



## Ingredients Display and Sushi Case

COUNTER TOP DISPLAY CASES  
Service & Installation Manual



**CONTENTS**

1 **GENERAL INFORMATION** ..... 3

2 **SAFETY PRECAUTIONS** ..... 3

3 **SERIAL DATA PLATE** ..... 3

4 **RECEIVING AND INSPECTING THE EQUIPMENT** ..... 4

5 **INSTALLATION**..... 4

    5.1 Location ..... 4

    5.2 Uncrating ..... 4

    5.3 Ventilation ..... 5

    5.4 Leveling ..... 5

    5.5 Initial cleaning procedure ..... 5

6 **ELECTRICAL INSTRUCTIONS** ..... 6

7 **STARTUP PROCEDURE** ..... 6

8 **OPERATION** ..... 7

    8.1 Temperature control adjustment ..... 7

    8.2 Loading product ..... 8

9 **ACCESSORIES**..... 8

    9.1 Pans ..... 8

10 **MAINTENANCE, CARE AND CLEANING**..... 9

    10.1 Cleaning procedure ..... 9

    10.2 Parts and Service ..... 10

11 **SPECIFICATIONS** ..... 11

12 **TROUBLE SHOOTING CHART** ..... 11

13 **WARRANTY** ..... 14

    13.1 Two year parts & Labor warranty ..... 14

    13.2 Warranty coverage ..... 14

    13.3 Additional four-year compressor part warranty ..... 15

    13.4 Warranty conditions for the supplied products ..... 15

    13.5 Exclusions from and conditions to warranty coverage ..... 16

    13.6 Exclusions from and conditions to warranty coverage ..... 16

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

**1 GENERAL INFORMATION**

Congratulations on your purchase. This refrigerator has been manufactured under strict quality controls and meets the high standards set by Infrico. Before shipping, each individual cabinet has been tested in order to assure a quality product. Furthermore, it has been produced with recyclable materials using an environmentally friendly process, making an active contribution to the preservation of our environment.

To get to know all the benefits of your new equipment, please read this instruction manual carefully before installing.



**WARNING! Use this unit only for its intended purpose as described in this manual.**

**2 SAFETY PRECAUTIONS**

When using electrical appliances, basic safety precautions should be followed, including the following:

- This refrigerator must be properly installed and located in accordance with this manual 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.
- Do not touch the cold surfaces in freezer compartments when hands are damp or wet. Skin may stick to these extremely cold surfaces.
- Do not store or use flammable products near the refrigerator.
- Unplug the refrigerator before cleaning and making repairs.



**NOTE: We strongly recommend that any servicing be performed by a qualified technician.**

**3 SERIAL DATA PLATE**

The serial data plate is a permanently affixed label which has important electrical and refrigeration data about your product, as well as the model and serial number. This label is located in the interior compartment on all standard models.

Serial Number

<p>CTRA. CO-762 KM 2.5 LOS PIEDROS-LAS NAVAS 14900 LUCENA (SPAIN) TEL:00 34 957 51 30 68</p>		<p>L'APPAREIL EST CONFORME AUX NORMES UL STANDARD 471 ET NSF STD 7, ET CERTIFIÉ CAN/CSA STD C22.2 N° 120</p>			
<p>MODELE VSUG3L SUSHI, PLATA, EMB. EX</p>	<p>N° DE SÉRIE 026650005174001</p>	<p>QTE. GAZ 12 115 -CIRCUIT- 115 REFRIG. R134a 0.8 lbs</p>	<p>ILLUMIN. 0.1 RÉSIST. 0.35</p>	<p>VENTIL COND. 1 VENTIL EVAPO. 1</p>	<p>COMPRESSEUR AMP 3.65 QTE. 1 PHASE 1 HZ 60 LRA 28 TOTAL AMP 3.4</p>
<p>PRESSIONS DESIGN BASSE 88.0 HAUTE 186.0</p>	<p>INTENSITÉ COURANT ADMISSIBLE 5 VALEUR NOM. MAX. CONTRE LES SURINTENSITÉS 20</p>	<p>CE TYPE DE PRODUIT A ÉTÉ CONÇU POUR TRAVAILLER DANS LES CONDITIONS SUIVANTES : 75 CE RÉFRIGÉRATEUR N'EXPOSE PAS D'ALIMENTS FORTEMENT DANGEREUX.</p>			
<p>DATE DE FAB. 02/01/2017</p>					

