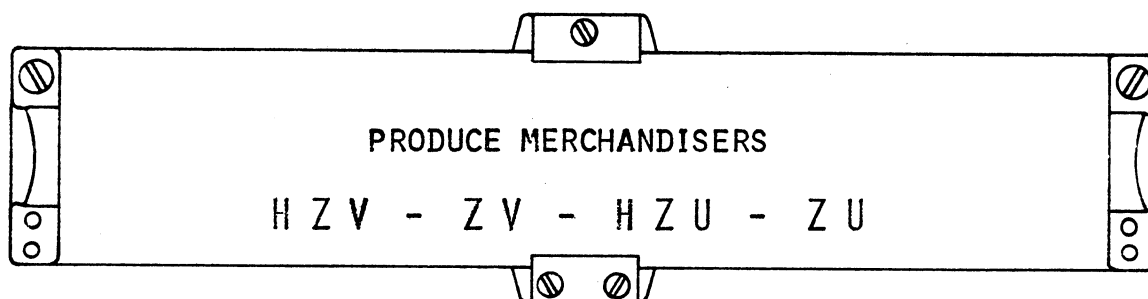
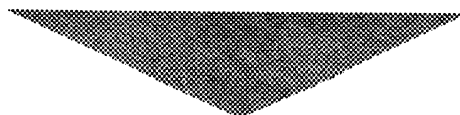


# INSTALLATION & SERVICE INSTRUCTIONS

FOR MODEL(S)



**please retain  
for future use**

**engineering dept.  
bulletin # 72-101-1**

IN THE CONSTANT EFFORT TO IMPROVE OUR PRODUCTS, WE  
RESERVE THE RIGHT TO CHANGE AT ANY TIME SPECIFICATIONS,  
DESIGN, OR PRICES WITHOUT INCURRING OBLIGATION.

**WARREN // Dual Jet**

905 Memorial Drive, S.E., P.O. Box 1436  
Atlanta, Georgia 30301

**SHERER // Dual Jet**

Marshall, Mich. 49068  
West Coast Sales Office:  
2118 North Main Street, Walnut Creek, Calif. 94596

**KYSOR**

DIVISIONS OF KYSOR INDUSTRIAL CORPORATION

INSTALLATION AND OPERATING INSTRUCTIONS

FOR WARREN SCULPTURED PROFILE

FRESH VEGETABLE MERCHANDISERS

The Warren Open Self-Service Vegetable Refrigerators will properly display and store fresh vegetables. Your refrigerator should be installed and operated according to the following instructions to insure its coming up to the proper standard of performance.

OUTLINE OF GENERAL DESIGN

Warren vegetable merchandisers are designed to facilitate self-service. The open top is arranged for refrigerated display so as to give maximum convenience to the customer. Self-service vegetable merchandisers give full-vision display, and articles stored are within easy reach.

These merchandisers may be installed in multi-case units with several sections to form continuous fixtures, or they may be installed individually, if so desired. Ends are removable so that additional sections may be added. All models are standard with a 74" mirrored canopy, but the ZV and ZU models are available without the canopy, if so desired. Models HZV and HZU are available with or without a refrigerated shelf.

<u>MODEL</u>	<u>DESCRIPTION</u>	<u>SERIAL NUMBER DESIGNATION</u>
HZV	Air Curtain Vegetable Case - 74" High	449
HZU	Non-Refrigerated Vegetable Case - 74" High	450
ZV C-74	Bottom Only Refrigerated Vegetable Case	451
ZU C-74	Non-Refrigerated Vegetable Case	452

## INSTALLATION

### LEVELING OF REFRIGERATOR

Your Warren Refrigerator must be perfectly level to insure proper operation of the refrigeration system and also to insure proper drainage after defrost.

Proper leveling when multiplexing can be accomplished by finding the highest point on the floor at the location of the line-up by using a level and a chalk line. Place a refrigerator at this point and use shims as needed to line the other refrigerators to this high point. Make sure sufficient shims are employed so as to prevent settling of the refrigerators.

### STORE DRAFTS

Room air currents or drafts will seriously affect the operation of any open-type fixture. Make sure that fans, space heaters, or air conditioning grilles do not produce currents sufficient to move air across the fixtures. Air movements across an open fixture will cause the case temperature to be high and create defrosting difficulties. An increase in operating costs will be the result.

## ELECTRICAL

### ELECTRICAL CONNECTIONS

Make sure that proper voltage is supplied to your refrigerator. Check refrigerator nameplate for fan motor volts and amperes. If a canopy is furnished, use a separate fused circuit. ALL REFRIGERATORS MUST BE GROUNDED.

When multiplexing refrigerators to one electrical source, the total fan motor amperes must be added together, and proper wire size and branch circuit fuse or circuit breaker as required by the National Electric Code must be employed. THIS CIRCUIT MUST BE RUN CONTINUOUSLY AND MUST BE MARKED sufficiently to prevent the fan motors and anti-sweat heaters from being turned off accidentally.

Chart 1 shows the electrical rating for your refrigerator. This is the same information that appears on your refrigerator name-plate.

