

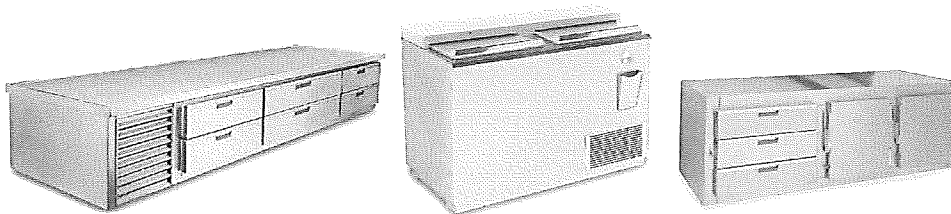


Division of Infinity Kitchen Products, Inc.

OWNERS MANUAL

FOR

BACKBAR, UNDERCOUNTER AND UNDERBAR REFRIGERATORS



Infinity Kitchen Products, Inc.
7750 Scout Avenue, Bell Gardens, CA 90201
P. 562-806-5771 F. 562-806-5771
www.infinitystainless.com

P/N 57096-6

Thank you for purchasing one of our Infinity refrigerated units. This unit is designed with the highest quality in mind with the best materials and workmanship. Every unit is built with pride here in the U.S.A.

If the model and serial number are not written on the spaces below please write them down they can be found on the reading plate or NSF sticker. You will need to supply us with both when calling for service or parts.

For service or parts please call 1-562-806-5771 or fax us at 1-562-806-6771

Model No. _____

Serial No. _____

Notes:

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Features of a Refrigerated Unit

Condensing Unit

A refrigeration condensing unit is a highly sophisticated apparatus. It has been built with the anticipation that it will provide many years of trouble-free operation with minimal but necessary maintenance. Usually the length of service life from a particular condensing unit is directly attributed to the care with which the original installation was performed. The correct electrical supply must be provided to the condensing unit. The voltage at the motor-compressor terminals should be checked during start-up and the unit operation under full load to insure a tolerance of plus or minus 10 percent of the nameplate rating.

Refrigerant

R134a is used for the refrigerated units.

Electrical Characteristics

Each unit is equipped with 120 Volts, 1 Phase, 60 Hertz power supply.

Standard Components

Each unit consists of hermetic compressors, condenser with heavy duty fan motors, oversized receivers, factory installed accessories, unit coolers with T-stat, solenoid valve, TX valve and suction P-trap.

Installation

Receipt and Inspection of Equipment

Inspect the unit and all accessories shipped for any damage or shortages. Any damage or shortages should be reported immediately to the delivering carrier. Damaged material becomes the delivering carrier's responsibility and should be pre approved before it may be returned to the manufacturer. Please do not remove any shipping material until the unit is installed in its permanent location.

Location

It is important that the location chosen for the equipment has a floor strong enough to support the total weight of the unit and its contents. Reinforce the floor as necessary to provide for maximum loading.

For the most efficient refrigeration and down time do to servicing on self contained units, be sure to provide good air circulation around the compressor housing's front and back panel.

Inside Unit: Do not pack refrigerator so full that it will restrict the air from circulating inside the unit.

Outside Unit: Be sure that the unit has access to ample air avoiding hot corners and locations near stoves and ovens.

Do not install the unit near any combustible material or object affected by heat or moisture.

Leveling

A level unit will look and perform better for these reasons:

1. The drain pan will drain properly.
2. The doors will line up with the frame properly with doors and drawers opening and closing properly.
3. The cabinet will not be subject to undue strain.

Models with casters should be installed in a stable condition with front casters locked before operating.

Plumbing

Self contained models come with a condensate evaporator standard. If, for some reason a unit does not have a condensate evaporator or if the evaporator fails, the unit's drain line must have an outlet to an appropriate area or container.

Electrical Connection

Please refer to the reading plate, serial tag located on the unit for the electrical requirements. Check your local code or the National Electrical Code to be certain 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.

A self contained unit with a cord and plug has an ON/OFF switch located directly behind the louvered panel covering the compressor section. **SIMPLY TURN THE SWITCH TO ON TO BEGIN OPERATION.**

The power switch should be turned to OFF and the unit disconnected from the power source whenever performing service or maintenance functions.

If electrical receptacles are to be mounted on the unit's backsplash, they must be wired independently from the existing units wiring.

Operation and Maintenance

Operation

After turning ON the unit the compressor will begin operating. Infinity refrigerators are designed to maintain an operational temperature of 34°F to 41°F.

Overloading the storage area, restricting the air flow and continuous opening and closing of the doors and drawers will hamper the unit's ability to maintain optimal operational temperatures.

