Changing
how food is served.

OPERATION/MAINTENANCE MANUAL

QuickSwitch™

QUICKSWITCH SERIES

Drop In CHP-X Units

CUSTOM FABRICATORS OF FOODSERVICE EQUIPMENT

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INSPECTION

Upon receipt, the crate should be inspected for visual damage. Any damage should be reported immediately to the carrier.

SAFETY PRECAUTIONS

This manual includes safety and operating instructions for QS series hot food wells. LTI recommends reading all safety precautions and statements to ensure safe operation before installing and operating. Below are the precautions that are explained in more detail. Please read carefully.

⚠ DANGER

Danger warns of imminent hazard which will result in serious injury or death.

⚠ WARNING

Warning indicates the presence of a potential hazard or unsafe practice that will or can cause severe personal injury or death.

⚠ CAUTION

Caution indicate the presence of a hazard or unsafe practice that will or can cause minor or moderate personal injury if the caution is ignored.

NOTICE:

Used to note information that is important but not hazard-related.

WARNING

ELECTRIC SHOCK HAZARD

- Unit must be installed by a qualified electrician. Installation must conform to all local electrical codes. In the absence of local codes, use the latest version of the National Electrical Code.

- Unit should be safely and adequately grounded in accordance to local codes, or in the absence of local codes, the most up to date version of the National Electrical Code ANSI/NFPA70, to protect the user from electrical shock.

- The unit requires a grounded system and a dedicated circuit.

- The unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.

- Control panel must be mounted on a vertical surface/wall and installed in the vertical position. Mounting control panel in the horizontal position may result in collection of liquids and lead to electrical shock.

- Turn OFF power, unplug power cord/turn off power at circuit breaker, and allow unit to cool if needed to before performing any cleaning, adjustments, or maintenance.

FIRE HAZARD

- Risk of fire do not install closer than 1 inch to sides and bottom of unit.

- Do not use flammable cleaning solutions to clean this unit.

CAUTION

BURN HAZARD

- Exterior surfaces on the unit may become hot. Use caution when touching these areas.

- Drain water may reach temperatures in excess of 200°F (93°C). use appropriate plumbing materials when installing drain lines.

NOTICE:

- Units are voltage specific. Refer to specifications label for electrical requirements before installation.

- Units are intended for indoor use only. Recommended room temperature 86°F.

- Units require a minimum of 330 CFM of fresh airflow across the condenser. Failure to provide proper airflow can cause premature compressor failure and will void any factory warranty.

- Service access must be incorporated in order to service and gain access to components.

- Do not recirculate exhaust air inside the cabinetry in front or behind the condensing unit for adequate ventilation.

- Install and transport unit in a upright position. Failure to do so may result in damage of refrigeration components.

- Use non-abrasive cleaners and cloths only. Abrasive cleaners and cloths could scratch finish of unit, marring its appearance and making it susceptible to soil accumulation.

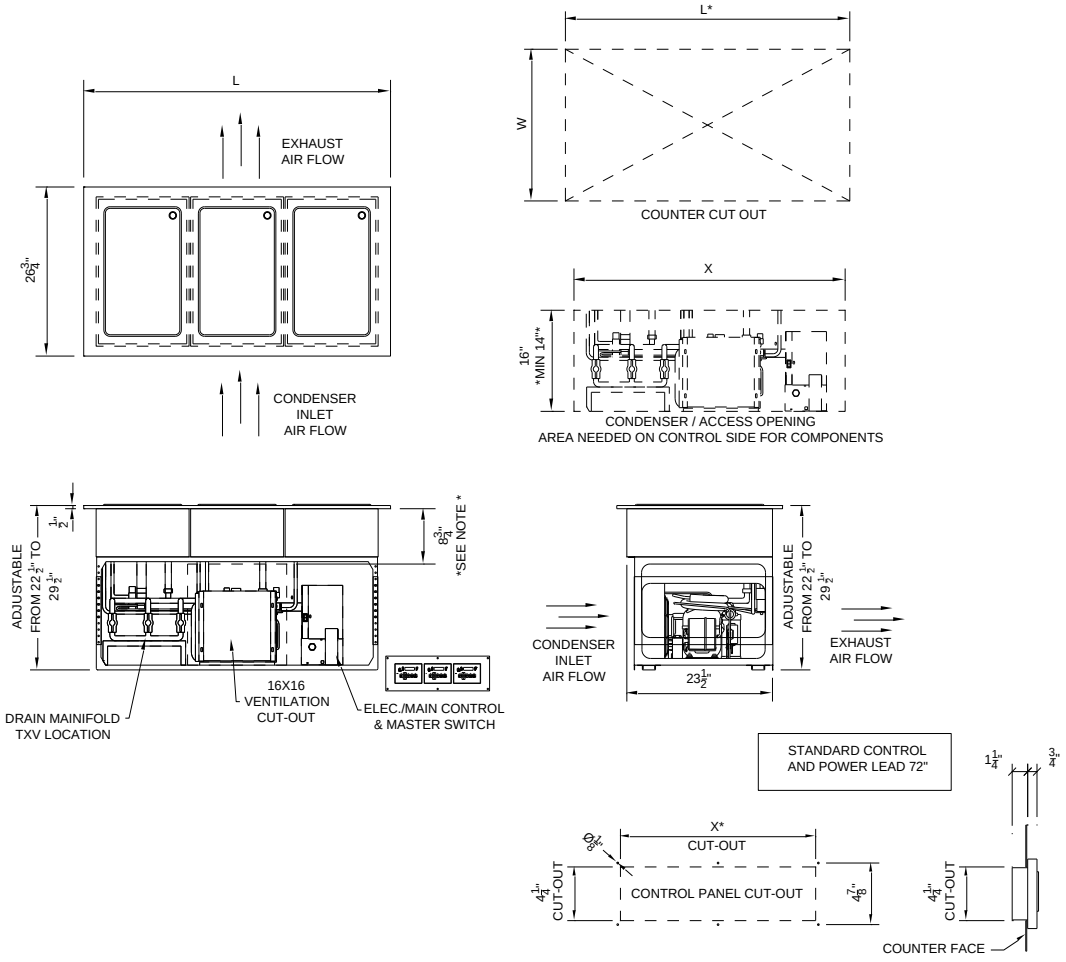
- Do not use steel wool for cleaning.

- Do not use harsh chemicals such as bleach, cleaners containing bleach, or oven cleaners to clean this unit.

INSTALLATION INSTRUCTIONS

LTI: QuickSwitch S*eries* is a refrigeration and heating system designed for short term display and dispensing of cold & hot food products in maximum ambient temperature of 86°F. This unit will maintain cold food product temperature when in the cold mode at 40°F or lower up to 4 and hot food temperatures when in the (Hot) mode at 150°F or higher for up to 2 hours. This unit is designed for temporary storage of product. They should not be used as long-term storage of bulk product. Refer to figures and tables provided below for standard cut out sizes for the QS. For additional information see **CHP Series Installation Manual** online at lowtempind.com.