## 4 RECEIVING AND INSPECTING THE EQUIPMENT

- All Infrico products are factory tested for performance and are free from defects when shipped.
- When your equipment arrives, you should carefully inspect the unit for damage during delivery.
- If damage is detected, you should save all the crating material and make note on the carrier's bill of lading describing the damage. A freight claim should be filled immediately.
- If damage is subsequently noted during or immediately after installation, contact our customer care service.



**NOTE: Infrico is not responsible for damage incurred during shipment.**

## 5 INSTALLATION

### 5.1 Location

This unit is intended for indoor use only.

Be sure the location chosen for your unit must be able to provide good air circulation for most efficient refrigeration.

Avoid locations near heat sources such as stoves, ovens, fryers, and also direct sunlight where temperatures can reach extreme values. Besides, do not select a location in an area where temperatures may drop below 55°F or increase more than 90°F.

Furthermore, the final location must be strong enough to support the total weight of the cabinet plus the maximum product load. Also, it must be level and free of vibration.

### 5.2 Uncrating

These Infrico units are shipped from the factory on a wooden pallet and packaged in a durable cardboard container. The carton is attached to the wooden base with the use of large staples. These should be first removed to avoid scratching the unit when lifting off the crate.

All packaging materials used are environmentally friendly and may be recycled or reused. Actively contribute to the protection of the environment by insisting on packaging recovery and removal methods that are environmentally friendly.



**NOTE: Infrico does not recommend laying the unit down on its front, side or back. However, you must be certain to allow the unit to remain in an upright position afterwards for at least 24 hours before plugging it in so that the compressor oil and refrigerant may settle.**

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

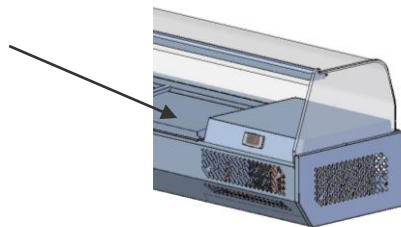
**5.3 Ventilation**

To assure maximum operating efficiency, the equipment should be located where a continuous air supply can circulate underneath and behind the cabinet. For optimum performance, a pair of bumpers are located on the rear of the cabinet to maintain proper air flow. Furthermore, a minimum of 3" on each side of the unit must be provided for the same purpose.

Restricting the air supply will generate an excessive heat load on the condensing unit and adversely affect its operating efficiency. Do not at any time obstruct the grill area in the front of the cabinet in any way.

**NOTE: Any restriction of the proper air flow, total or partial, will avoid the warranty on the unit.**

27" minimum clearance  
on the front



**5.4 Leveling**

Its extremely important that the cabinet is perfectly level for proper operation so that the drain pan will drain properly, the doors will line up with the frames and the unit will not be subject to undue strain.



We install feet adjustable from factory. You can adjust these feet as you wish

**5.5 Initial cleaning procedure**



Before starting-up and placing any food inside the cabinet, firstly remove the protective film and then clean the complete unit thoroughly. If any adhesive remains, eliminate it with alcohol. Washing with a mild soap and warm water solution is recommended for cleaning all the stainless-steel surfaces of your cabinet. This should be followed by cleaning with a baking soda solution. Rinse thoroughly with clear water and dry with a clean, soft cloth.

