USER MANUAL

Model: LUMIN COOL-CD-900-3
LUMIN COOL-CD-1200-3
LUMIN COOL-CD-1500-3
LUMIN COOL-CD-1800-3

III.CAUTION FOR SAFETY.

1. Leave enough space from the wall to the cabinet and the ceiling; do not be sealed completely in the back part of the cabinet.prepare an air vent to the outside.

Caution:It needs more than 20 cm from the cabinet to wall.

2.Please move away all out-package for bottom heat radiation to avoid fire.

3.It’s prohibited to store flammable and volatile chemical,or leading to exploding.

4.individual single-phase socket must be used.It should be reliably connected to a grounding wire.

Caution:Do not connect grounding wire to a water or gas pipe.

5.Do not be hard collided or fiercely vibrated when in transportation; it is not larger than 45° for the inclination of the cabinet.

6.Please refer to the Trouble Shooting references when the unit is facing some problems. Do no attempt to solve the problem on your own,Please refer to certified technician only.

7.**DANGER**-Risk of fire or explosion.Flammable refrigerant used.Do not use mechanical devices to defrost refrigerator .Do not puncture refrigerant tubing.

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.Dispose of properly in accordance with federal or local regulations.Flammable refrigerant used.

CAUTION -Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully.Flammable refrigerant used.

CAUTION -Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for builfing-in.

CAUTION -servicing shall be done by factory authorized service personnel,so as to minimize the risk of possible igntion due to incorrect parts or improper service.

TABLE OF CONTENTS

SAFETY INFORMATION

INSTALLATION/OPERATION INSTRUCTIONS

MAINTENANCE, CARE & CLEANING

TROUBLE SHOOTING

NOTICE:

Loss or spoilage of products in your refrigerator/freezer is not covered by warranty. In addition to following recommended installation procedures you must run the refrigerator/freezer 24 hours prior to usage.

SAFETY INFORMATION

WARNING: Use this appliance for its intended purpose as described in this Owner Manual. Please pay close attention to the safety notices in this section.Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

- This refrigerator must be properly installed and located in accordance with the installation instructions before it is used.
- Do not allow children to climb, stand or hang on the shelves in the refrigerator. They could damage the refrigerator and seriously injure themselves.
- Unplug the refrigerator before cleaning and making repairs.
- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit when the units is required to be moved.
- When the unit is not in use for a long period o time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to do so could cause damage to the compressor.

PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

PROHIBITION

- Do not attempt to remove or repair any component unless instructed by factory.

- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the drawers.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

APPLIANCE DISPOSAL

When recycling appliance please make sure that the refrigerants are handled according to local and national codes, requirements and regulations.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that uses “Ozone Depleting” chemicals. If you are throwing away your old refrigerator, make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations

INSTALLATION/OPERATION

IMPORTANT!!! PLEASE READ BEFORE INSTALLATION

- If the unit has recently been transported, please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- Maker sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e. poly pans, drawers, casters) before plugging the unit in.
- Please read through the Operation / Owners Manual in its entirety.

UNCRATING

TOOLS REQUIRED

• Adjustable Wrench
• Phillips Screwdriver
• Level

The following procedure is recommended for uncrating the unit:
A. Remove the outer packaging, (cardboard and bubbles or Styrofoam corners and clear plastic). Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.
B. Move your unit as close to the final location as possible before removing the wooden skid.

CABINET LOCATION GUIDELINES

- **Install the unit on strong and leveled surfaces**
  - unit may make unpleasant noises if surface is uneven
  - unit may malfunction if surface is uneven
- **Install the unit in an indoor, well-ventilated area**
  - unit performs more efficiently in a well-ventilated area
  - for best performance, please maintain clearance of 3” on the back of the unit
  - outdoor use may cause decreased efficiency and damage to the unit
- **Avoid installation in a high humidity and/or dusty area**
  - humidity could cause unit to rust and decrease efficiency of the unit
  - dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth
  - malfunction due to dirty condenser will void warranty

■ **Select a location away from heat and moisture-generating equipment**

－high ambient temperature will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.

－malfunction due to high ambient temperature will void warranty

ELECTRIC INSTALLATION & SAFETY

INFORMATION

• If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

• Lamps must be replaced by identical lamps only.

ELECTRICAL INSTRUCTIONS

A. Before your new unit is connected to a power supply, check the incoming voltage with a voltmeter. If anything less than 100% of the rated voltage for operation is noted, correct immediately.

B. All units are equipped with a service cord, and must be powered at proper operating voltage at all times. Refer to cabinet data plate for this voltage.

WARNING: Compressor warranties are void if compressor burns out due to low voltage.

WARNING: Power supply cord ground should not be removed!

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

NOTE: To reference wiring diagram, remove front louvered grill,wiring diagram is positioned on the inside cabinet wall.