CHP



NOTE:

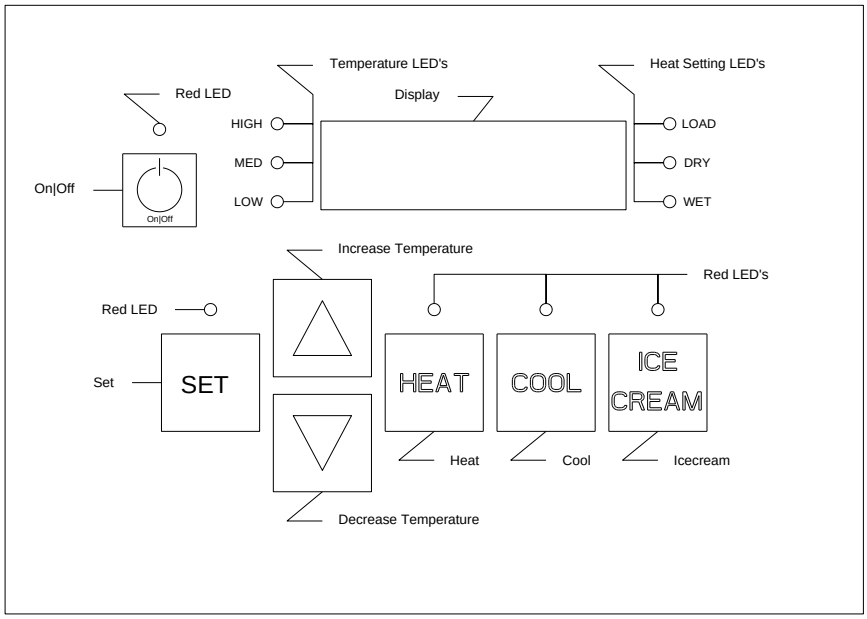
CUT-OUT OPENINGS FOR VENTIALTION AND ACCESS ARE CENTER OF THE DROP-IN UNIT FROM LEFT TO RIGHT.

* 8 ¾" IS THE MINIMUM DISTANCE FROM THE TOP OF THE COUNTER TO THE START OF THE VENTILATION / ACCESS OPENING REQUIRED. PLEAS NOTE THIS MAY CHANGE BY 1" INCREMENTS DUE TO THE HOUSING ADJUSTABILITY FROM 22 ½" TO 29 ½". IF ANY ADJUSTMENTS ARE MADE ALWAY CHECK TO MAK SURE THE VENTILATION AND ACCESS OPENINGS ARE IN THE CORRECT LOCATION.

MODEL#	COMP. R-507	120V/1		120/208V/1		120/240V/1	
		AMPS	PLUG	AMPS	PLUG	AMPS	PLUG
CHP-1	1/3 H.P.	7.2	5-15P	7.2	14-20P	7.2	14-20P
CHP-2		12.7	5-20P	9.6		10	
CHP-3		18.2	5-30P	12		12.7	
CHP-4		23.7	5-30P	14.4		15.5	

MODEL#	TOP		COUNTER CUT-OUT		ACCESS OPENING		CONTROL CUT-OUT	
	LENGTH (L)	WIDTH	LENGTH (L*)	WIDTH (W)	LENGTH (X)	WIDTH	LENGTH (X*)	WIDTH
CHP-1	17 1/4"	26 3/4"	15 3/8"	24"	14"	14" MIN - 16"	6 1/4"	4 1/4"
CHP-2	34 1/4"		30 5/8"		29"		11"	
CHP-3	49 1/2"		45 7/8"		44"		15 3/4"	
CHP-4	64 3/4"		61 1/8"		60"		20 1/2"	

OPERATING INSTRUCTIONS



Initial Setup/Guidelines:

- **Wet Heat**
  - Pour one gallon of water or roughly a 1” of water into each well before turning on the unit.
- **Dry Heat**
  - The use of water for the dry heat setting is not necessary.
- Never pour water into a preheated dry well.
- Never place water in wells while using COOL or ICE CREAM modes.
- When changing from HEAT to COOL, or ICE CREAM, remove water from the well.
- Remember the well must cool down to 90°F for the compressor to turn on.
- The well will heat immediately when changing from COOL or ICE CREAM to HEAT.
- You must use a pan or lid over the well to reach the proper temperatures.
- Allow the well to preheat or cool for 20 to 30 minutes before using.

Powering On the Unit

- Turn the unit on with the power switch (Master Switch) located on the right hand side of the bottom housing/frame.
- Once on, the Red LED light above ON|OFF will illuminate on each controller and OFF will appear on each screen.

Turning on the Heating, Cooling, Ice Cream Modes

- To turn on unit hold the ON|OFF key of each control for 3 seconds.
- On will be displayed on the controller.
- **Selecting HEAT MODE**
    - Press and hold the HEAT button for 3 seconds to use Heat Mode. H3 or the previous selected setting will be displayed.
- **Selecting COOL MODE**
    - Press and hold the COOL button for 3 seconds to use Cool Mode. C3 or the previous selected setting will be displayed.
- **Selecting ICE CREAM**
    - Press and hold the ICE CREAM button for 3 seconds to use Ice Cream Mode. ICE will be displayed.

Changing the Factory Settings

- If the well is running, press and hold the current active setting (HEAT,COOL, OR ICE CREAM) indicated by the red LED above it for 3 seconds. **ON** will then be displayed.
- If the well is not running, make sure the unit is displaying **ON**.
- Next press the SET key for 3 seconds. **Set** will be displayed.
- Press the desired mode that you would like to change the setting on (HEAT, COOL, ICE CREAM) for three seconds.
- Set the desired setting using the UP and DOWN ARROW keys
- Once you have it set, press and hold SET again and ON will appear.
- Now press the desired mode (HEAT, COOL, ICE CREAM) for three seconds to continue operation.

Temperatures of Heated, Cooled, and Ice Cream

QUICKSWITCH SETTINGS AND TEMPERATURE RANGES			
SETTING	MODE	ELEMENT TEMP/TC TEMP	WATER/WELL TEMP OF COVERED WELL
H1	WET/LOW	240°F	180°F WATER
H2	WET/MED	265°F	190°F WATER
H3	WET/HIGH	290°F	210°F WATER
H4	DRY/LOW	390°F	180°F WELL
H5	DRY/MED	410°F	200°F WELL
H6	DRY/HIGH	420°F	250°F WELL
C1	LOW	N/A	30°F WELL
C2	MED	N/A	33°F WELL
C3	HIGH	N/A	38°F WELL
ICE	LOWEST	N/A	10°F WELL

Powering Off the Unit

- Press and hold the ON|OFF button for 3 seconds on each well or turn the main power switch to the OFF position.

Auto Setting on the Controllers

- Auto Restart Feature
    - The controllers can be pre-programmed for your next serving period ahead of time and will remember its settings for easy reuse.
    - Before you turn off the unit, set to the desired set points on the controllers for future use.
    - Next turn the power directly OFF from the Master Switch NOT the controllers themselves.
    - When you turn the Master Switch back to the ON position, “AUTO” will be displayed on the screen/screens of the controllers and will restart from the last set point that was selected.

CLEANING INSTRUCTIONS

To maintain the performance and finish of the unit clean the unit daily. Make sure to use cleaning supplies and cleaners designed for cleaning stainless-steel surfaces.

Stainless steel:

Use soft cloths, microfiber, sponges, or plastic scouring pads. Avoid using scrapers wire brushes, steel wool or anything that might scratch the surface. Always clean stainless-steel parallel with the "grain". Use cleaners that contain alkaline, alkaline chlorinated, or non-chloride chemicals.

PREVENTATIVE MAINTENANCE

To ensure that your equipment will continue to operate properly, please follow these simple steps:

1. The food wells should be cleaned thoroughly every day. Food spillage left in the pans such as tomato paste can cause damage to the unit. The acidic base of foods over time can cause pitting of the units.

2. Always wipe the unit down with a damp cloth and dry thoroughly. Do not spray water directly on the control panel areas or on areas with exposed heating elements.