Care and Cleaning

Cleaning the Interior and Exterior:

The interior and exterior can be cleaned using soap and warm water. If this is not sufficient try ammonia and water or a non-abrasive liquid cleaner. When cleaning the exterior always rub with the "GRAIN" ←→ of the stainless steel to avoid marring the finish. Please note that an abrasive cleaner will scratch the stainless steel.

Cleaning the Condenser:

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

Cleaning Gaskets:

Door gaskets should be cleaned as required to maintain their ability to seal properly. Do not use sharp tools or knives to scrap the bellows as this may tear the gasket and cause an inability to seal correctly. A plastic bristle brush and a solution of soap mixed with water should be all that is required to keep the gasket clean. Do not use full strength degreasing agents on the gasket as they could cause the gasket to crack and become brittle.

Cleaning Drawer Slides:

Drawer slides should be kept clean and free of food deposits. The sides should be greased as needed with a "food-zone" approved lubricant.

Preventing Blower Coil Corrosion

To help prevent corrosion of the blower coil, store all acidic items such as pickled food products, in sealable containers. Immediately wipe up spills of these types.

Electrical and Piping Connections

All electrical connections should be periodically checked to be sure they are tight. Loose connections contribute to low voltage conditions which can cause motor failure.

Refrigerant connections should be inspected to insure that they have not loosened. Whenever it is necessary to add refrigerant, a careful leak check of all refrigerant connections should be made.

Pressure Control Settings

Our units are supplied with temperature controlled T-stat's. With coolers set at (34° to 41°), frozen at (18° to 20°) and freezer's at (-20° to 15°)

Unit Cooler

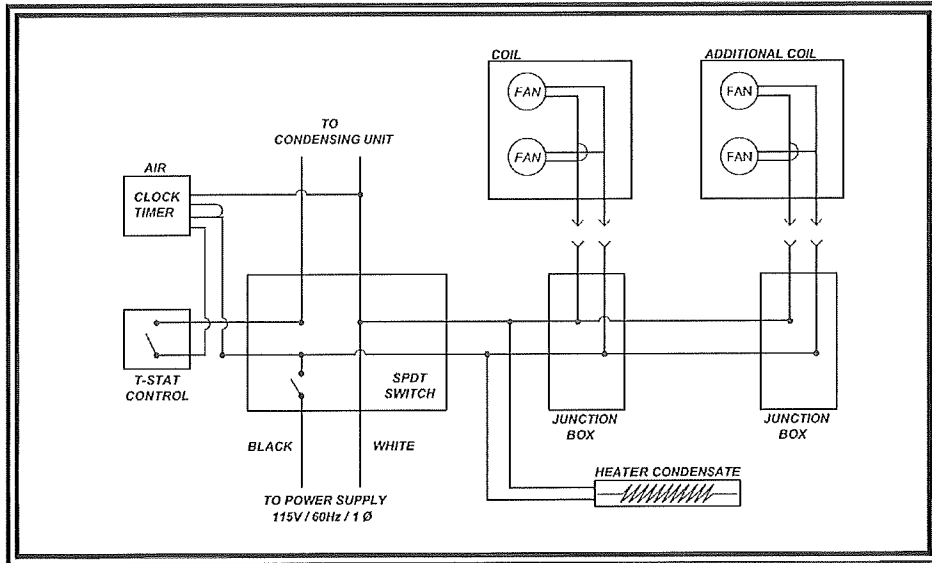
Unit cooler should be checked at least once a month for proper defrosting to maintain amount and pattern of frosting. Cooling is dependent on the temperature of the room, the type of product being stored, how often new product is brought into the room and the percentage of time the door to the room where the unit is located is opened.

Please note: If the coil is not defrosting completely, check for a faulty defrost heater.