CHART 1

	EVAPORATOR FAN AMPS <u>115 VOLTS</u>	LIGHTS <u>115 VOLTS</u>	SHELF LIGHTS <u>115 VOLTS</u>
ZV-8 (Without Canopy)	1.0	None	None
ZV-12 (Without Canopy)	1.5	None	None
HZV & ZV-8 (With Canopy)	1.0	2.8	1.4
HZV & ZV-12 (With Canopy)	1.5	4.2	2.1

FAN MOTORS

The fan motors employed are permanently oiled for the life of the motor and require no periodic maintenance. They are wired according to the enclosed wiring diagram and MUST RUN CONTINUOUSLY.

The fan blade will turn counterclockwise when looking into the refrigerator. The fan blade must have its rib facing the motor for proper operation.

OPERATION

For vegetable merchandisers, either a thermostat or low-pressure control can be used to obtain proper temperatures. When a condensing unit is subjected to low ambients during the winter months, a thermostat might be necessary. The thermostat bulb should be mounted in the return air close to an evaporator fan.

Chart 2 below shows approximate settings for vegetable merchandisers. Since many variables are present in each installation, such as store temperature, length of tubing runs, temperature desired in refrigerator, etc., the chart below is only a guide for the installer.

CHART 2

	<u>REFRIGERANT</u>	<u>LOW-PRESSURE</u>		<u>THERMOSTAT</u>		<u>HIGH-PRESSURE</u>
		<u>CUT-OUT</u>	<u>CUT-IN</u>	<u>CUT-OUT</u>	<u>CUT-IN</u>	<u>CUT-OUT</u>
						<u>MAXIMUM</u>
Vegetable (With Timer Defrost)	R-12	12 psi	32 psi	38°	43°	200 psi
	R-502	37 psi	72 psi	38°	43°	340 psi
Vegetable (Off-Cycle Defrost)	R-12	12 psi	36 psi	--	--	200 psi
	R-502	37 psi	80 psi	--	--	340 psi

When using thermostats, lower the low-pressure control cut-out below the setting above, so as to make sure the thermostat is the controlling device.

## DEFROSTING

Since Warren vegetable refrigerators have off-cycle defrost, the evaporator fans must run continuously to circulate air through the coil and baffles to remove frost that has accumulated.

There are two types of defrosting commonly used: straight-time and time-initiate/pressure-terminate, with a fail-safe in event the pressure does not reach a pre-prescribed point within a reasonable time.

The instructions below are to be followed only when the pressure control is set not to maintain a defrost cycle on each off-cycle.

### STRAIGHT-TIME

When using straight-time, the normal defrost time should be approximately 26 to 28 minutes, four times per day. When high humidity is encountered, especially in stores not air-conditioned full time, it may be necessary to increase the frequency or length of defrosts.

### TIME-PRESSURE

When using time-pressure, the timer will reinstate when the suction pressure reaches the corresponding temperature of approximately 46°F. This should be sufficient to melt all ice and frost in the refrigerator and allow for proper drainage. Long suction lines in trenches with other suction lines may cause the pressure not to reach this point. In this event, the fail-safe will reinstate the compressors. The fail-safe should be set for approximately 75 minutes. The approximate terminate pressure for the 2 common refrigerators are: R-12 - 46 psi; R-502 - 90 psi.

## REFRIGERATION

### EXPANSION VALVE

The expansion valve furnished with your refrigerator has been carefully sized and set for maximum coil efficiency. The bulb is located on the outlet of the coil. This location MUST NOT BE CHANGED. Due to local conditions, adjustment of the thermostatic expansion valve may be necessary after a minimum of 6 hours operation. Do not adjust the expansion valve at this point until you have checked the inlet strainer. If adjustment is necessary, adjust valve to give frost line to ferrule hole where suction line exits the refrigerator. Adjust expansion valve 1/4 turn and wait for 30 minutes before making final check.

### REFRIGERANT LINES

On Warren vegetable refrigerators, the liquid and suction lines are located in the left end of the refrigerator facing the electrical junction box. The suction line is 5/8" OD and the liquid line is 3/8" OD. The tubing faces forward so that you can use an elbow and run in either direction or if multiplexing you can use a tee. Make sure that all refrigerant lines lie as close to the refrigerator bottom as possible so as not to obstruct the return-air section of the refrigerator.

### DRAIN

All Warren vegetable refrigerators are equipped with an aluminum drain with trap located in the center of the bottom. This drain is an integral part of the refrigerator and cannot be removed. The drain nipple is made of galvanized steel and is also built into the bottom. This is 1" MPT nipple.

NOTE: Special care should be taken when making drain connections, as so specified on drain tag, so as not to damage the drain or nipple.

### FOAMED-IN-PLACE INSULATION

All Warren vegetable refrigerators employ Warren's permaseal insulation (polyurethane) which is of the best quality available. Care should be used in making refrigeration line connections so that the insulation does not melt or burn from the torch heat. A small 1/8" sheet of asbestos between the joint being welded and the insulation or lines should be used. A piece of copper tubing of the same size as the liquid and suction line can be heated and used to bore holes through which the refrigerant lines will exit from the refrigerator.

SPECIAL NOTE: After installation is made be sure that the holes through which the refrigeration tubing enters the refrigerators are properly plugged with brine putty or some other mastic material that will prevent the escape of cold air.