**NOTE: Never use abrasive or harsh cleaners, concentrated detergents, solvents or chemicals when cleaning the unit.**

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

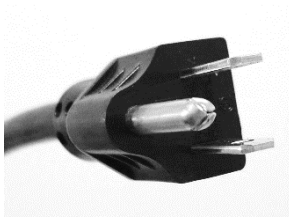
**6 ELECTRICAL INSTRUCTIONS**

The supply voltage should be checked before connection to assure that proper voltage for the cabinet wiring is available. To determine correct unit voltage, please refer to the serial data plate located on an inner wall of the unit. Verify that this information exactly matches the electrical characteristics at the installation location.

**NOTE: Infrico requires that a sole use circuit be dedicated for the unit. Failure to do so voids warranty.**

**NOTE: The unit is designed to operate with a voltage fluctuation of 5% of the voltage indicated on the cabinet serial data plate. Burnout of the compressor due to exceeding the high or low voltage limits will automatically void the factory warranty.**

Units are provided with a U.L. approved power cord and plug which is factory installed. Infrico uses for VSU and VIP cases, NEMA 5-15P plugs. If you do not have the right outlet have a certified electrician install the correct power source:



115 / 60 / 1 NEMA 5-15P



**WARNING: Any alterations to this cord and plug could cause an electrical hazard and will void the factory warranty. Furthermore, never use an adapter plug.**



**WARNING: Infrico will not warranty any units that are connected to an extension cord.**



**NOTE: "Caution, Risk of electric shock. if the cord or plug becomes damaged, replace only with a cord and plug of the same type"**

The wiring diagram of the purchased model will be provided attached to this manual as well as other useful documents.

**7 STARTUP PROCEDURE**

After the cabinet has been installed, levelled, cleaned and electrically connected in accordance with this manual, it is ready to operate. Simply plug the unit in to begin operation.

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

The system should run smoothly and quietly in accordance with generally accepted commercial standards. If any unusual noises are heard, turn the unit off immediately and check for any obstructions of the fans.

All cabinets must be given enough time to reach normal operating temperature before placing any food inside cabinet or pans (if equipped). Continuous opening and closing of the doors will hamper the unit's ability to maintain optimum refrigeration performance.

**NOTE: Before loading product, we recommend to run the unit empty during 2 hours.**

Countertop display cases are intended for operation during business hours only. They must be switched off during non-operational hours to allow any accumulated frost to fully thaw. At the start of daily operation, cases should be switched back on and allowed to reach the programmed setpoint before loading any product

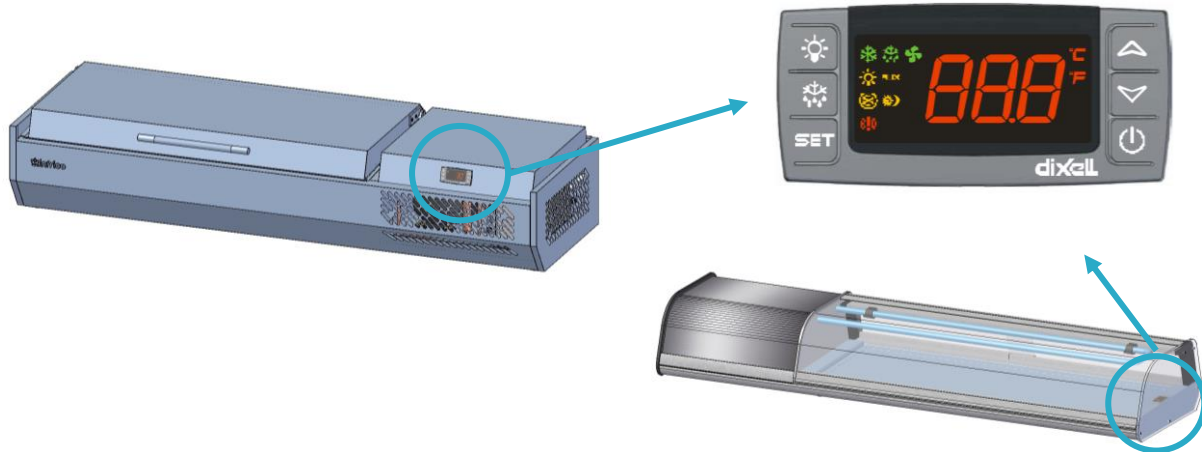
**NOTE: If the refrigerator is disconnected or shut off, wait five minutes before starting again.**

## 8 OPERATION

### 8.1 Temperature control adjustment

To startup of the equipment and also to the control of the temperature, the machine that you have purchased is equipped by a digital controller.

