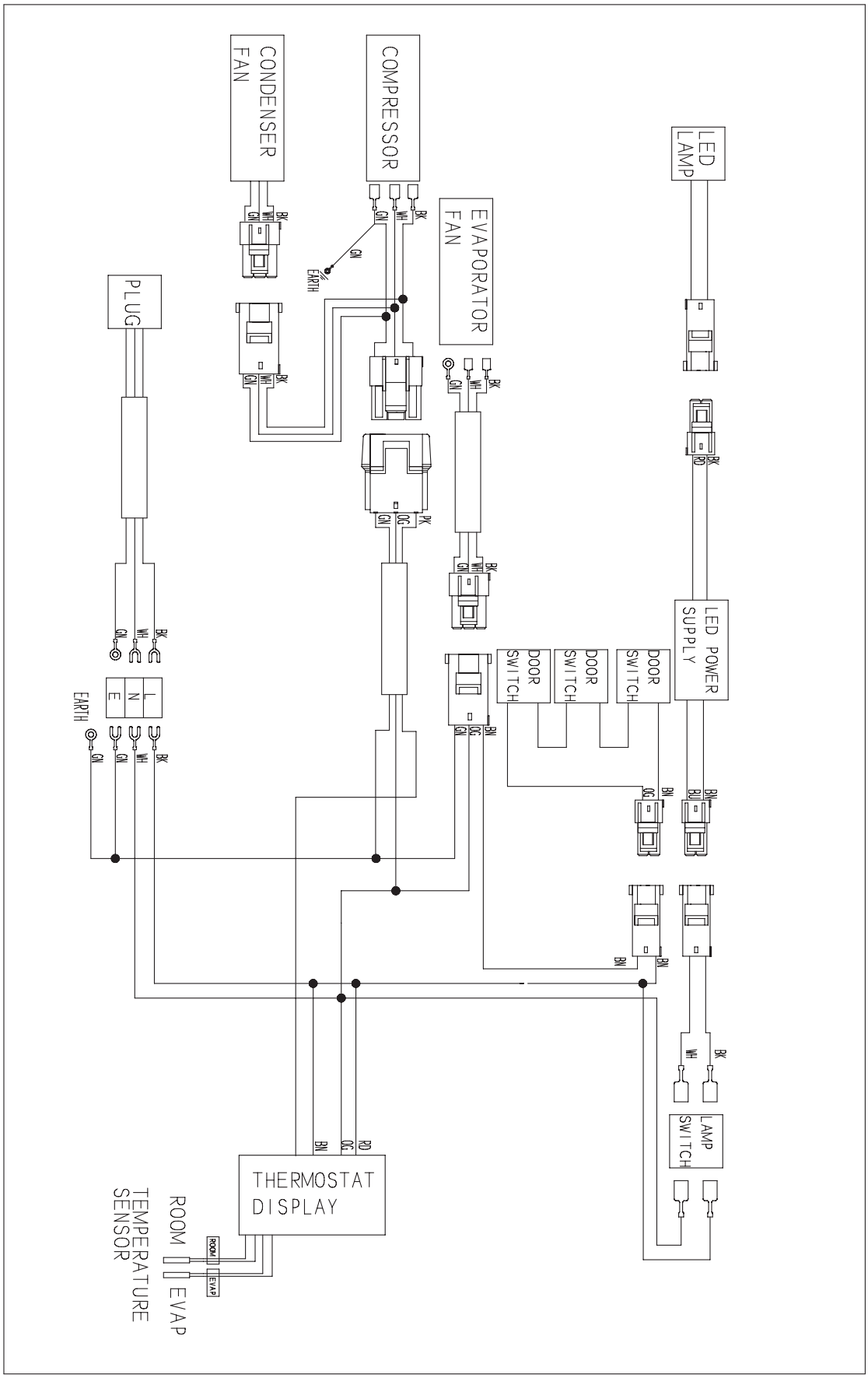
# WIRING DIAGRAM

Model: BLNBB-48B-HC / BLNBB-60B-HC / BLNBB-48S-HC / BLNBB-60S-HC



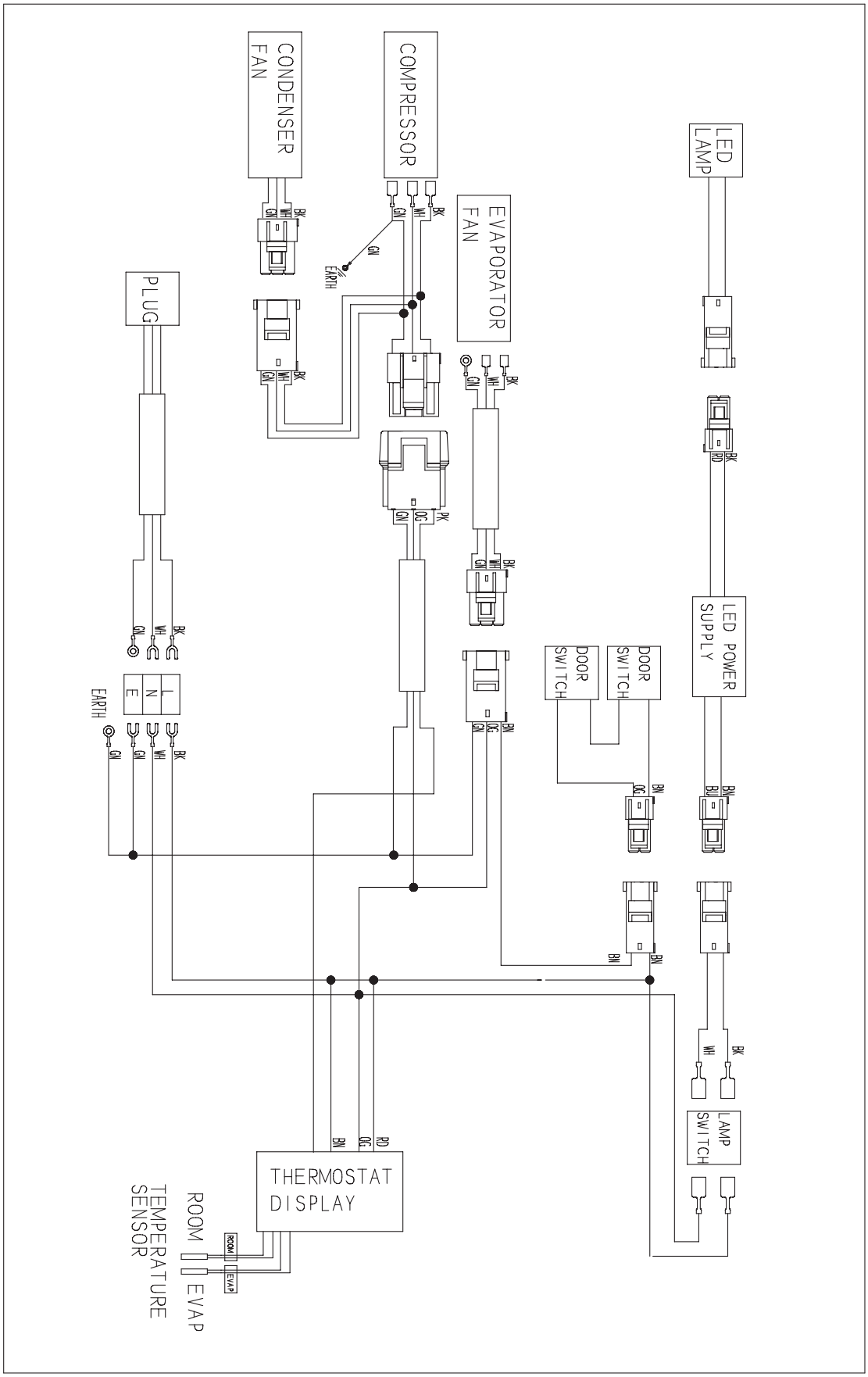
# WIRING DIAGRAM

Model: BLNBB-72B-HC / BLNBB-72S-HC



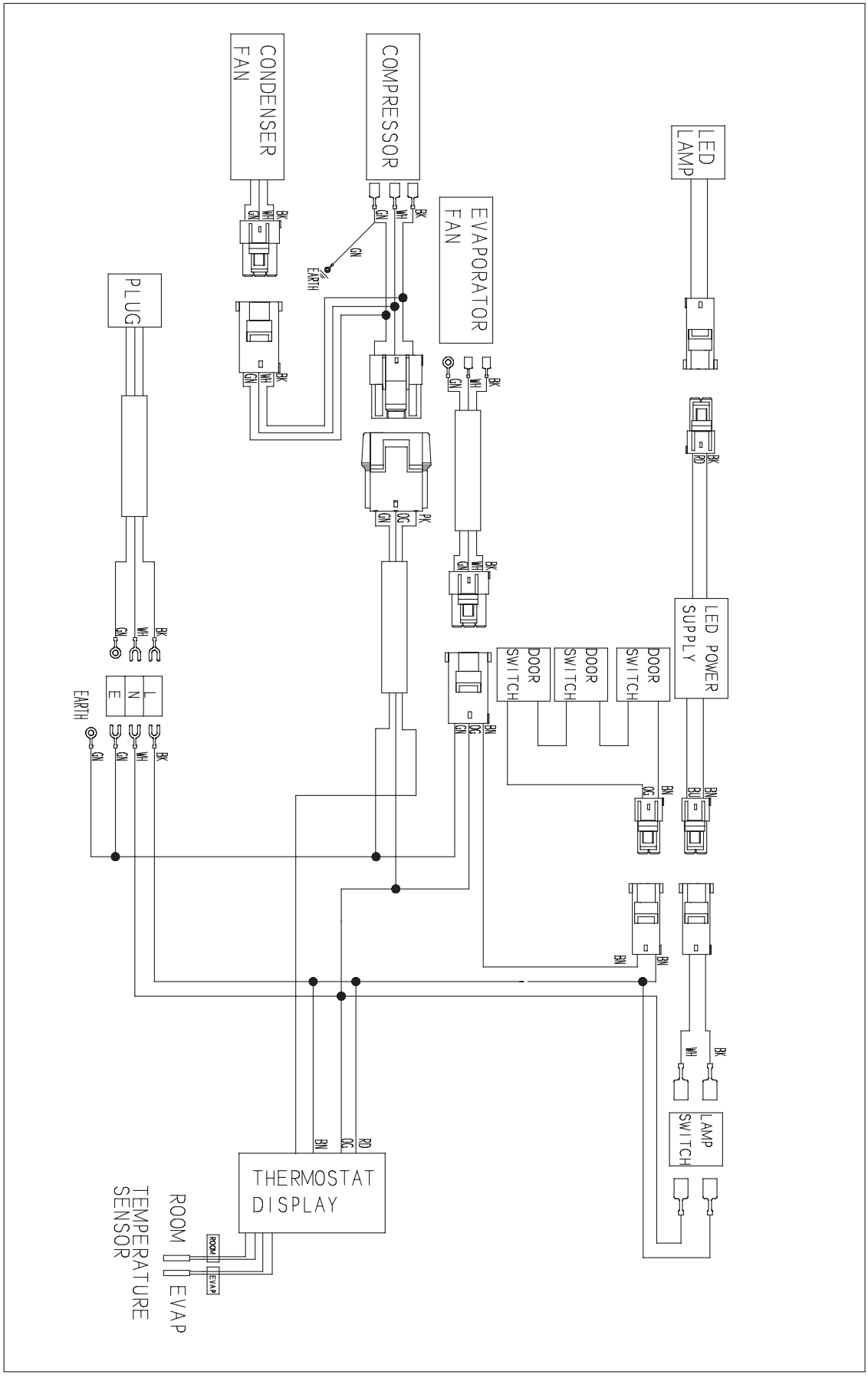