DEHYDRATION OF REFRIGERATION SYSTEM

PLEASE READ CAREFULLY BEFORE PLACING SYSTEM INTO OPERATION

1. After laying refrigerant lines, they should be blown out before making final connection at fixture or condensing unit. Use either carbon dioxide or dry nitrogen to prevent any foreign matter being left in the lines. Keep pressure below 250 pounds.
2. To prevent scaling due to brazing, dry nitrogen should be allowed to flow through lines while brazing operations are taking place.
3. After installation is complete and checked for leaks, pump a deep vacuum using a vacuum pump. DO NOT USE THE CONDENSING UNIT FOR THIS PURPOSE!!!
4. Break vacuum on system by releasing refrigerant through a dehydrator until pressure gauge reads above zero pounds. Repeat steps three and four.
5. A dehydrator should be used in the charging line when adding refrigerant.
6. A dehydrator of sufficient capacity must be installed in the liquid line before placing system into operation.

### INSTRUCTIONS FOR INSTALLING 8' & 12' FRONT PANEL

1. Place "V" in bottom of front panel under flange on front rail.
2. Place top of front panel in front panel recess, located in bottom of case.
3. Place (6) #10 x 24 x 1/2" ST screws in pre-drilled holes and shift front panel from side to side until flush with end panels on both ends.

### INSTRUCTIONS FOR INSTALLING WIRE BAG RACK KIT

1. Place wire bag rack on front panel as shown on bag rack Drawing #1.
2. Line up pre-drilled holes with those in front panel and secure in place using #8 x 3/4" sheet metal screws.

### INSTRUCTIONS FOR INSTALLING RECESSED BAG RACK KIT

1. After installing front panel, slide bag rack into opening in front panel until bag rack stop is against front panel. Ref. Bag Rack Drawing #2.
2. Secure in place with #10 x 24 x 1/2" ST screws.

### INSTRUCTIONS FOR INSTALLING BASE KICKPLATE

1. Place kickplate in Position "A" and slide under leg base rail until it is in Position "B".
2. Line up pre-drilled holes in kickplate with those in legs and secure in place using #10 x 24 x 1/2" black head sheet metal screws.