The temperature is set at the factory but local conditions may need slight adjustment.



: This turns the condensing unit and lights off. There is still power to the controller.

**SET:** for displaying or modifying the set point. When displaying the maximum and minimum temperature, these can be deleted by keeping the button pressed for 3 second.

(UP): This displays the maximum stored temperature; in programming mode and “Function Menu” mode it is used to look through the parameter codes or increase the value of the variable in use.

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

(DOWN) This displays the minimum stored temperature; in programming mode and “Function Menu” mode it is used to look through the parameter codes or decrease the value of the variable in use.

: This turns the light on and off.

**Note:** while in the OFF status, the light button is active

## 8.2 Loading product

- Before introducing food into the cabinet, it is advisable to leave it empty while in operation until it reaches the working temperature. Once this has been reached, you can proceed to load the equipment.
- When introducing food, enough space must be left between the goods to enable air circulation.
- Never allow the goods to prevent doors from closing.
- Do not exceed the maximum weight per shelf of 55 lb.
- Never put hot food in the cabinet.
- Do not leave food inside the unit when it is going to remain shut down either from a power outage or fault in the equipment.
- If the cabinet is going to remain shut down for prolonged periods, try to leave it unplugged, empty, clean and with door ajar.
- Food or drinks may be well wrapped or enclosed in airtight containers to avoid odours inside the unit.
- In Sushi Case has a liftable curved glasses, is recommendable lower with careful.
- In Sushi Case has the next sticker:

**WARNING**

Do not to introduce product to reach the temperature of regime  
Only exposure previously refrigerated product  
Remove the product and disconnect daily

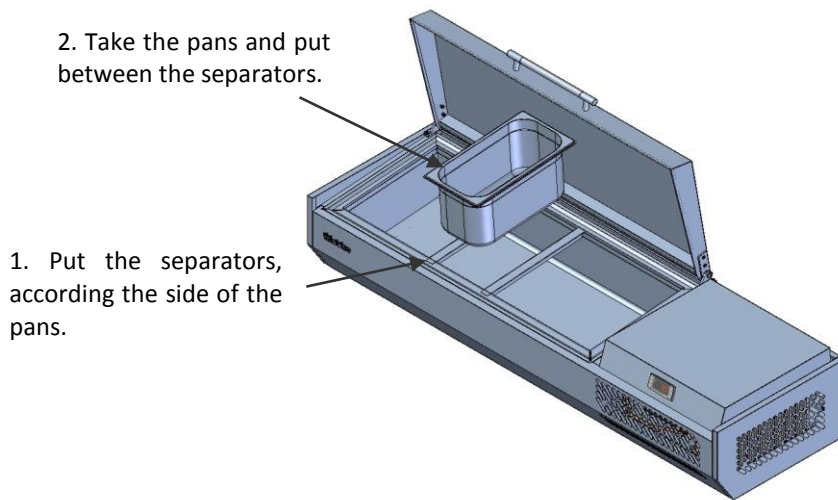


## 9 ACCESSORIES

### 9.1 Pans

In the Ingredients Displays (VIP) contains pans and separators, below you can see with a graphic:

Revision: 05 Ref.: MANNU\_VIP-VSU 11/15/2018



## 10 MAINTENANCE, CARE AND CLEANING

### 10.1 Cleaning procedure

#### Cleaning the cabinet

To clean the cabinet, the following instruction should be followed:

- Disconnect the unit from the power supply and remove all food product from inside.
- Open all doors and allow the cabinet to reach room temperature. Remove all accessories and clean them with a baking soda or mild soap and warm water solution. Dry all the accessories completely with a soft clean cloth.
- Once the cabinet has reach room temperature, wash the entire cabinet inside and out with a baking soda or mild soap and warm water solution. Rinse thoroughly with clear water and dry with a soft clean cloth. Failure to dry all surface completely may cause water stains. There are also stainless-steel cleaners available which can restore and preserve the finish of the steels protective layer.
- Return all accessories to their initial positions and plug the unit in.
- Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, star to apply stainless steel cleaners to restore the passivity of the steel.
- Many product foods have an acidic content which can attack stainless steel, such as mustard, mayonnaise, lemon juice, tomatoes and other vegetables.



**NOTE: Never use steel pads, wire brushes or scrapers to clean the cabinet.**



**NOTE: Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel.**

#### Cleaning the condenser coil

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

The condenser coil, which is located directly behind the rear panel grill, must be checked periodically. The frequency of cleaning depends on the operating environment. Air must be able to freely circulate through the condenser, so the surface of the condenser must be kept free of dirt and grease for proper system operation. Dirty condensers result in compressor failure and product loss. If the condenser coil is dirty or blocked, follow this instruction:

- Disconnect the power supply
- Remove the lower grill on the rear of the cabinet
- In some models, it will be necessary to remove screws anchoring condensing unit to frame rails and carefully slide out.
- If the condenser has a housing cover, its screws must be removed.
- Carefully clean dirt from the condenser using a vacuum cleaner or soft brush; never use a wire brush.
- Heavier dust build up may require compressed air to blow through the condenser coil.
- Replace the condenser cover, slide condensing unit back into position and tighten all screws.
- Finally, replace the lower rear panel and reconnect electrical power supply.



**WARNING: Never use water for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.**

### 10.2 Parts and Service



**WARNING: Make sure that the equipment is unplugged before cleaning or repairing it.**

In case of failure, if the problem persists after you have carried out the indicated checks, “DO NOT MAKE ANY REPAIRS YOURSELF”. Contact our Technical Service. Always provide the cabinet model and serial number (located on the data plate, 15 digits).



FOR GENUINE FACTORY PARTS

& AUTHORIZED SERVICE

**1-855-340-4637**

**service@infrico.com**



**NOTE: When a replacement part is required, always insist on factory authorized parts only.**

**11 SPECIFICATIONS**

MODEL	DIMENSIONS			REFRIGERANT	COMP. (HP)	V/Hz	AMPS	WEIGHT (lbs)
	Width	Depth	Height					
ICT-VSU50L/R	50	16-1/8	9	R134 A	1/8	115V/60Hz	3.2	92
ICT-VSU63L/R	63-3/4	16-1/8	9	R134 A	1/8	115V/60Hz	3.4	132
ICT-VSU77L/R	77-5/8	16-1/8	9	R134 A	1/8	115V/60Hz	3.8	171

ICT-VSU\_L: The unit is located on the left side of the display case.

ICT-VSU\_R: The unit is located on the right side of the display case.

MODEL	DIMENSIONS			REFRIG.	COMP. (HP)	V/Hz	AMPS	WEIGHT (lbs)
	Width	Depth	Height					
ICT-VIP1330B1/3 GLASSTOP	52-3/4	16-1/4	17-3/4	R134 A	1/6	115V/60Hz	1.82	125
ICT-VIP1490B1/3 GLASSTOP	58-3/4	16-1/4	17-3/4	R134 A	1/6	115V/60Hz	1.82	132
ICT-VIP1740B1/3 GLASSTOP	68-1/4	16-1/4	17-3/4	R134 A	1/6	115V/60Hz	1.82	145
ICT-VIP1980B1/3 GLASSTOP	77-7/8	16-1/4	17-3/4	R134 A	1/6	115V/60Hz	1.82	156