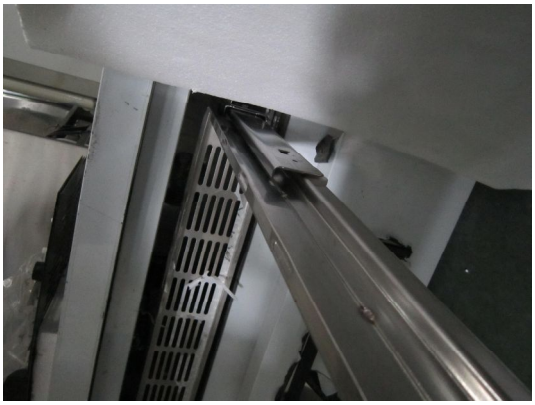
SETUP

STANDARD ACCESSORIES

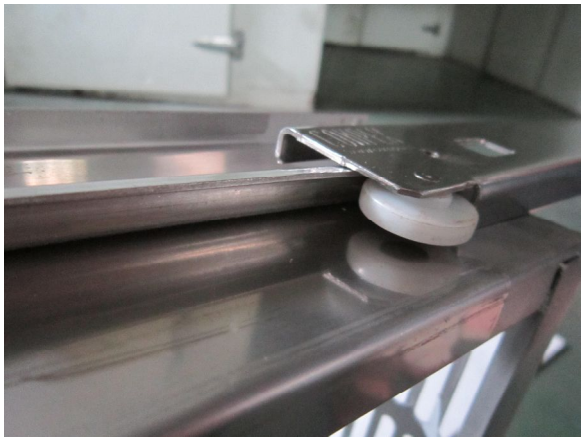
DRAWER REMOVAL & INSTALLATION

REMOVAL

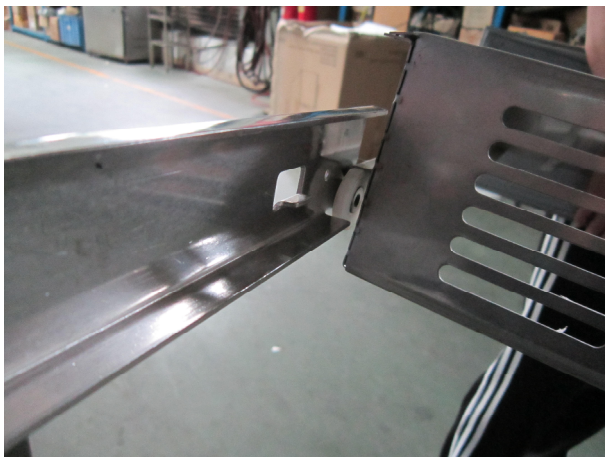
A. Open drawer completely. Roller clips will be in the down position.

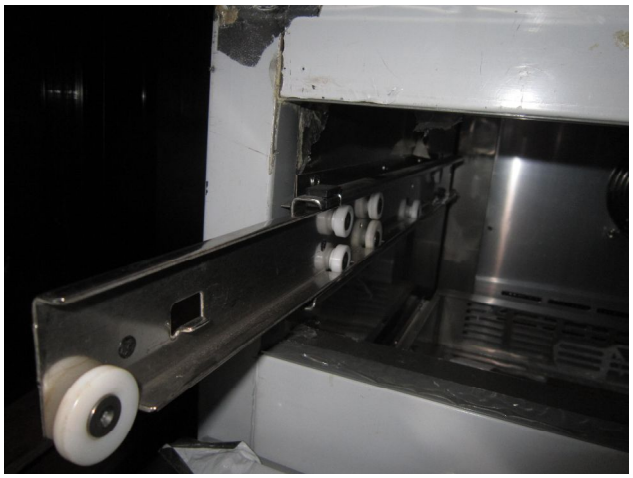


B. While holding the sides of the drawer, use your hands to lift side track of drawer



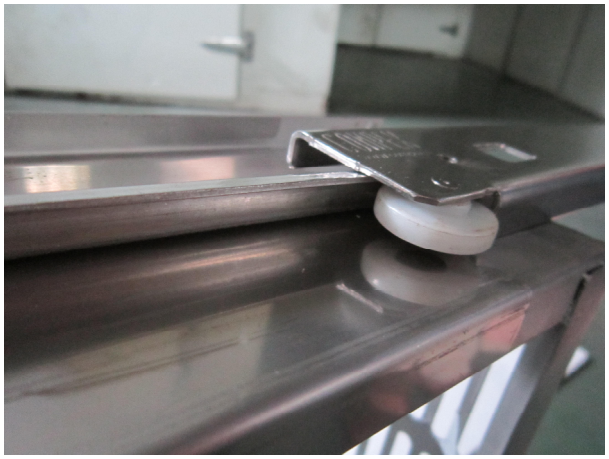
C. Lift drawer and remove from channel.