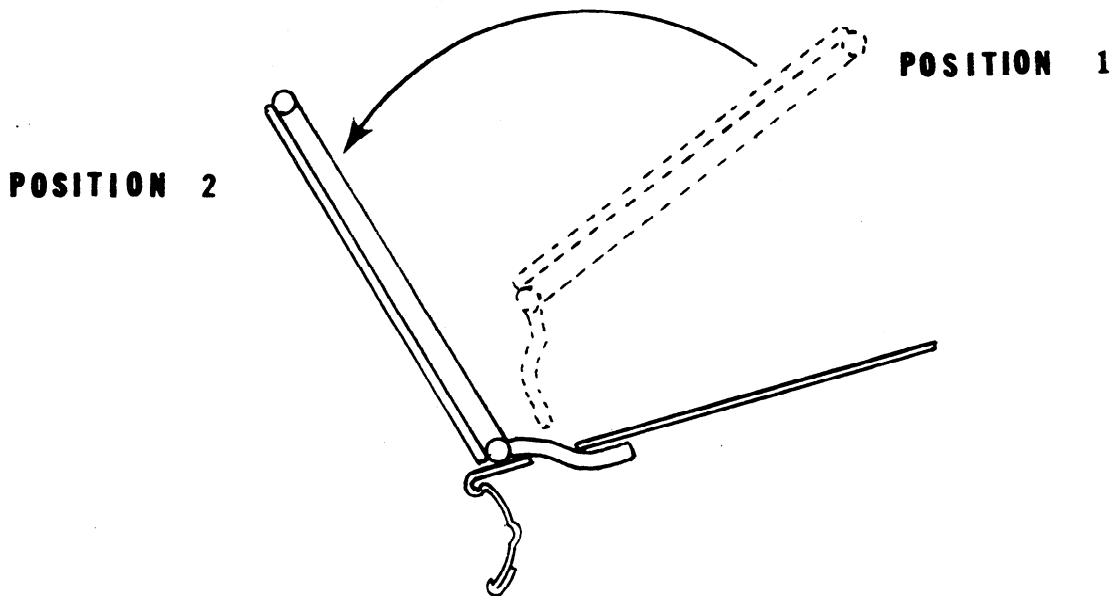


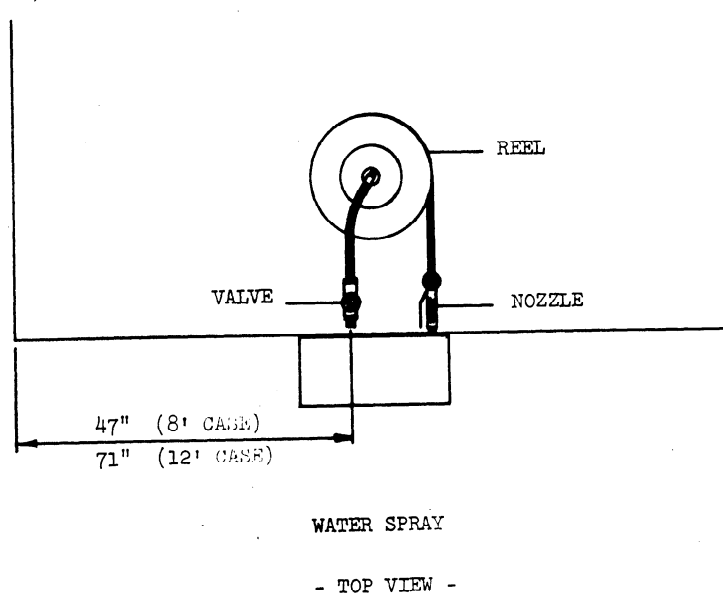
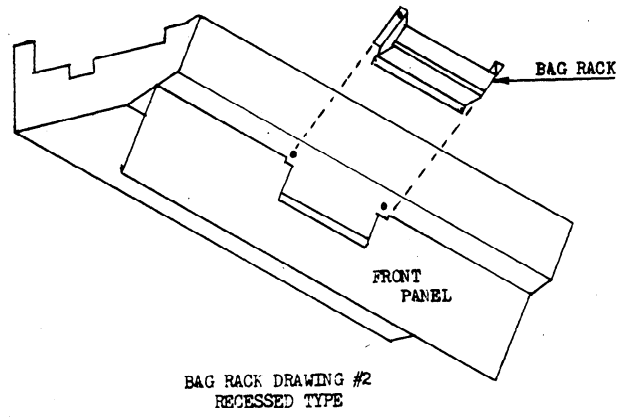
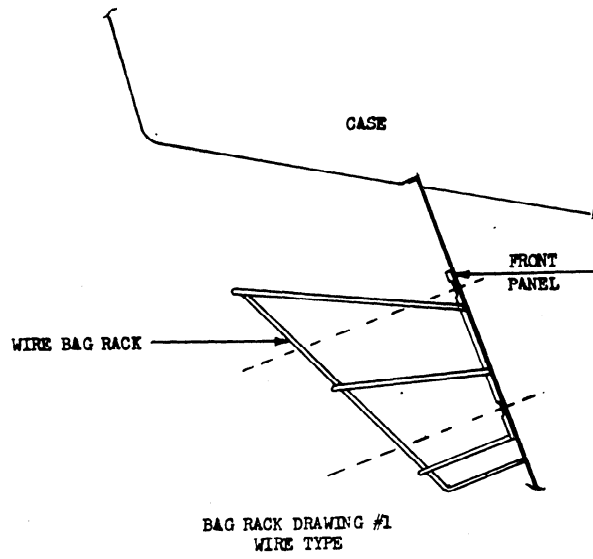
SHELF & FENCE

Optional shelf is shipped installed when ordered. However, the shelf may be removed and re-installed if so desired. To remove, lift entire shelf up until tabs clear, and lift out and away from the shelf standard. To install, insert the top tab on both shelf brackets into the slots in the shelf standards. Insert the remaining tabs and push downward to lock in position. Care must be taken to insure that the mirror edging is positioned to cover all slots not occupied by the shelf brackets. The flow of refrigerated air might be affected if the slots are left uncovered. This would also detract from the appearance of the case.