TROUBLESHOOTING

COMPLAINT	PROBLEM	SOLUTION
UNIT/WELL WILL NOT HEAT	PLUG DISCONNECTED	CHECK ALL ELECTRICAL CONNECTIONS
	LINE SWITCH OPEN	CLOSE SWITCH
	BREAKER TRIPPED	RESET BREAKER
	HEATER DEFECTIVE	REPLACE
	LOW VOLTAGE	USING INSTRUMENT CHECK LINE VOLTAGE AND AMPERAGE. VOLTAGE MUST BER WITHIN 10% OF NAME PLATE RATING
	OPEN RELAY ON CONTROLLER	CHECK THAT RELAY IS OPENING AND CLOSING PROPERLY. REPLACE IF NEEDED
CONTROLLER DISPLAYING INIT	TC NOT COMMUNICATING PROPERLY	CHECK CONNECTION POINTS OF THE TC TO THE CONTROLLER
	CONTROLLER NEEDS TO BE POLARIZED	RUN THROUGH POLARIZATION STEPS

	PROBLEM	SOLUTION
	TC DISCONNECTED	CONNECT TC
CONTROLLER FLASHING TC	TC NOT COMMUNICATING PROPERLY	CHECK CONNECTION POINTS OF THE TC TO THE CONTROLLER
	TC POLARITY INCORRECT	TC WIRES NEED TO BE REVERSED
	TC DISCONNECTED	CONNECT TC
CONTROLLER DISPLAYING ER1	TC IS READING 0 VOLTS FOR 5 SECONDS WITH HEATERS ON	CHECK TC CONNECTIONS
	TC DISCONNECTED	CONNECT TC
CONTROLLER DISPLAYING ER2	AMBIENT TEMP ERROR (AMBIENT < 40°F OR AMBIENT > 130°F)	CHECK TC CONNECTIONS
CONTROLLER DISPLAYING ER4	DIP SWITCH POSITION CONFLICT	CHECK DIP SWITCH SETTING ON CONTROLLER SEE DIP SETTINGS SHEET PROVIDED
CONTROLLER DISPLAYING ER5	CONTROLLER NOT DETECTING SIGNAL FROM MOTHER BOARD	CHECK CONNECTION POINTS FROM CONTROLLER TO MOTHERBOARD

REFRIGERANT TROUBLESHOOTING		
COMPLIANT	**PROBLEM**	**SOLUTION**
COMPRESSOR WILL NOT START	LINES DISCONNECTED / SWITCH OPEN	CLOSE START ON DISCONNECT SWITCH
	FUSE REMOVED OR BLOWN	REPLACE FUSE
	CONTROL STUCK IN OPEN POSITION	REPAIR OR REPLACE CONTROL
	CONTROL OFF DUE TO COLD LOCATION	RELOCATE CONTROL
COMPRESSOR WILL NOT START, HUMS BUT TRIPS OVERLOAD PROTECTOR	LOW VOLTAGE TO UNIT	CALL POWER SUPPLIER
	STARTING CAPACITOR DEFECTIVE	REPLACE CAPACITOR
	RELAY FAILING TO CLOSE	REPLACE RELAY
	COMPRESSOR MOTOR HAS A WINDING OPEN OR SHORTED	REPLACE COMPRESSOR
	INTERNAL MECHANICAL TROUBLE IN COMPRESSOR	REPLACE COMPRESSOR
COMPRESSOR STARTS AND RUNS, BUT SHORT CYCLES ON OVERLOAD PROTECTOR	LOW VOLTAGE TO UNIT	CALL POWER SUPPLIER
	OVERLOAD PROTECTOR DEFECTIVE	CHECK CURRENT, REPLACE PROTECTOR
	RUN CAPACTIOR DEFECTIVE	REPLACE CAPACITOR
	EXCESSIVED DISCHARGE PRESSURE	CHECK VENTILATION, RESTRICTIONS IN COOLING MEDIUM, RESTRICTIONS IN REFRIGERANT SYSTEM
	COMPRESSOR TOO HOT, RETURN GAS HOT	CHECK REFRIGRANT CHARGE (FIX LEAK IF NECESSARY)
	COMPRESSOR MOTOR HAS A WINDING SHORTED	REPLACE COMPRESSOR
UNIT RUNS OKAY, BUT SHORT CYCLE ON	OVERLOAD PROTECTOR	CHECK CURRENT, REPLACE PROTECTOR
	THERMOSTAT	DIFFERENTIAL SET TO CLSE, WIDEN
	HIGH PRESSURE CUT OUT DUE TO: INSUFFICIENT AIR, OVERCHARGE, OR AIR IN SYSTEM	REDUCE REFRIGERANT CHARGE, PURGE. CHECK AIR SUPPLY TO CONDENSER, REDUCE REFRIGERANT CHARGE, PURGE
UNIT OPERATES LONG OR CONTINUOUSLY	SHORTAGE OF REFRIGERANT	FIX LEAK, ADD CHARGE
	CONTROL CONTACTS STUCK OR FROZEN/CLOSED	CLEAN CONTACTS, OR REPLACE CONTROL
	REFRIGERANT OR AIR CONDITIONED SPACE HAS EXCESSIVE LOAD OR POOR INSULATION	DETERMINE FAULT AND CORRECT
	EVAPORATOR COIL ICED	DEFROST
	RESTRICTION IN REFRIGERANT SYSTEM	DETERMINE LOCATION AND REMOVE
	DIRTY CONDENSER	CLEAN CONDENSER
	FILTER DIRTY	CLEAN OR REPLACE
START CAPACITOR OPEN	RELAY CONTACTS NOT OPENING PROPERLY	CLEAN CONTACTS OR REPLACE IF NECESSARY
	PROLONGED OPERATION ON CYCLE DUE TO LOW VOLTAGE, IMPROPER RELAY	CALL POWER SUPPLIER, OR REPLACE
RUN CAPACITOR OPEN, SHORTED OR BLOWN	EXCESSIVE SHORT CYCLE	DETERMINE REASON FOR SHORT CYCLE
	IMPROPER CAPACITOR	DETERMINE CORRECT SIZE AND REPLACE
	EXCESSIVELY HIGH LINE (100% OF RATED-MAX)	CALL POWER SUPPLIER
SPACE TEMPERATURE TOO HIGH	CONTROL SETTING TO HIGH	RESET CONTROL
	INADEQUATE AIR CIRCULATION	IMPROVE AIR MOVEMENT
SUCTION LINE FROSTED OR SWEATING	EXPANSION VALVE STUCK	CLEAN VALVE OFF FOREIGN PARTICLES, REPLACE IF NECESSARY
	EVAPORATOR FAN NOT RUNNING	DETERMINE REASON AND CORRECT
	OVERCHARGE OF REFRIGERANT	CORRECT CHARGE

REPLACEMENT PARTS

ITEM NO.	DESCRIPTION	STOCK NO.	MFG NO.	MANUFACTURER
1	CONDENSING UNIT	311937	AE2420-AA1BXM (BOM-2E294-1)	TECUMSEH
1A	CONDENSING UNIT	311936	AE2415Z-AA1ASC (BOM-32F328-59S)	TECUMSEH
2	COMPRESSOR AE2420Z-DS1B	311982	AE1322E-679-J7	TECUMSEH
2A	COMPRESSOR AE2415-AA1A	311983	BM AE1157E-679-J7	TECUMSEH
3	COMPRESSOR	311999	AFE14C5E-CA (OLD-AFE13C3-IAA-901)	COPELAND
4	PRESSURE CONTROL	280610	012-4834-000	RANCO
5	DIGITAL PRESSURE CONTROL	311938	TECUMSEH P/N-900-11968	DIXELL
6	FILTER DRIER	282310	C-052-S-T-HH	SPORLAN
7	SIGHT GLASS	282400	SA-12S	SPORLAN
8	ACCUMULATOR	281710	060819 (A-AS384)	EMERSON
8A	ACCUMULATOR	311810	102-10034	TECUMSEH
9	TXV	282572	Y1017-FP-1/6ZP	SPORLAN
10	LIQUID LINE SOLENOID	281610	E3S120W	SPORLAN
11	QUICKSWITCH WELL	MF310029R	CHP-PAN	LTI
12	ROCKER SWITCH 2PL-20A/277V	335917	TIGK721-6S-BL-NBL-20A/277V	CARLING
13	35A RELAY	515855	20844-84	DELTROL
14	QUICKSWITCH CONTROLLER	195446	330-HMI-QS-001	330 ELEC.
15	SINGLE MOTHERBOARD	195448	330-MB-001	330 ELEC.
16	DOUBLE MOTHERBOARD	195449	330-MB-002	330 ELEC.
17	HEATER/PLATE ASSEMBLY 72” LEAD	190010	LT0815SA	THERMO

INIT INSTRUCTIONS

KEYPAD INSTALLATION PROCEDURES

Purpose: A newly installed keypad will display INIT. This is a factory setting which assures the temperature sensor is properly connected.