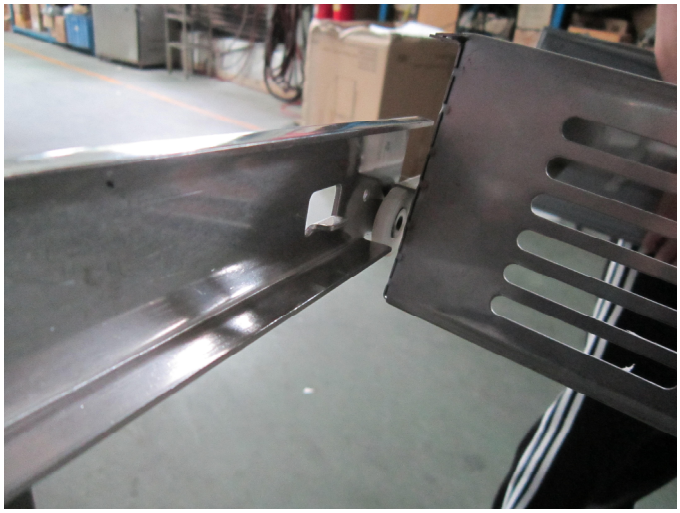


INSTALLATION

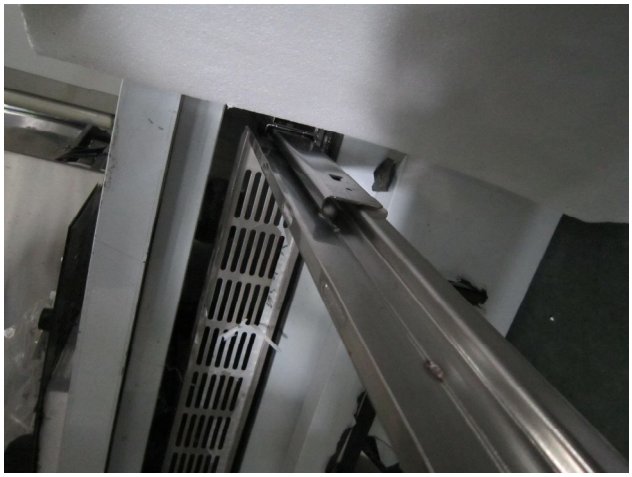
A.Lower rear rollers into channel slots.



B. make two side tracks of drawer horizontal, lower front rollers into channel.



C. Make sure drawer tracks are in the right position.



OPERATIONS

STARTUP

A. The compressor is ready to operate. Plug in the cooler.
B. DIGITAL THERMOSTAT are factory-set to give refrigerators an approxiate temperature of 35°F, Allow unit to function several hours, completely cooling cabinet before changing the control setting. Temperature Control Location and Settings.

- Electronic temperature control is located on front of unit

C. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace temperature control,
NOTE: If the unit is disconnected or shut off, wait five minutes before starting again.

RECOMMENDATION : Before loading product we recommend you run your unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred. Remember, we does not cover product loss!

MAINTENANCE AND CLEANING

CLEANING THE CONDENSER COIL

Required Tools

- Phillips screwdriver
- Stiff bristle brush
- Adjustable wrench

■ For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint. Condensers accumulate dirt and dust and **require cleaning every 30 days.**

■ We recommend cleaning the condenser coil and fins at least once per month.
■ Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Brush the condenser fins from top to bottom, not side to side.
■ After cleaning, straighten any bent condenser fins with a fin comb.

CLEANING THE FAN BLADE AND MOTOR

■ If necessary, clean the fan blades and motor with a soft cloth. If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

CLEANING THE INTERIOR OF UNIT

■ When cleaning the cabinet interior ,use a solvent of warm water and mild soap.
■ Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
■ Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
■ Check door gaskets for proper seal after they are replaced.
■ Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

• Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
• Cameo,Talc,Zud First lmpression is for stubborn stains and discoloration. Rub in direction of polish lines.
• Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acides,blood and burnt-on foods.
• Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
• Benefit,Super Sheen,Sheila Shine are good for restoration/passivation.

CAUTION: **Do not use** any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Enemies

There are three basic items that can break down stainless steel’s passivity layer and allow corrosion to occur.

• Scratches from wire brushes, metal scrapers and steel pads are just a few

examples of items that can be abrasive to stainless steel's surface.

- Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
- Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

<u>8 Steps that can help prevent rust on stainless steel</u>

- Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
- Clean along the polish lines. Polish lines or *grain* are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
- Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
- Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
- Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently
- When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
- Hydrochloric acid (muriatic acid) should never be used on stainless steel.
- Regularly restore/passivate stainless steel.

TROUBLE SHOOTING

Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped. Power cord unplugged. Thermostat set too high. Cabinet in defrost cycle.	Replace fuse or reset circuit breaker. Plug in power cord. Set thermostat to lower temperature. Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warn product placed in cabinet. Prolonged door opening or door ajar. Door gasket(s) not sealing properly. Dirty condenser coil. Evaporator coil iced over.	Allow adequate time for product to cool down. Ensure doors are closed when not in use. Avoid opening doors for long periods of time. Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary. Clean the condenser coil. Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet temperature is too warm.	Thermostat set too warm. Blocking air flow. Excessive amount of warm product placed in cabinet. Fuse blown or circuit breaker tripped. Dirty condenser coil. Prolonged door opening or door ajar. Evaporator coil iced over.	Set thermostat to lower temperature. Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator. Allow adequate time for product to cool down. Replace fuse or reset circuit breaker. Clean the condenser coil. Ensure doors are closed when not in use. Avoid opening doors for long periods of time. (see above)
Cabinet is noisy.	Loose part(s). Tubing vibration.	Locate and tighten loose part(s). Ensure tubing is free from contact with other tubing or components.