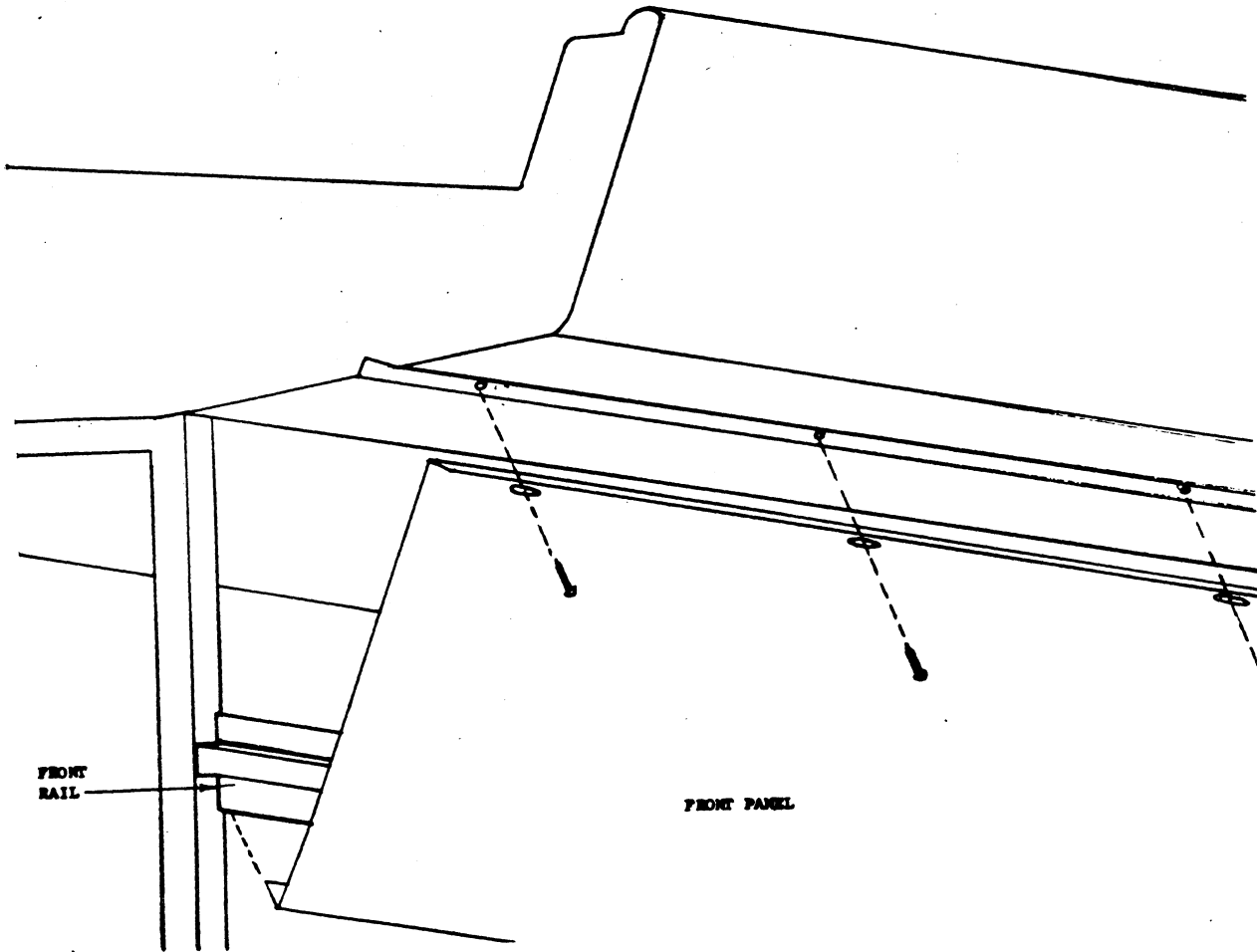
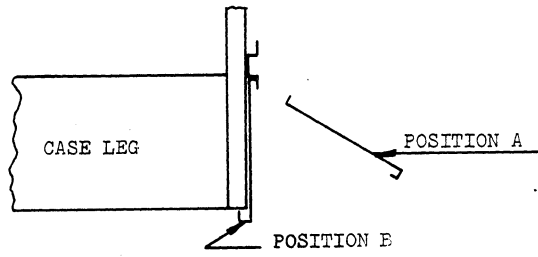
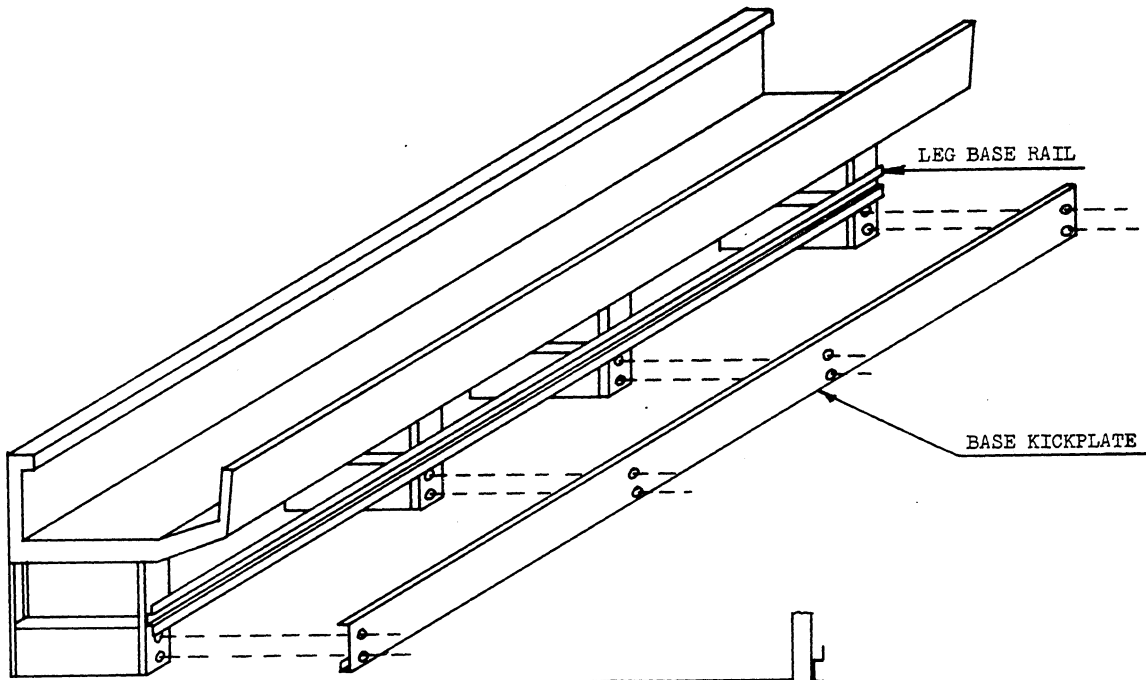
To install fence, tilt fence back as shown in View "A", Position 1 and bring forward until in Position 2.