Caution: The LTI food well is equipped with a high wattage heating element. This procedure asks for HOT WATER to be added as a precaution to protect the heating element from overheating during initialization.

Caution: For installations in multiple food well equipment, this procedure presumes the keypad is properly configured and wired for its corresponding food well. For QuickSwitch keypads, see DIP switch settings procedure.

Note: The use of HOT WATER in this procedure will help the keypad more quickly recognize the polarity of the temperature sensor connection.

Step 1: Add enough HOT WATER to the food well to fully cover the bottom.

Step 2: Turn ON power. Step 3: Press the UP key five times quickly. For 30 seconds, the display will alternate “PoLr” and temperature while it is trying to detect sensor polarity.

Step 4: Verify the correct well is heating.

Step 5: After the keypad detects the proper polarity of the temperature sensor connection, “OFF” will be displayed.

Step 6: If the display returns to “INIT” go back to step 3. It may be necessary to do this three or four times.

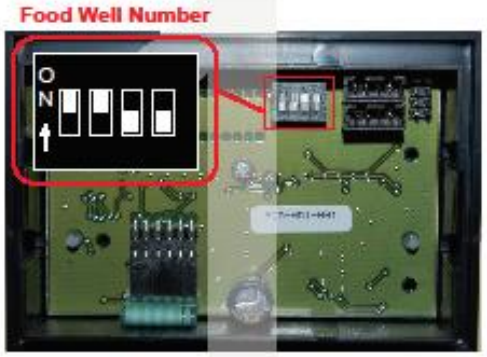
If you have questions, please contact LTI’s Customer Support for help at 1-888-584-2722 or online at https://lowtempind.com/contact-us/

DIP SWITCH SETTINGS

INSTALLATION INSTRUCTIONS QUICKSWITCH CONTROL FOOD WELL NUMBER DIP SWITCH SETTINGS

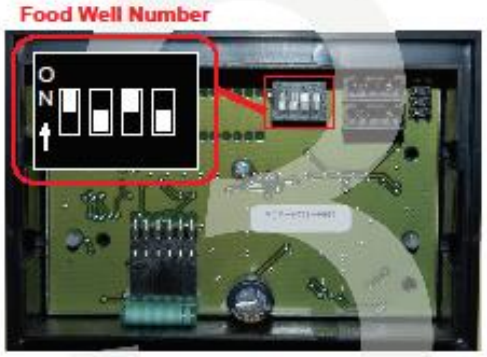
Before installing each QuickSwitch controller the *Food Well Number* must be set. The system uses the food well number setting to correlate with the food well it controls. The DIP switch on the back of the circuit board is used to assign the food well number.

All controllers are set at the factory as food well 1. Refer to the illustrations below to assign the food well number. Using a small screw driver carefully slide each switch to the proper position.

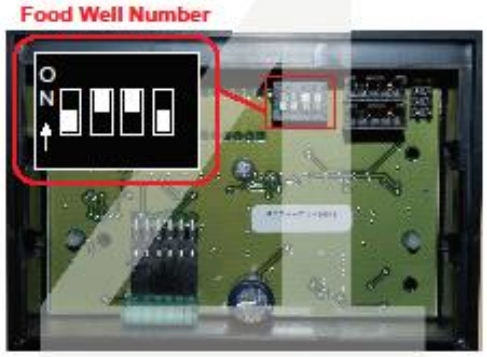


QuickSwitch Food Well 1
DIP Switch Positions

QuickSwitch Food Well 2
DIP Switch Positions



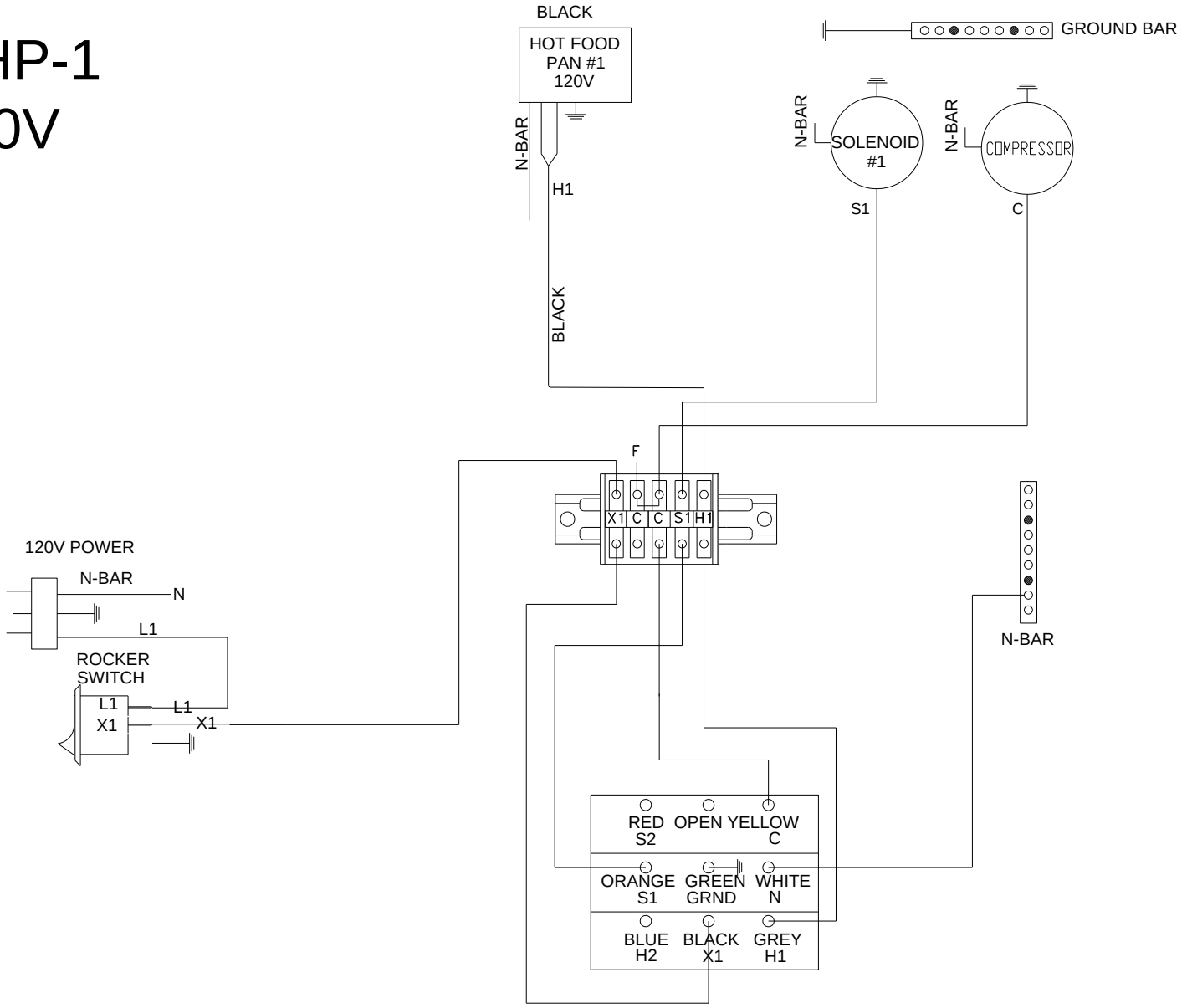
QuickSwitch Food Well 3
DIP Switch Positions