MODEL	DIMENSIONS			REFRIG.	COMP. (HP)	V/Hz	AMPS	WEIGHT (lbs)
	Width	Depth	Height					
ICT-VIP1330B1/3 SOLID LID	52-3/4	16-1/4	10-1/4	R134 A	1/6	115V/60Hz	1.82	125
ICT-VIP1490B1/3 SOLID LID	58-3/4	16-1/4	10-1/4	R134 A	1/6	115V/60Hz	1.82	132
ICT-VIP1740B1/3 SOLID LID	68-1/4	16-1/4	10-1/4	R134 A	1/6	115V/60Hz	1.82	145
ICT-VIP1980B1/3 SOLID LID	77-7/8	16-1/4	10-1/4	R134 A	1/6	115V/60Hz	1.82	156

**12 TROUBLE SHOOTING CHART**

Many operating problems are derived from causes that can be easily eliminated without the need to contact the Technical Department. The following page shows a table with types of problems that may come up, their cause, and how to resolve them.

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

PROBLEM	POSSIBLE SOLUTION
Compressor will not start-no hum.	<ol style="list-style-type: none"> <li>1.- Disconnect switch open.</li> <li>2.- Blown fuse.</li> <li>3.- Defective wiring.</li> <li>4.- Overload protector tripped.</li> <li>5.- Open control contacts (control may be defective, or unit location may be too cold).</li> <li>6.- Defective overload protector.</li> <li>7.- Low charge of freon-check for leaks.</li> </ol>
Compressor will not start-no hums but cycles on overload.	<ol style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- Unit wired incorrectly.</li> <li>3.- Starting capacitor defective.</li> <li>4.- Starting capacitor seal.</li> <li>5.- Compressor motor defective.</li> <li>6.- High head pressure.</li> <li>7.- Bearing of pistons tight-low oil charge.</li> </ol>
Compressors start, but starting remains in circuit.	<ol style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- Unit wired incorrectly.</li> <li>3.- Starting capacitor seal.</li> <li>4.- Running capacitor defective.</li> <li>5.- Starting relay defective.</li> <li>6.- High head pressure.</li> <li>7.- Bearings of pistons tight-low oil charge.</li> </ol>
Compressor starts and runs, but cycles on overload	<ol style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- Running capacitor defective.</li> <li>3.- Overload protector defective.</li> <li>4.- High head pressure.</li> <li>5.- Fan motor, pump, etc... , wire to wrong of overload protector.</li> </ol>
Compressor tries to start when thermostat closes but cuts out on overload, start after several attempts.	<ol style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- Start capacitor defective.</li> <li>3.- Overload protector defective.</li> <li>4.- High head pressure.</li> <li>5.- Fan motor, pump, etc... , wire to wrong of overload protector.</li> </ol>
Compressor tries to start when thermostat closes but cuts out on overload, start after several attempts.	<ol style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- Low on oil.</li> <li>3.- High head pressure.</li> <li>4.- Starting relay points badly pitted.</li> </ol>