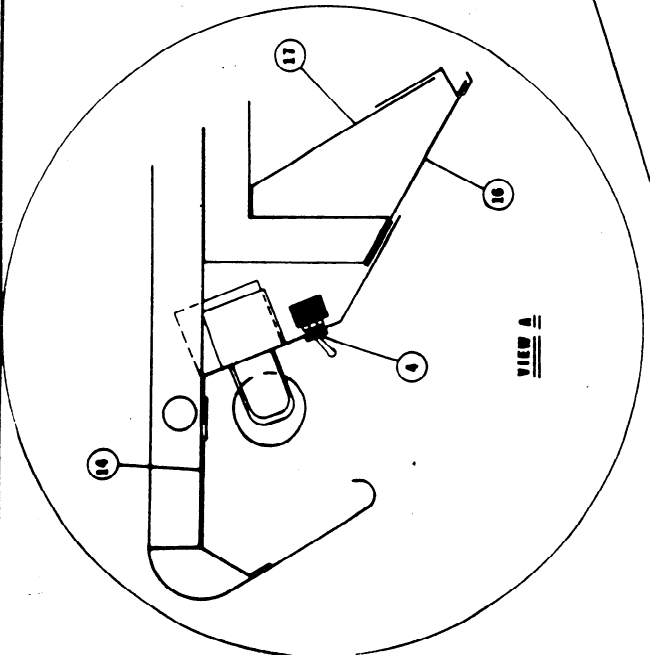
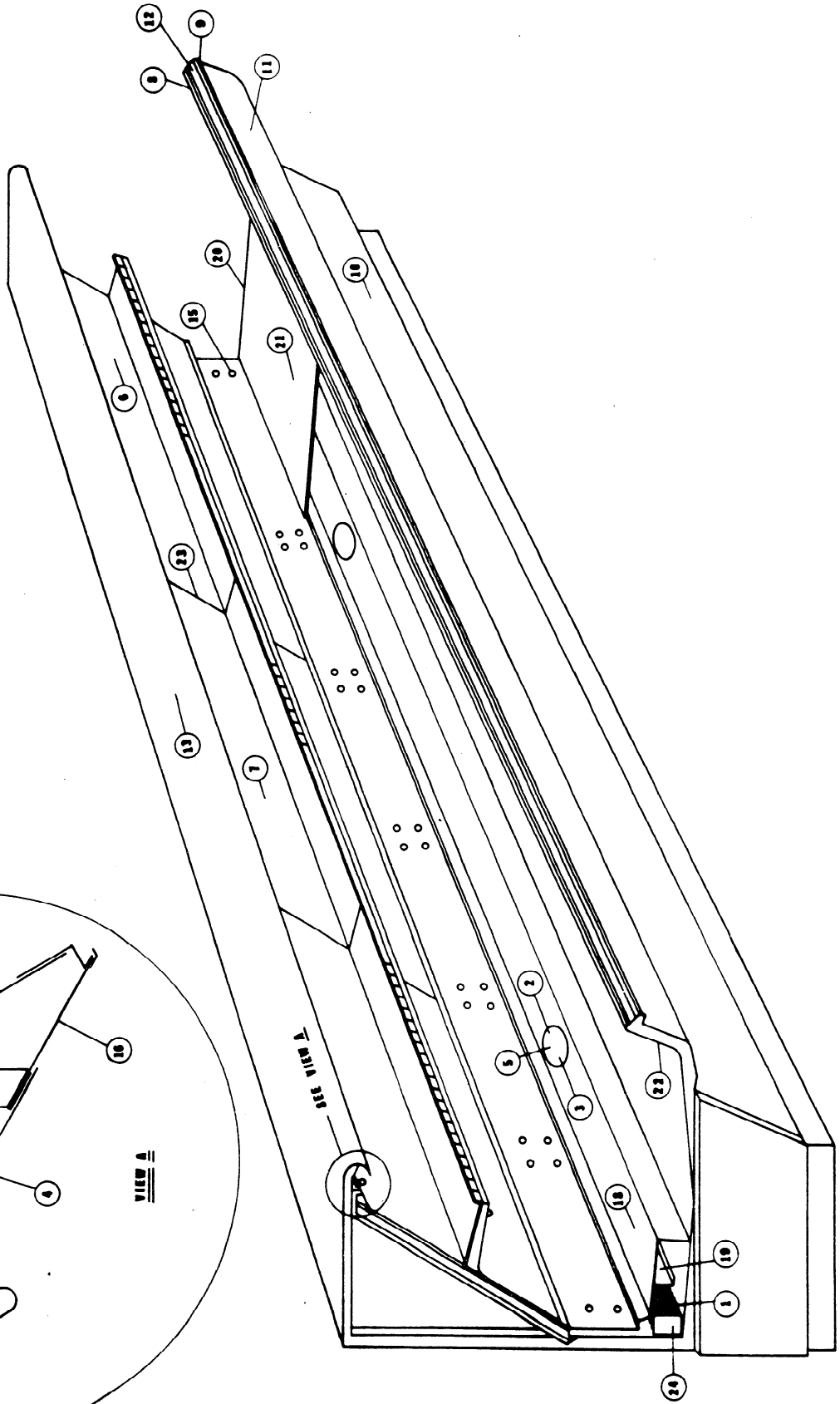
**VIEW A**





CONNECT WATER LINE SOURCE TO  
OPEN SIDE OF VALVE BEFORE  
FRONT PANEL IS INSTALLED.