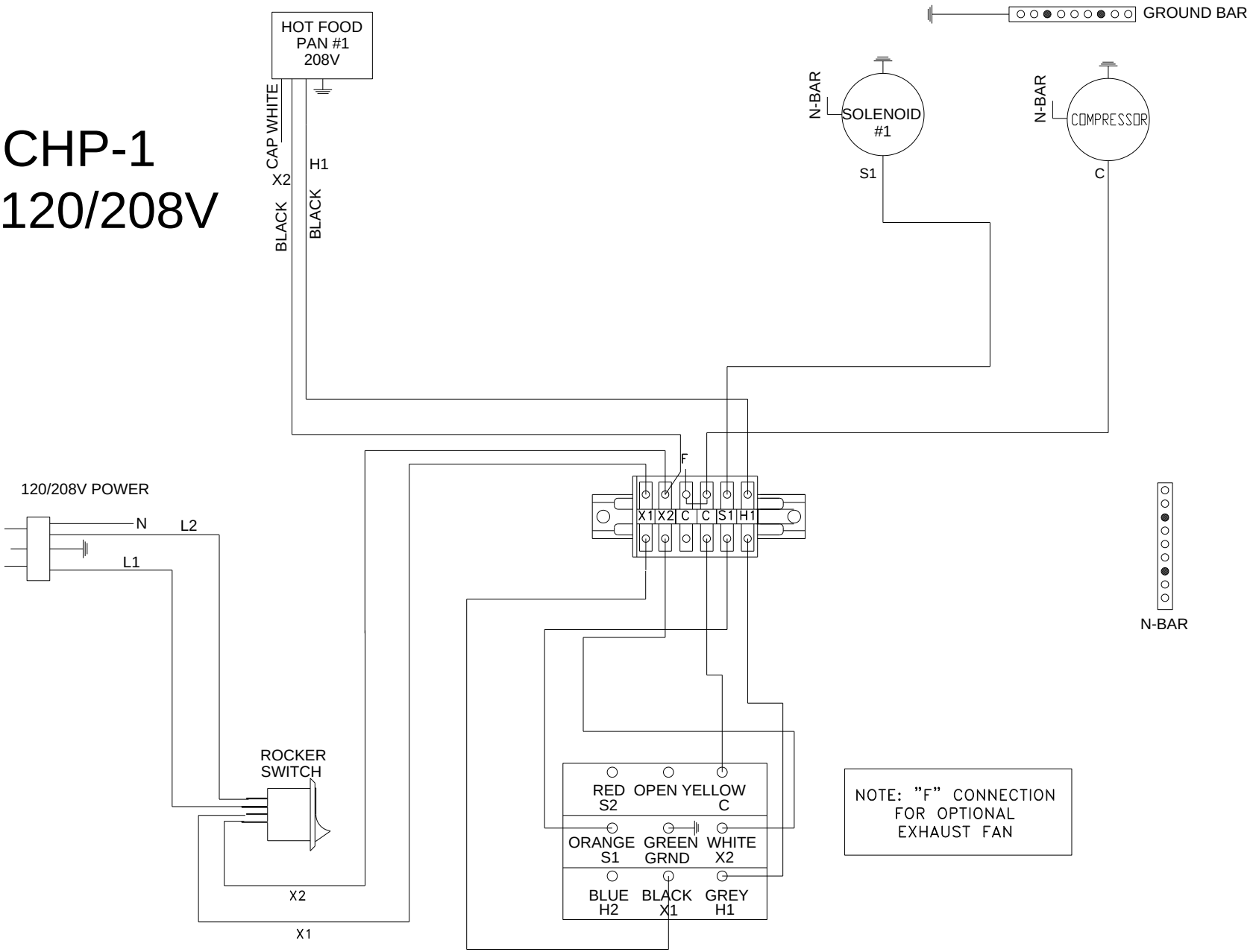
QuickSwitch Food Well 4
DIP Switch Positions