# WIRING DIAGRAM

Model: BLNBB-48BG-HC / BLNBB-60BG-HC / BLNBB-48SG-HC / BLNBB-60SG-HC



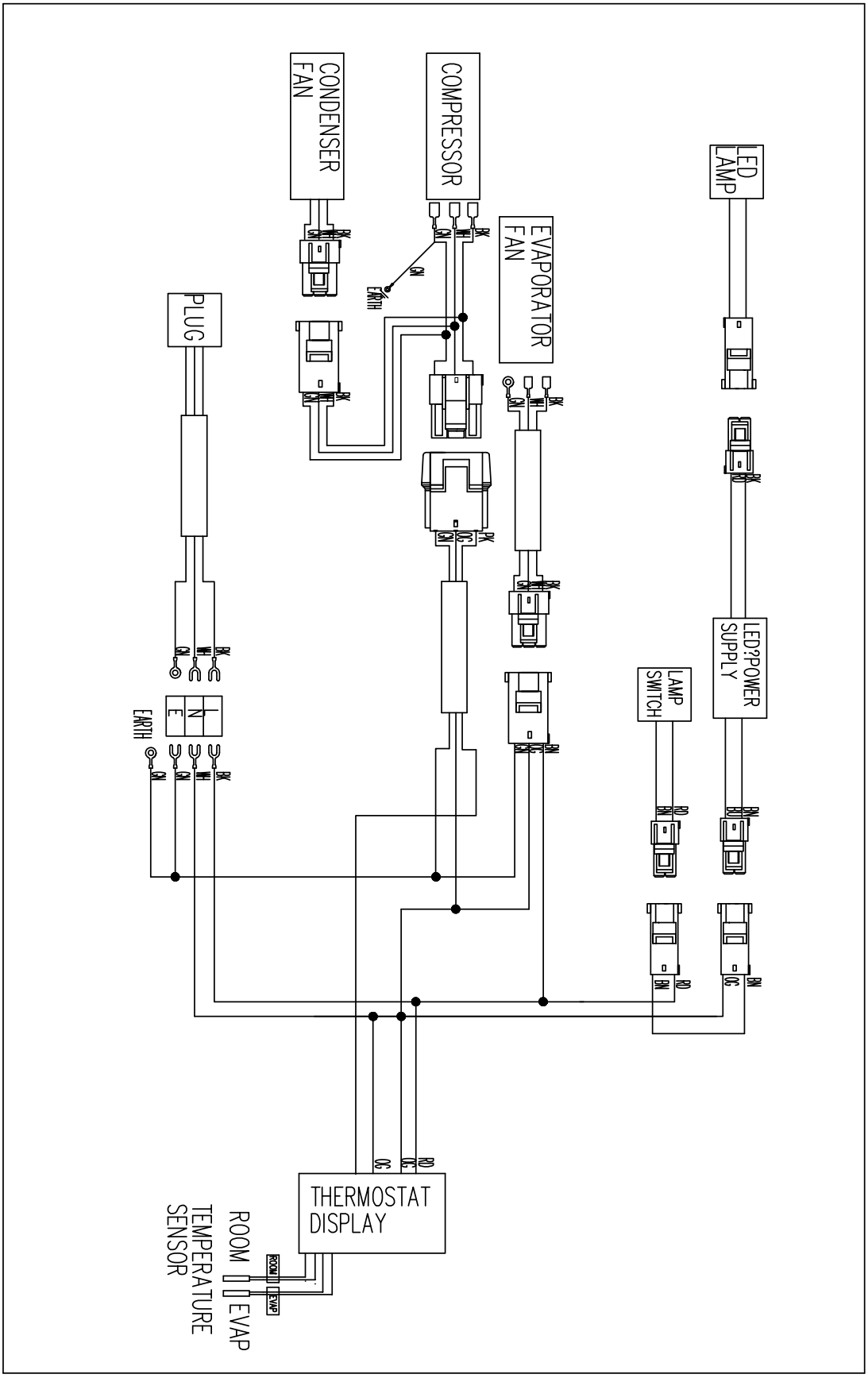
# WIRING DIAGRAM

Model: BLNBB-72BG-HC / BLNBB-72SG-HC



# WIRING DIAGRAM

Model: BLNBB-48BG-SL-HC / BLNBB-60BG-SL-HC / BLNBB-48SG-SL-HC / BLNBB-60SG-SL-HC



FOOD SERVICE EQUIPMENT

# WARRANTY CERTIFICATE

This warranty is subject to all of the terms and conditions listed below.
Online warranty registration or Warranty card furnished with this unit must be properly executed and returned to BLUE AIR immediately after installation. Failure to complete online registration or to return the warranty registration card within 15 days of installation will automatically void all warranties.
The term “Original Purchaser” as used herein shall be deemed to refer to that person, firm, association, or company for whom the refrigeration unit refers to herein is originally installed.