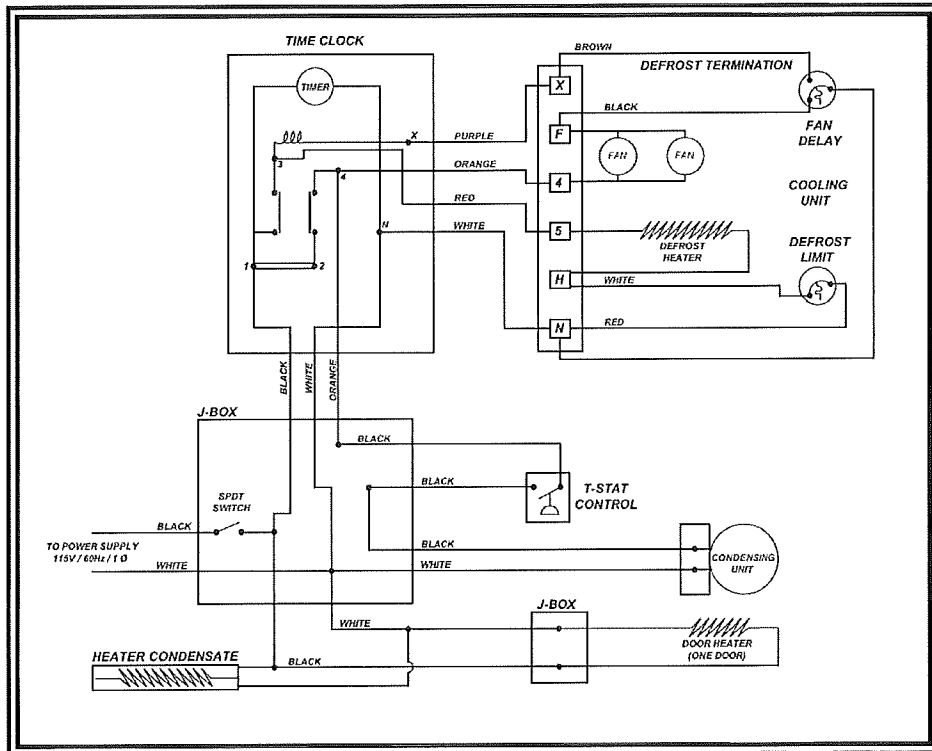
Under normal usage, maintenance should cover the following items at least once every six months.

1. Tighten all electrical connections.
2. Tighten fan set screws.
3. Clean the coil surface.
4. Check the operation of the control system.
5. Clean the drain pan and check that the water is draining properly.
6. Check the drain line heaters.

WIRING DIAGRAM-INFINITY REFRIGERATED BASES



WIRING DIAGRAM-INFINITY FREEZER BASES



INFINITY REFRIGERATION SYSTEM SPECIFICATIONS

All units use 115 volts, 60 hertz, single phase with R134 a refrigerant.

Model# Extension for Doors & Drawers: FLD-Field Laminated, LD-Laminated, SSD-Stainless Steel,
GD-Glass, 02-(2) Drawer, 1D-(1) Door, M-Modified (See Reading Plate for Modified Specs.)

SELF-CONTAINED UNITS				REMOTE UNITS			
Model	H.P.	Min.Cond. AMPS	PLUG	Model	Evap. BTU	Max.BTUload	Coil AMPS
32" High Back Bar				32" High Back Bar			
IBLRS-1D	1/5	6.4	5-15P	IBLRR-1D	1000	1350	0.80
IBLRS-2D	1/4	7.8	5-15P	IBLRR-2D	1300	1600	0.80
IBLRS-3D	1/3	11.7	5-15P	IBLRR-3D	1700	2200	1.60
IBLRS-4D	1/2	14.0	5-20P	IBLRR-4D	2600	3200	1.60
37" High Back Bar				37" High Back Bar			
IBCRS-1D	1/5	6.4	5-15P	IBCRR-1D	1000	1350	0.80
IBCRS-2D	1/4	7.8	5-15P	IBCRR-2D	1700	2200	1.60
IBCRS-3D	1/3	11.7	5-15P	IBCRR-3D	2300	2900	2.40
IBCRS-4D	1/2	14.0	5-20P	IBCRR-4D	3400	4400	3.20
37"H x 30" D Pass-Thru				37"H x 30" D Pass-Thru			
IBCRS-1DPN	1/4	7.8	5-15P	IBCRR-1DPN	1300	1600	1.10
IBCRS-2DPN	1/3	11.7	5-15P	IBCRR-2DPN	1800	2400	2.20
IBCRS-3DPN	1/3	12.5	5-15P	IBCRR-3DPN	2500	3200	2.70
IBCRS-4DPN	1/2	14.0	5-20P	IBCRR-4DPN	3000	3800	2.70
37"H x 36" D Pass-Thru				37"H x 30" D Pass-Thru			
IBCRS-2DPD	1/4	7.8	5-15P	IBCRR-2DPD	1300	1600	1.10
IBCRS-4DPD	1/3	11.7	5-15P	IBCRR-4DPD	1800	2400	2.20
IBCRS-6DPD	1/3	12.5	5-15P	IBCRR-6DPD	2500	3200	2.70
IBCRS-8DPD	1/2	14.0	5-20P	IBCRR-8DPD	3500	4300	3.20
37"H Back Bar Beer Keg				37"H Back Bar Beer Keg			
IBCKS-1D	1/5	6.4	5-15P	IBCKR-1D	1000	1350	0.80
IBCKS-2D	1/4	7.8	5-15P	IBCKR-2D	1700	2200	1.60
IBCKS-3D	1/3	12.7	5-15P	IBCKR-3D	2300	2900	2.40
IBCKS-4D	1/2	14.0	5-20P	IBCKR-4D	3400	4400	3.20

INFINITY REFRIGERATION SYSTEM SPECIFICATIONS

All units use 115 volts, 60 hertz, single phase with R134 a refrigerant.