WIRING DIAGRAMS

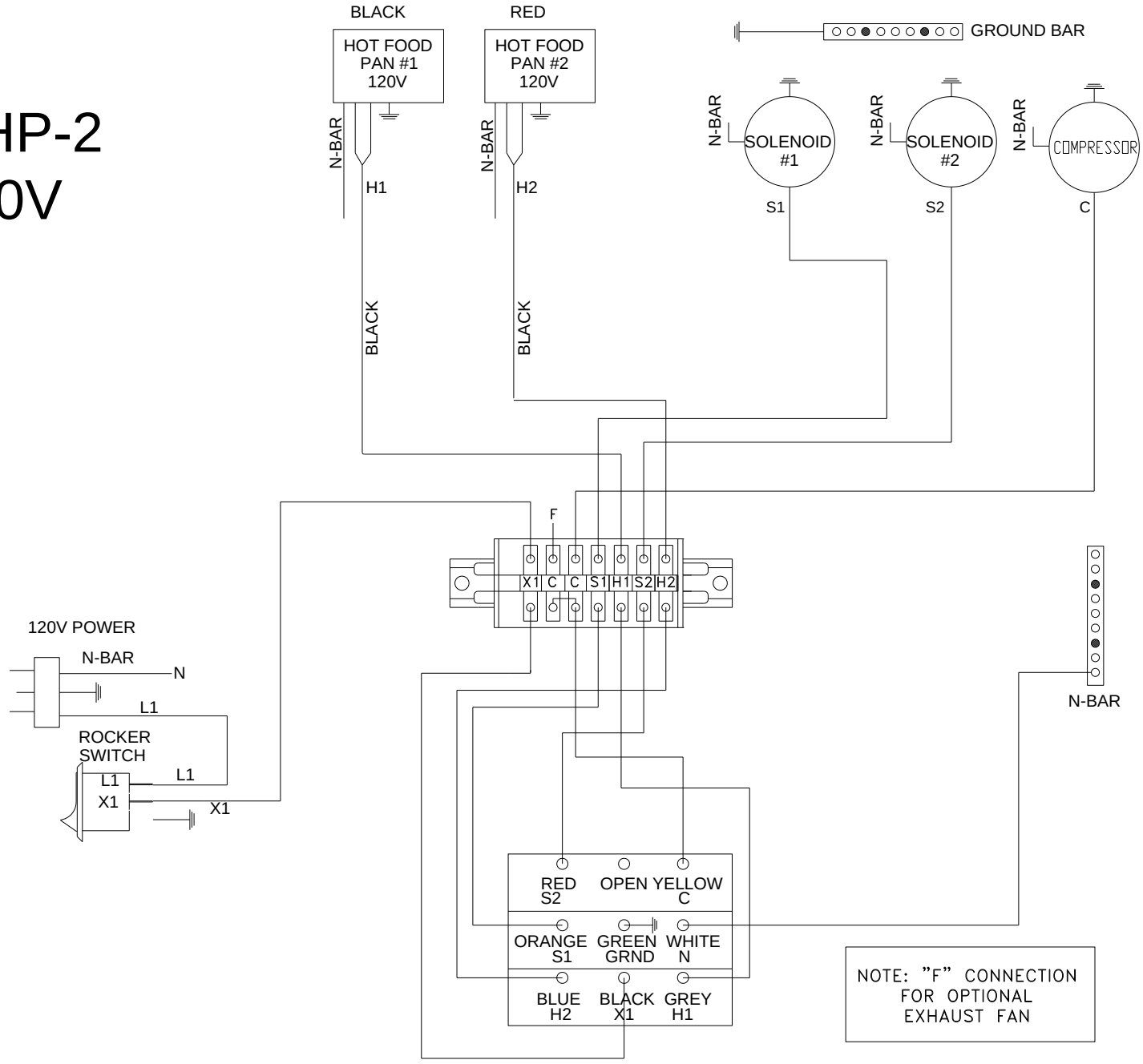
CHP-1
120V



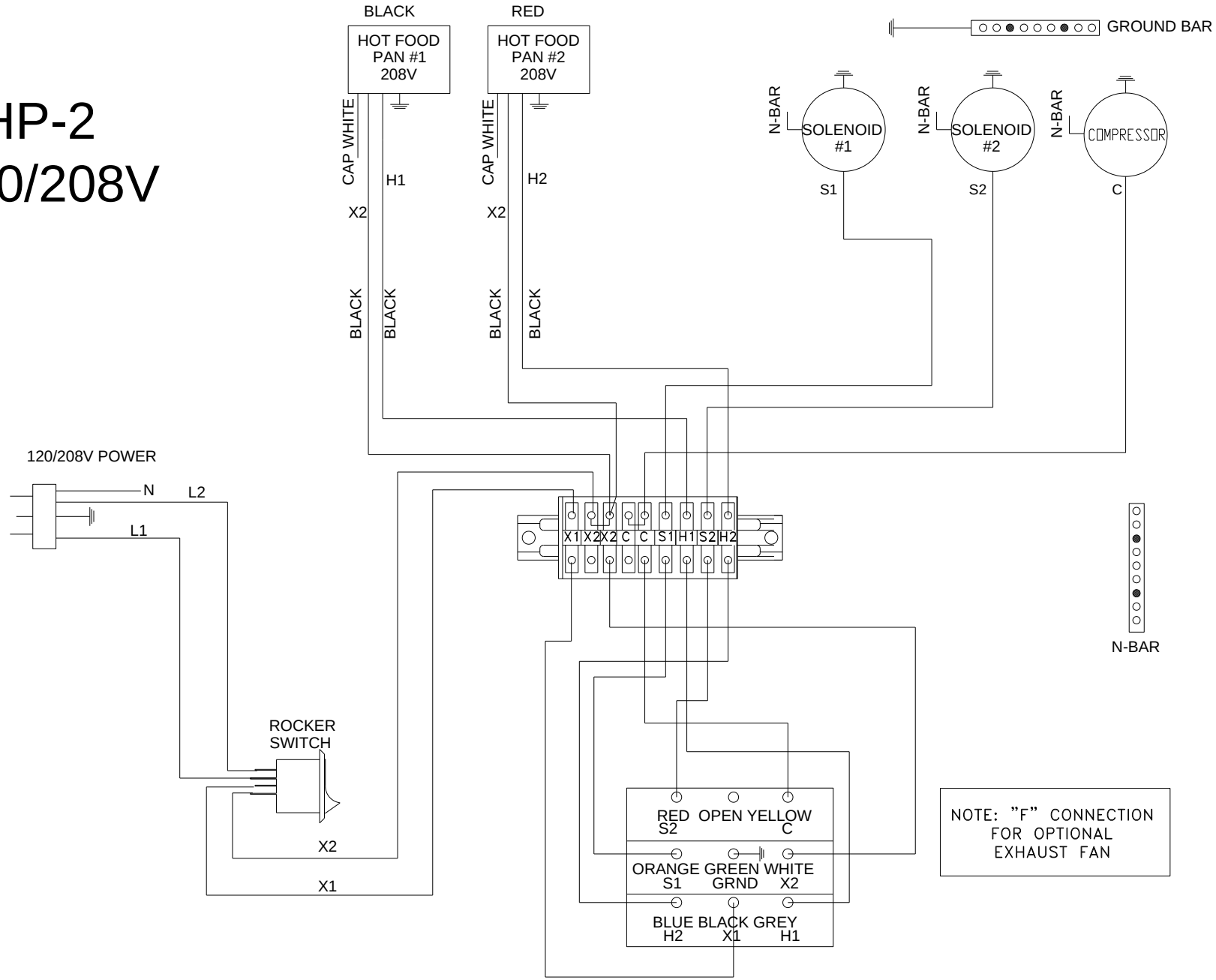
CHP-1
120/208V



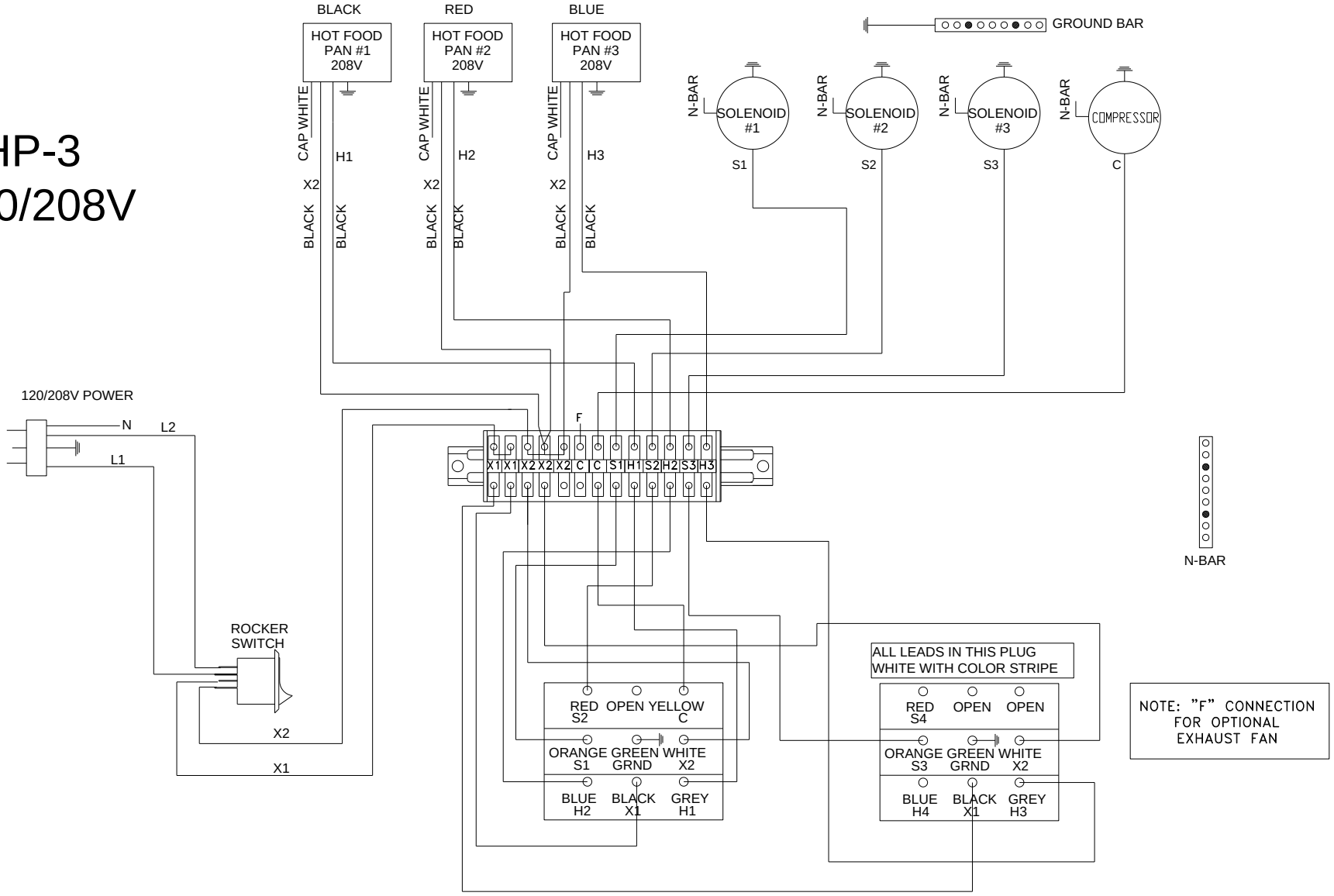
CHP-2
120V


BLACK
RED
HOT FOOD PAN #1 120V
HOT FOOD PAN #2 120V
GROUND BAR
N-BAR
SOLENOID #1
SOLENOID #2
COMPRESSOR
S1
S2
C
H1
H2
BLACK
F
X1 C C S1 H1 S2 H2
120V POWER
N
L1
ROCKER SWITCH
X1
RED S2
OPEN
YELLOW C
ORANGE S1
GREEN GRND
WHITE N
BLUE H2
BLACK X1
GREY H1
NOTE: "F" CONNECTION FOR OPTIONAL EXHAUST FAN

