



Operation Manual



Please read the user manual before use so that you can use it correctly and keep it for reference.

1. Description

The product is the cooling facility special designed for hotel, restaurant, supermarket, cake house to show cake, soft drink, food etc.

It has handsome appearance quality material, vacuum movable door, transparent glass and inner light. Cooling system adopted famous brand of whole close cooling compressor and all kinds of spare parts.

Therefore, the product has the strongpoint of handsome appearance, rational design, quick cooling, electric saving, low noise, no frost and suitable temperature.

2. Main Technical Parameters

Type	temperature	Voltage/ Frequency	Input total power	Refrigerant	Dimensions(mm)
CVS90-2B	2~8℃	240~250V 50Hz	453W	R290	900×730×1200
CVS90-3B			465W		900×730×1300
CVS120-2B			465W		1200×730×1200
CVS120-3B			530W		1200×730×1300
CVS150-2B			650W		1500×730×1200
CVS150-3B			630W		1500×730×1300
CVS180-2B			660W		1800×730×1200
CVS180-3B			730W		1800×730×1300
CVS90-4B			577W		900×740×1900
CVS120-4B			645W		1200×740×1900
CVS150-4B			903W		1500×740×1900
CVS180-4B			1203W		1800×740×1900

3. Safety attention

- (1) You must use single-phase three poles power socket, its grounding E must be grounded reliably.
- (2) Forbid stocking volatile, erosive, radioactive, flammable, explosive, poisonous and polluted dangerous food.
- (3) Please don't put power wire on aisle to prevent heaving pressure and edge tool from creepage accident.
- (4) Don't wash the showcase by water to prevent from short circuit and creepage accident.
- (5) Please cut off power socket when repairing or replacing light.

4. Operation attention

- (1) Please put the showcase lightly when moving and gradient isn't more than 45°.
- (2) Please put it in ventilated and dry place and be away from heat source and dust to prevent from affecting cooling effect.
- (3) If the socket don't have grounding device, please make the hull ground to prevent from creepage accident.
- (4) The power capacity shouldn't be less than 200V, please check circuitry and capacity before operation. If the power isn't coherent with power requirement, please add manostat whose capacity is more than 1000W before reusing.
- (5) The thermostat has been adjusted to best place before out of factory. You shouldn't adjust it.

- (6) The time between turn off and turn on again can't be less than 3 minutes.
- (7) Please don't put too much or overhot food.
- (8) Please assure the inner and surface of showcase is clean.
- (9) It has water plate, you should get rid of the water in the plate periodically.

5. Maintenance

- (1) If found special situation, please don't dismantle parts and should invite professional technician.
- (2) The time between turn off and turn on again should be more than 3 minutes.
- (3) Please get rid of dust and oil pollution periodically to improve cooling effect.
- (4) If you stop operating the showcase for a long time, you should cut off power, make it clean and put it in dry and ventilated place. Please check the electrical wire strictly by technician before operation again.

6. Familiar trouble and salvation

Phenomena	Possible reason			Check content	Solvation	
Indicator doesn't work	Compressor doesn't work	Power has no electric		Check by multimeter	Connect power	
		Socket is loose		examine	Tight socket	
		Thermostat foot is loose		Check by multimeter	Jointing or tighten it	
		Relay foot is loose		Check dismantled cover	Tighten it	
	Compressor is working	Indicator doesn't work		Dismantle indicator	Replace indicator	
		Indicator foot is loose		examine	Tighten foot	
Compressor is working	Inner temperature is too high	Evaporator wing is blocked by ice	Cooling fan doesn't work	Check by multimeter	Replace fan	
			Temperature is too low	examine	adjust	
		Opening door too often				Opening door as few as possible
		Stock is too large				Take out some food
		Environment temperature is too high			Test by temperature meter	Improve environment temperature
		Cooling fan doesn't work	Cooling fan is bad	Check by temperature	Replace fan	
			Foot is loose	examine	Tighten foot	
		Inner temperature has been achieved	Thermostat is bad			Check thermostat
	High noise	Showcase isn't put flat			examine	Make flat
Fan/compressor foot is loose			examine	Tighten screw		

7. Guarantee

We are responsible for maintenance for 1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14Days Of Invoice in the case of operation according to the user's manual. If the spare parts is bad caused by our bad quality, we are responsible for replace and repairing (expect glass)