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

	<ul style="list-style-type: none"> <li>5.- Starting capacitor weak.</li> <li>6.- Air or non-condensable gases in system.</li> </ul>
Compressor starts but immediately cuts out on overload	<ul style="list-style-type: none"> <li>1.- Starting relay contacts points welded together.</li> <li>2.- Starting capacitor defective.</li> <li>3.- Compressor short cycles.</li> </ul>
Starting relay burns out.	<ul style="list-style-type: none"> <li>1.- Low voltage.</li> <li>2.- High voltage.</li> <li>3.- Compressors short cycles.</li> <li>4.- Incorrect running capacitor.</li> <li>5.- Incorrect relay.</li> </ul>
Running capacitors burn out.	<ul style="list-style-type: none"> <li>1.- Line voltage too high.</li> </ul>
Head pressure to low	<ul style="list-style-type: none"> <li>1.- Insufficient refrigerant charge.</li> <li>2.- Leak in the system.</li> <li>3.- Cold location.</li> </ul>
Head pressure to high	<ul style="list-style-type: none"> <li>1.- Unit overcharged.</li> <li>2.- Air or other non-condensable gases in system.</li> <li>3.- Clogged condenser (air-cooled)</li> <li>4.- Defective condenser fan motor.</li> <li>5.- Unit location too hot.</li> <li>6.- Restriction in expansion valve, strainer or drier.</li> <li>7.- Discharge valve partially closed.</li> <li>8.- Restriction in discharge line.</li> </ul>
Compressor short cycles	<ul style="list-style-type: none"> <li>1.- Control differential set too close.</li> <li>2.- Refrigerant undercharge, check pressure control.</li> <li>3.- Refrigerant overcharge.</li> <li>4.- Discharge valve leaking.</li> <li>5.- Cutting out on high pressure control, if used.</li> <li>6.- Cutting out on overload protector because if tight bearings struck piston, high head pressure or restricted air cooled condenser.</li> </ul>
Running cycles too long, or unit operates continuously	<ul style="list-style-type: none"> <li>1.- Insufficient refrigerant charge.</li> <li>2.- Dirty or restricted condenser.</li> <li>3.- Unit location too hot.</li> <li>4.- Control contacts stuck.</li> <li>5.- Air or other non-condensable gases in system.</li> <li>6.- Expansion valve plugged or defective.</li> <li>7.- Fixture doors left open too long.</li> </ul>

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

	<p>8.- Insufficient, defective or water logged insulation.</p> <p>9.- Evaporated oil logged.</p>
Noisy unit	<p>1.- Compressor oil charge low.</p> <p>2.- Fan cable on condenser or evaporator bent causing vibrations.</p> <p>3.- Bearing on evaporator or condenser motors lose or worn.</p> <p>4.- Tube rattles.</p> <p>5.- Lose parts on condensing unit.</p> <p>6.- Case is not level.</p>

**13 WARRANTY**

Dear user:

You must receive the warranty certificate duly filled out within a maximum period of 20 days from the purchase date so that the equipment you have just purchased may benefit from the warranty specified in this document. Otherwise, this warranty manufactures date.

It is very important that you read the attached documentation carefully so that you have full knowledge of the use and care applicable to your equipment. This being the case, we are sure that you will be completely satisfied with its operation.

**13.1 Two-year parts & Labor warranty**

Infrico USA, Corp. (“Infrico”) warrants to the original customer that the Infrico brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the “Equipment”) will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (2) two years from the Date of Installation (Warranty Commencement Date), but in no event to exceed (27) months from the Date of Shipment. Warranty is Not Transferable.

**13.2 Warranty coverage**

If there is a defect in material or factory workmanship covered by this Warranty reported to Infrico during the period the applicable Warranty is in force and effect, Infrico will repair or replace, at Infrico’s option, that part of the Equipment that has become defective. Infrico will cover labour cost within (2) years from the Warranty Commencement date or (27) months from shipment date, whichever occurs first. Infrico shall bear all labour costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Infrico or its authorized representative. Charges for warranty travel time not to exceed (2) hours or up to (100) miles total. Any charges exceeding those stated herein must have prior authorization by Infrico.

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018

**13.3 Additional four-year compressor part warranty**

In addition to the warranty set above. Infrico warrants the hermetically and semi-hermetically sealed compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) years extended warranty only applies to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other part or component, including, but no limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

Parts Warranty Coverage: Infrico warrants all new case parts produced or authorized by Infrico to be free from defects in material and workmanship for a period of (90) days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Infrico will replace the defective part without charge. Defective parts become the property of Infrico.