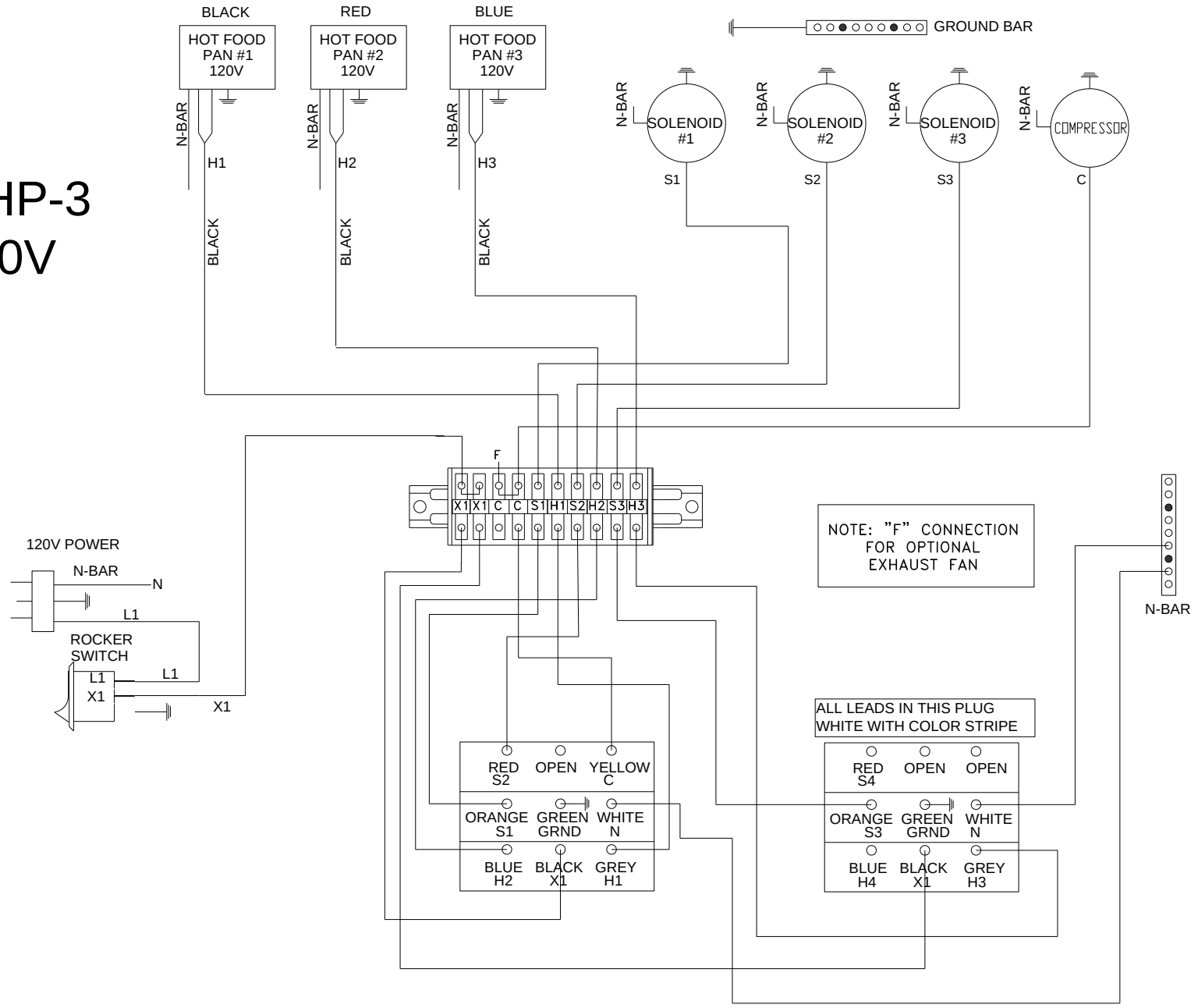
CHP-2
120/208V



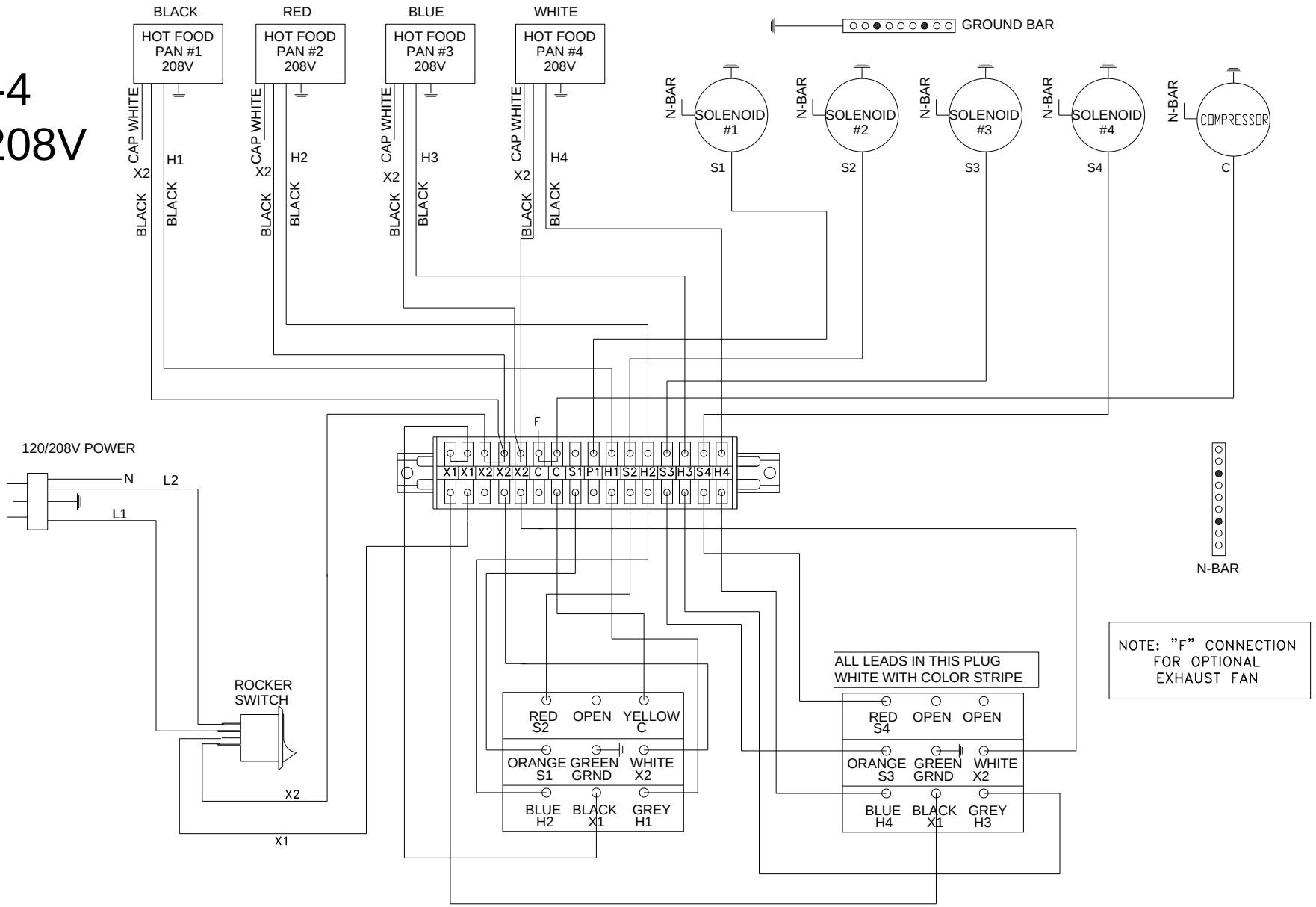
CHP-3
120/208V



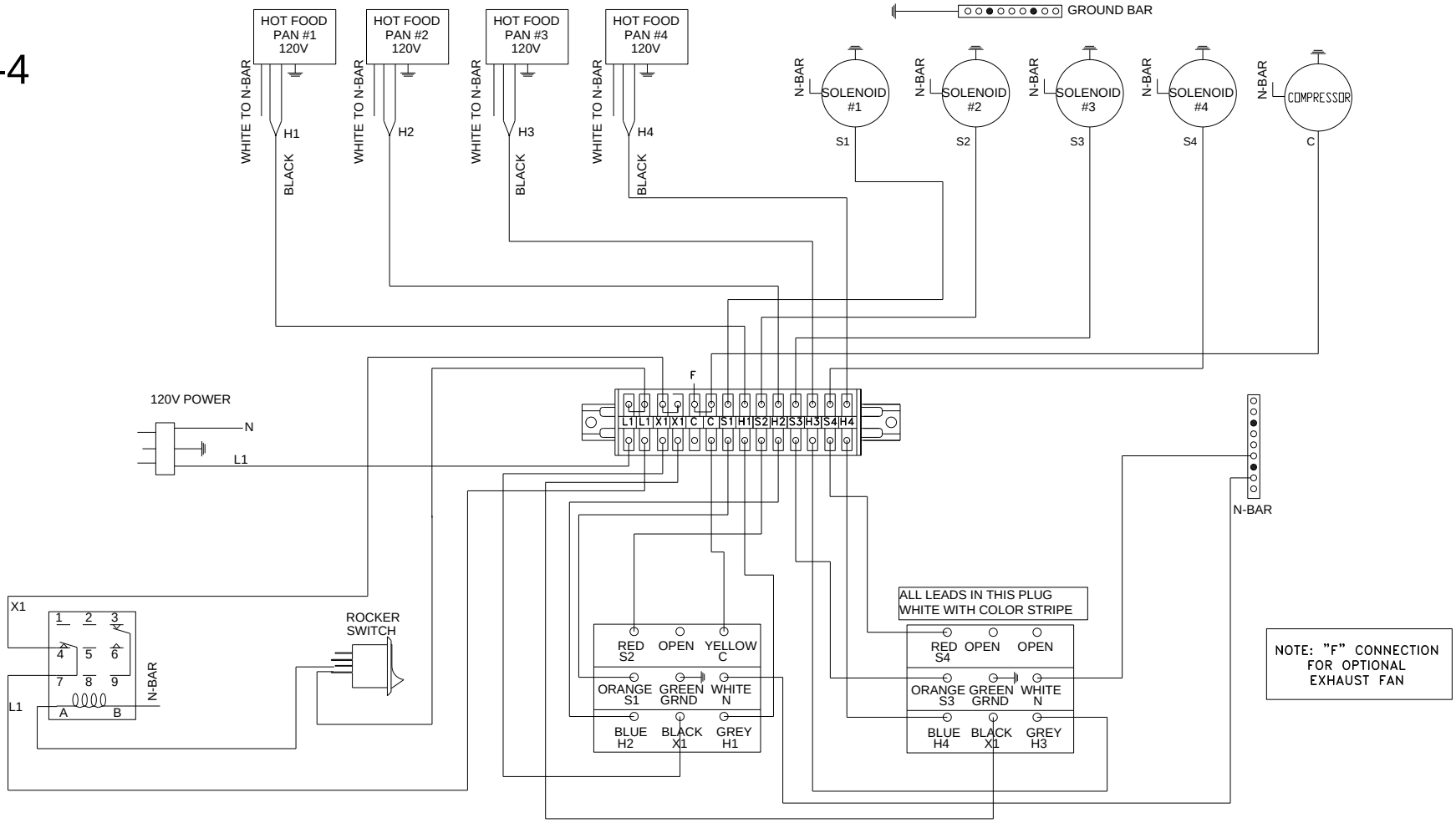
CHP-3
120V


BLACK
RED
BLUE
HOT FOOD PAN #1 120V
HOT FOOD PAN #2 120V
HOT FOOD PAN #3 120V
GROUND BAR
N-BAR
H1
H2
H3
BLACK
SOLENOID #1
SOLENOID #2
SOLENOID #3
COMPRESSOR
S1
S2
S3
C
F
X1 X1 C C S1 H1 S2 H2 S3 H3
120V POWER
N-BAR
N
L1
ROCKER SWITCH
L1
L1
X1
X1
NOTE: "F" CONNECTION FOR OPTIONAL EXHAUST FAN
ALL LEADS IN THIS PLUG WHITE WITH COLOR STRIPE
RED S2
OPEN
YELLOW C
ORANGE S1
GREEN GRND
WHITE N
BLUE H2
BLACK X1
GREY H1
RED S4
OPEN
OPEN
ORANGE S3
GREEN GRND
WHITE N
BLUE H4
BLACK X1
GREY H3

CHP-4
120/208V



CHP-4
120V


HOT FOOD PAN #1 120V
HOT FOOD PAN #2 120V
HOT FOOD PAN #3 120V
HOT FOOD PAN #4 120V
WHITE TO N-BAR
BLACK
H1
H2