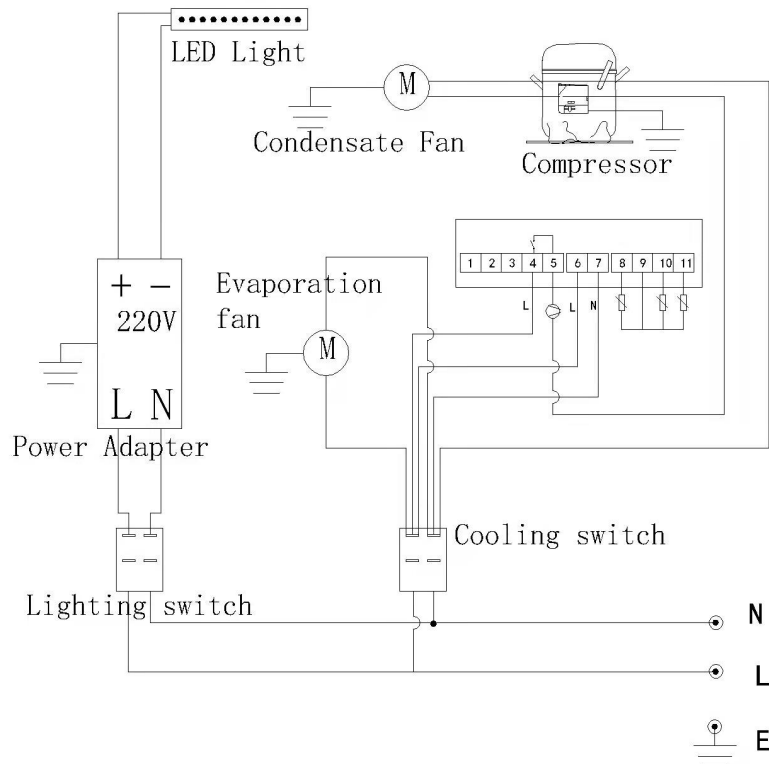
You should pay rational fee after repairing the trouble caused by reasons as follows:

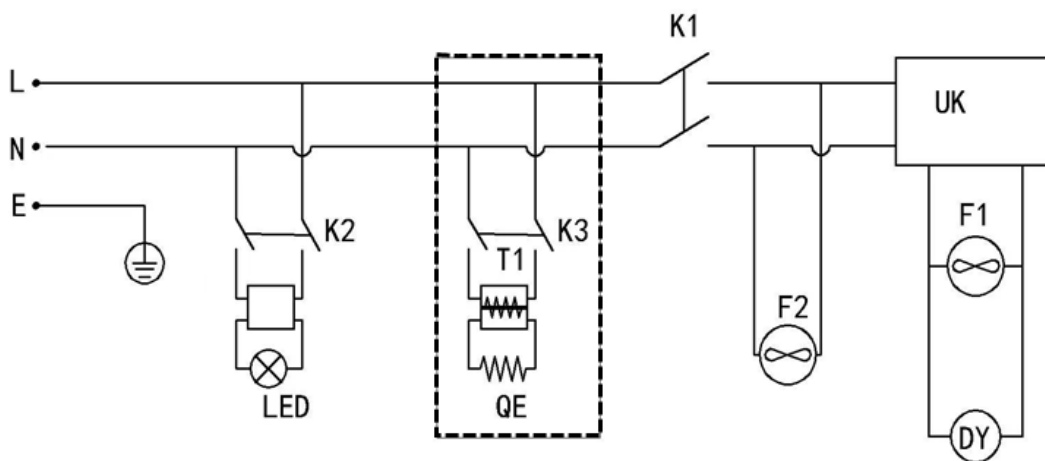
- (1)The trouble caused by disobeying requirements on user's manual.
- (2)The trouble caused by using spare parts by yourself.
- (3)The trouble caused by bad capacity fluctuate value or other natural factor.

8. Other

There's something with product.

- (1)1 copy of user's manual.
- (2) Principle picture





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Return completed forms to:

FEDERAL HOSPITALITY EQUIPMENT Pty Ltd

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Email: service@fedservices.com.au



For your convenience, please scan the QR code and complete the product registration online.

Product Registration

To register your product for warranty with Federal Hospitality Equipment, please fill out this form.

Person Details			
Contact Name:			
Email:			
Contact Number 1:		Contact Number 2:	
The equipment is for	☐ Business Use	Business Name:	
	☐ Residential Use		

Product Details			
<i>Where the equipment is located</i>			
Street Address:			
Suburb:		State:	
Postcode:		Country:	
Purchase From:			
Purchase Date:			
Invoice Number from Whom You Purchased the Equipment:			

Please attach a copy of your invoice with this form.

Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	
Model Number		Serial Number	

If you have purchased gas units, please supply certificate of compliance and provide the fully licenced gas fitter details below:

Gas equipment warranty will not be valid until your commissioning certification has been submitted.

Was the gas equipment installed by a certified gas fitter/Plumber?

☐ Yes ☐ No

Please attach the gas commission certification with the form if any.