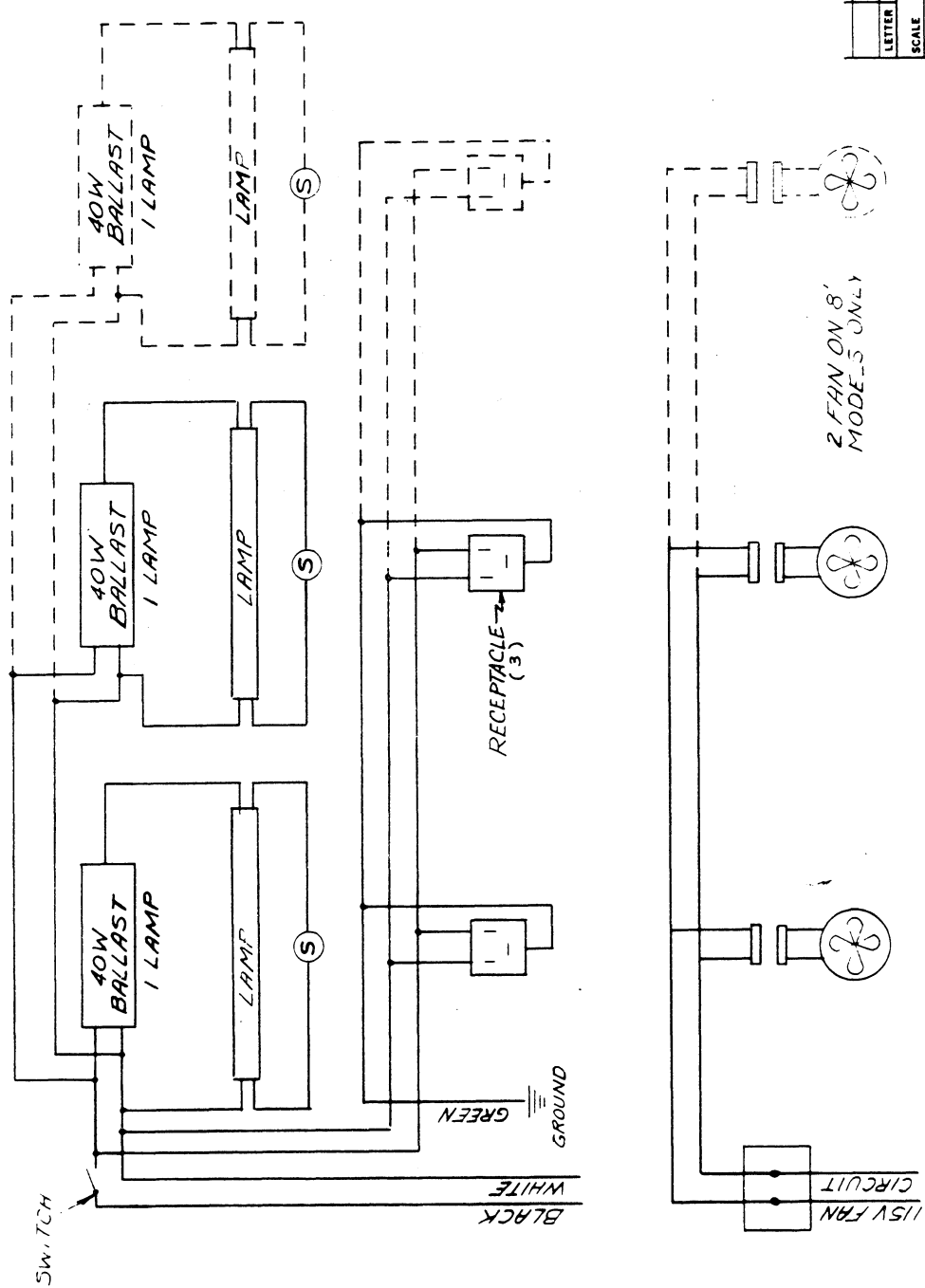




## PARTS LIST

HZV-ZV

<u>DESCRIPTION</u>	<u>REF. NO.</u>	<u>PART NO. 8' CASE</u>	<u>PART NO. 12' CASE</u>
EXPANSION VALVE	1	3A10-17	3A11-18
FAN BLADE	2	9B10-22	9B10-22
FAN MOTOR	3	9A10-17	9A10-17
LIGHT SWITCH	4	10J10-12	10J10-12
WIRING HARNESS	5	10M10-66	10M10-65
END MIRROR	6	14E10-33	14E10-33
CENTER MIRROR	7	-----	14E10-34
THERMOPANE BASE TRIM	8	15J11-10	15J11-12
COLOR BAND BUMPER TRIM	9	15J11-16	15J11-18
LOWER FRONT PANEL	10	51A12-41	51A14-37
UPPER FRONT PANEL	11	51A12-43	51A14-36
COLOR BAND	12	51A17-33	51A19-33
CANOPY FRONT PANEL	13	52E17-11	52H17-11
UPPER FRONT INSIDE CANOPY PANEL	14	52E17-12	52H17-12
BACK BAFFLE	15	54H28-64	54H30-51
UPPER AIR GRILLE	16	54J12-72	54J14-62
UPPER AIR BAFFLE	17	54J12-73	54J14-61
PLENUM CHAMBER	18	54N12-182	54N14-148
COIL COVER	19	54N12-183	54N14-149
PLENUM END COVER	20	54N15-148	54N15-148
DECK PAN	21	54N18-40	54N18-40
FRONT BAFFLE	22	56B10-66	56B10-67
MIRROR EDGING	23	73F14-28	73F14-28
EVAPORATOR COIL	24	86C14-41	86E14-31



DOTTED FOR 12' ONLY

LETTER	REVISED	DATE	BY
SCALE	TITLE WIRING DIAGRAM		
DRAWN W. JONES	H.E.V. 8' 1/2"		
APPROVED [Signature]	THE WARREN COMPANY		
DATE	INCORPORATED		DRAWING NUMBER
	ATLANTA 1, GEORGIA		25/1574