## ***Standard Warranty***

## Three (3) Years Parts & Labor Warranty

**Back bar coolers: BLBB23-1B/59-2B/69-3B/90-4B-HC including glass door and stainless-steel models, Narrow back bar coolers: BLNBB-48B/60B/72B-HC including glass door, sliding door, and stainless-steel models, Keg coolers: BLKC23-1B/59-2B/69-3B/90-4B-HC including stainless-steel models, Bottle coolers: BLBC-36B/50B/65B/80B/95B-HC including stainless-steel models**

BLUE AIR warrants to the original purchaser the BLUE AIR unit that the unit and its components to be free from defects in material or workmanship, under normal use and service for a period of three years (36 months) from the date of sale or thirty-nine months (36 months and 3 additional months) from date of shipment by Blue Air, whichever occurs first. *The compressor only warranty is 5 years.*

## Five (5) Years Compressor Warranty

The five-year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. Drier replacement is very important and must be changed when a system is opened for servicing. A drier using XH-9 desiccant or an exact replacement solid core drier must be used. The new drier must also be the same capacity as the drier being replaced.
2. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.
3. All Compressor replacements must be obtained through BLUE AIR’s warranty department unless BLUE AIR waives this requirement in writing and at its sole discretion.
   Failure to comply with this requirement will void the compressor warranty.

# Warranty Claims

All claims for parts and labor must be made directly through Blue Air. All claims must include model number of the unit, the serial number of the cabinet, original invoice or proof of purchase, date of installation and all pertinent information supporting the alleged defect. Any part returned to the company under the terms of this warranty must be accompanied by a record of the cabinet model number, serial number, return authorization number and such returns shall be on the basis of TRANSPORTATION CHARGES PREPAID. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Blue Air along with the above listed information. All claims must be reported to Blue Air within one (1) year of occurrence. Warranty will not be effective unless the warranty card is returned to Blue Air or registered online with Blue Air within fifteen (15) days of installation. Failure to comply with warranty policies will result in voiding claims.

# WHAT IS NOT COVERED BY THIS WARRANTY

BLUE AIR's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

### NON WARRANTY PARTS.

BLUE AIR excludes specific parts exposed to normal wear and tear. These parts include, but are not limited to, lamps. Gaskets, casters, shelves and shelf clips, pans, bin and pan dividers and airflow guards.

### NO CONSEQUENTIAL DAMAGES.

BLUE AIR IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.

### WARRANTY IS NOT TRANSFERABLE.

This warranty is not assignable and applies only in favor of the original purchaser, owner or lessee of the unit. Warranty does not transfer with change of ownership or lessee. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

### IMPROPER USAGE.

BLUE AIR ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN CONDENSER COIL AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE UNIT. ANY MISUSE OF THE DRAWER UNITS — INCLUDING INTENTIONALLY ROUGH HANDLING SUCH AS SLAMMING THE DOORS, PULLING THE DOOR OPEN WITH EXCESSIVE FORCE, APPLYING EXCESSIVE WEIGHT, SUCH AS LEANING ON THE DRAWER OR OVER STOCKING WITH HEAVY ITEMS IS NOT COVERED UNDER WARRANTY

### ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.

BLUE AIR is not responsible for the repair or replacement of any parts that BLUE AIR determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

### IMPROPER ELECTRICAL CONNECTIONS.

BLUE AIR IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM INCORRECT SUPPLY VOLTAGE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR UNSTABLE SUPPLY VOLTAGE. THE USE OF A GENERATOR IS NOT COVERED UNDER WARRANTY.

### OTHER:

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY: WATER DAMAGE TO ELECTRICAL COMPONENTS, EXPOSURE TO OUTDOOR ENVIRONMENTAL CONDITIONS, INADEQUATE VENTILATION, CLEANING OR MAINTENANCE OF THE UNIT, ISSUES RELATED TO IMPROPER INSTALLATION SUCH AS ENCLOSED AREA, UNEVEN FLOORING, OR INCORRECT FITTING

### NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE:

THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE WARRANTIES AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. **THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.**

### OUTSIDE U.S.:

This warranty does not apply to, and BLUE AIR is not responsible for, any warranty claims made on products sold or used outside the United States.

### CERTAIN REGIONS HAVE RESTRICTED SERVICE WARRANTY COVERAGE:

In Alaska and Hawaii, our warranty extends solely to parts, with no coverage for labor costs associated with repairs.


## Blue Air FSE, LLC

223 W. Rosecrans Ave, Gardena, CA 90248
Phone: (310-808-0102)
Email: warrantyservice@blueairfse.com


Ver06122026

Blueair
FOOD SERVICE EQUIPMENT

223 W Rosecrans Ave., Gardena, CA 90248
T. 310-808-0102 www.blueairfse.com