Infrico will have no responsibility to honour claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Infrico within (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Infrico will have the right, at its own expense, to have its representatives inspect the Equipment at the User’s premises and to request all of User’s records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

**13.4 Warranty conditions for the supplied products**

1. The manufacturer guarantees the product and undertakes to rectify, at no charge, any defects observed due to faults or defects in the materials or production.
2. All products that have been modified and/or components subject to natural wear and tear, as well as defects resulting from non-compliance with the instructions for use, installation, or operation, or from uses not in keeping with the intended use of the product, from abnormal environmental factors, from unusual operating conditions, from overload, from inadequate cleaning or maintenance, or from those defects resulting from repairs or handling carried out by unauthorised Services, or those caused by the use of accessories or spare parts not designated by the manufacturer, are excluded from the guarantee.
3. Users must adhere to the indications described in the instructions manual when starting up or storing the apparatus.
4. If the apparatus is not functioning correctly, users must make the checks indicated in the manual and, if the problem persists, contact their distributor. This certificate must be presented if it is necessary for the technical department to intervene.
5. This guarantee exclusively pertains to the replacement of the faulty material, and under no circumstances may an exchange for another apparatus or an increase in the guarantee period be demanded. The replaced material

Revision: 05 Ref.: MANU\_VIP-VSU 11/15/2018



that is under guarantee will remain on site for examination, with the purchaser bearing the costs of installation or replacement.

6. The return of any apparatus due to manufacturing defects or faults MUST BE PREVIOUSLY AUTHORISED. Otherwise, there will be no charge under any circumstances for any costs and risks that may be derived from this process. Any apparatus that has been authorised for return by the manufacturer must be submitted with packaging the same as or similar to that which was used for the product when it was received.
7. Nobody is authorised to make any other concessions or accept on behalf of the manufacturer any commitment that does not comply with this guarantee.
8. If this guarantee certificate is lost or mislaid, you must have express knowledge of it.
9. Any travelling, food, and workforce expenses of the technical department carrying out the repairs, including during the guarantee period of the apparatus, are not covered.
10. The time taken to repair the apparatus shall not constitute a motive for the purchaser to seek compensation of any kind or extend the guarantee period.
11. This guarantee shall be invalidated in the case of faults produced as a result of force majeure (weather and geological phenomena, fires, etc.) or those derived from improper or non-compliant installation of the apparatus (connection voltage, power supply fluctuations, electrical connection not conforming to instructions, etc.) or from manipulation of the nameplate or of the data included in this certificate.

### 13.5 Exclusions from and conditions to warranty coverage

This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused.

### 13.6 Exclusions from and conditions to warranty coverage

Please, complete the following report.

R  
E  
T  
U  
R  
N  
  
T  
O  
  
T  
H  
E  
  
M  
A  
N  
U  
F  
A  
C  
T  
U  
R  
E  
R

User: \_\_\_\_\_

Address: \_\_\_\_\_ Tel: \_\_\_\_\_

Town / City State: \_\_\_\_\_

Distributor: \_\_\_\_\_

Purchase date: \_\_\_\_\_

Model: \_\_\_\_\_ Serial No: \_\_\_\_\_

Compressor No: \_\_\_\_\_

Vendor Signature

Purchaser Signature

F  
O  
R  
  
T  
H  
E  
  
C  
L  
I  
E  
N  
T

User: \_\_\_\_\_

Address: \_\_\_\_\_ Tel: \_\_\_\_\_

Town / City State: \_\_\_\_\_

Distributor: \_\_\_\_\_

Purchase date: \_\_\_\_\_

Model: \_\_\_\_\_ Serial No: \_\_\_\_\_

Compressor No: \_\_\_\_\_

Vendor Signature

Purchaser Signature

Revision: 05 Ref.: MANNU\_VIP-VSU 11/15/2018



**Infrico USA, Corp.**

1409 N.W. 84th Avenue  
Doral, Florida 33126  
1.305.777.9599 office  
1.305.777.9598 fax  
sales@infrico.com

www.infrico.us  
USA