CASES	LINEAR FEET	90° BTU REQ'D.	COMPRESSOR SIZE						LINE SIZES						ELECTRICAL DATA							
			SAN		SMH		R-12		R-502		DEFROST		115V.		AMPS Wire	3PH Wire	L.I.G.B.T.s	AMPS Wire				
			FC	RC	FC	RC	0-75'	75-150'	0-75'	75-150'	230V. 1PH	230V. 3PH	AMPS	AMPS					Fans & A. Cool.	AMPS		
1	8	3910	70					3/8	3/8	3/8	3/8						.5	14	1.4	14		
1	12	5760	100															1.0	14	2.1	14	
2	16	7820	150															1.0	14	2.8	14	
1	20	9670	150					1/2	1/2	1/2	1/2							1.5	14	3.5	14	
2	24	11520	200					1/2	1/2	1/2	1/2							2.0	14	4.2	14	
2	28	13580	200					1/2	1/2	1/2	1/2							2.0	14	4.9	14	
1	32	15430	300								1/8							2.5	14	5.6	14	
3	36	17280	300																			
2	40	19340	300					1/8	1/8	1/8	1/8							3.0	14	6.3	14	
1	44	21190	300					5/8	5/8	5/8	5/8							3.0	14	7.0	14	
4	48	23040	500																			
2	52	25100	500					1/8	1/8	1/8	1/8							4.0	14	8.4	14	
1	56	26950	500																			
5	60	28800	500																			
2	64	30860	500					5/8	5/8	5/8	5/8							4.0	14	9.1	14	
1	68	32710	550																			
6	72	34560	550																			
2	76	36620	750																			
1	80	38470	750																			
7	84	40320	750																			
2	88	42380	750					1/8	1/8	1/8	1/8							4.5	14	9.8	14	
1	92	44230	750																			
8	96	46060	750																			

**NOTES:**

1. COMPRESSOR RECOMMENDATIONS ARE BASED ON STORES HAVING A MAXIMUM OF 90° AMBIENT AIR AND 60° F. H.
2. SAN (AIR-COOLED UNITS) ARE BASED ON 90° AIR ENTERING COMPRESSOR. SMH (WATER-COOLED UNITS) ARE BASED ON 75° WATER ENTERING CONDENSER. WHEN USING REMOTE CONDENSER CONDENSING UNITS "RAH", USE BTU REQUIREMENTS OF "SAN".
3. SUFFIX ON UNITS ARE AS FOLLOWS: LOW-TEMPERATURE--"TL"; REFRIGERANT--"R"; "H", "M", "S", "L", "C", "A", "B", "C", "D", "E", "F", "G", "H", "I", "J", "K", "L", "M", "N", "O", "P", "Q", "R", "S", "T", "U", "V", "W", "X", "Y", "Z".

4. CAUTION! THESE RECOMMENDATIONS ARE BASED ON THE LIMITING CONDITIONS OUTLINED ABOVE. SINCE CONDITIONS MAY VARY FROM THESE RECOMMENDATIONS DO SO AT THEIR OWN DISCRETION AND RISK. WE CAN ASSUME NO LIABILITY FOR RESULTS OBTAINED AS A CONSEQUENCE OF APPLICATIONS OUTSIDE OF WARDEN'S CONTROL.
5. RISERS--IN THE SUCTION LINE ANY ELEVATION AS MUCH AS SIX FEET OR MORE MUST HAVE THE SUCTION LINE RERUN TO THE NEXT SMALLER SIZE. ALL RISERS MUST HAVE AN OIL TRAP INSTALLED AT THE BOTTOM.
6. EQUIVALENT LENGTH IS LENGTH FROM COMPRESSOR TO REFRIGERATOR FURTHER FROM COMPRESSOR PLUS 4" FOR EACH FITTING IN MAIN TRUNK LINE. USING THIS EQUIVALENT LENGTH, USE THE FOLLOWING TABLE TO DETERMINE THE CORRECT LINE SIZE.

7. EXPOSED SUCTION LINES SHOULD BE INSULATED TO PREVENT CONDENSATE DRIP.
8. ELECTRICAL WIRE SIZES ARE BASED ON AMERICAN WIRE GAUGE FOR 100 FEET OF THIN-WALL PLASTIC TYPE T & TV.

9. LIGHTS--AMPERAGE LISTED IS FOR STANDARD LIGHTING. WHERE EXTRA LIGHTS ARE USED CHECK MAKEPLATE DATA.
10. DEFROST VOLTS: FOR 200V/1-PHASE, MULTIPLY 230V AMPS BY 0.95. FOR 200V/3-PHASE, MULTIPLY 230V AMPS BY 1.06. THREE PHASE AMPERAGE (A/LEG) IS THE MAXIMUM PER LEG.

**WARDEN REFRIGERANT LINES & ELECTRICAL DATA**

**90° STORE**

BTU DATA BASED ON +/-5° SUCTON. CALCULATE TOTAL LENGTH OF LINES AND THEN ADD 4" FOR EACH FITTING.

**COMPRESSOR SIZE CHART**

SELF-SERVICE VEGETABLE MERCHANDISER MODEL(S) ZV