Model# Extension for Doors & Drawers: **FLD**-Field Laminated, **LD**-Laminated, **SSD**-Stainless Steel,
GD-Glass, **02**-(2) Drawer, **1D**-(1) Door, **M**-Modified (See Reading Plate for Modified Specs.)

SELF-CONTAINED UNITS				REMOTE UNITS			
Model	H.P.	Min. Cond. AMPS	PLUG	Model	Evap. BTU	Max.BTUload	Coil AMPS
Bottle Coolers				All Bottle Coolers are built Self-Contained			
IBCS-1-24	1/5	6.4	5-15P				
IBCS-1-36	1/5	6.9	5-15P				
IBCS-2-48	1/4	7.8	5-15P				
IBCS-2-72	1/3	11.7	5-15P				
Mug Froster				All Mug Frosters are built Self-Contained			
IGFS-1-24	1/5	6.4	5-15P				
IGFS-1-36	1/4	7.8	5-15P				
IGFS-2-48	1/4	7.8	5-15P				
IGFS-2-72	1/3	11.7	5-15P				
19"H Low Height Undercounter				19"H Low Height Undercounter			
IRSL-1	1/5	6.4	5-15P	IRRL-1	800	1280	0.80
IRSL-2	1/4	7.8	5-15P	IRRL-2	1600	2560	1.60
IRSL-3	1/3	11.7	5-15P	IRRL-3	2400	3660	2.40
IRSL-4	1/2	14.0	5-20P	IRRL-4	3200	4700	3.20
21"H Low Height Undercounter				21"H Low Height Undercounter			
IRSA-1-02	1/5	6.4	5-15P	IRRA-1-02	800	1280	0.80
IRSA-2-04	1/4	7.8	5-15P	IRRA-2-04	1600	2560	1.60
IRSA-3-06	1/3	11.7	5-15P	IRRA-3-06	2400	3660	2.40
IRSA-4-08	1/2	14.0	5-20P	IRRA-4-08	3200	4700	3.20
30"H Counter Height				30"H Counter Height			
IRSH-1	1/5	6.4	5-15P	IRRH-1	1000	1350	0.80
IRSH-2	1/4	7.8	5-15P	IRRH-2	1700	2200	1.60
IRSH-3	1/3	11.7	5-15P	IRRH-3	2300	2900	2.40
IRSH-4	1/2	14.0	5-20P	IRRH-4	3400	4400	3.20

Terms and Conditions/Warranty Policy

Terms

All proposals are priced net. Freight, labor, taxes, extended warranties, etc. shall be in addition to quoted price. California sales tax shall apply to all equipment unless a resale certificate is furnished. All products are F.O.B. factory. Unless otherwise stated invoices are payable in full within (30) thirty days of invoice date.

Parts and Labor Warranty

Infinity Stainless Products warrants its new products(s) to be free from defects both in material and workmanship for a period of (1) one year from date of sale. Labor warranty applies to the United States and Canada only. Warranty is limited to product(s) sold to the original commercial user. We are not responsible for parts damaged by alteration, unauthorized service, improper voltage, improper wiring, improper plumbing, improper or lack of condenser coil cleaning, lack of required routine maintenance, accident, abuse or acts of God. In addition failure to provide adequate air flow to our self-contained product(s) will void this warranty. ETL (NSF) stickers on all product(s) may not be removed or warranty will be null and void. No representative, distributor, dealer, etc. is authorized to modify this warranty.

Extended Warranty

We offer a (2) second year extended warranty for parts and labor on our refrigeration product(s) as well as an additional (4) four year compressor warranty on our self contained units. Please contact for details.

Returns

Product(s) cannot be returned without our approval. Freight charges must be prepaid on all returns. Returns will be subject to inspection before any warranty can be awarded. Returned product(s) must be received within (90) ninety days of ship date in same condition as received. A (20%) twenty percent restocking and handling charge will be applied to all returned items. Product(s) specified as "Modified or Custom" are not returnable.

Lost or Damaged

Infinity Stainless Products is not responsible for lost or damage to product(s) during shipment. Product(s) must be inspected upon arrival. Claims must be filed with the carrier of product(s) if there is loss or damage.

Please Note

Infinity Stainless Products liability will not exceed the amount of the purchased product(s) returned. Infinity Stainless Products is not responsible for the use or misuse of our product(s) that may involve lost profits, injury to people or property, loss of perishable products, etc. Terms and conditions are governed according to the laws of the State of California. Buy purchasing our product(s) customer hereby consents to this jurisdiction, terms and conditions.

Infinity Stainless Products in its quest to constantly improve reserves the right to change this policy without notice.

8-1-2010

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