H3
H4
GROUND BAR
N-BAR
SOLENOID #1
SOLENOID #2
SOLENOID #3
SOLENOID #4
COMPRESSOR
S1
S2
S3
S4
C
F
L1 L1 X1 X1 C C S1 H1 S2 H2 S3 H3 S4 H4
120V POWER
N
L1
N-BAR
X1
1 2 3
4 5 6
7 8 9
A B
ROCKER SWITCH
ALL LEADS IN THIS PLUG
WHITE WITH COLOR STRIPE
RED S2
OPEN
YELLOW C
ORANGE S1
GREEN GRND
WHITE N
BLUE H2
BLACK X1
GREY H1
RED S4
OPEN
OPEN
ORANGE S3
GREEN GRND
WHITE N
BLUE H4
BLACK X1
GREY H3
NOTE: "F" CONNECTION FOR OPTIONAL EXHAUST FAN

WARRANTY

LIMITED TWO YEAR WARRANTY

ALL LTI CHP SERIES FOOD SERVICE EQUIPMENT WELLS AND CONTROLLERS ARE FULLY WARRANTED BY THE MANUFACTURER AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF TWO (2) YEARS FROM THE DATE OF PURCHASE BY THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT. ALL OTHER ACCESSORIES ARE WARRANTIED FOR A PERIOD OF ONE (1) YEAR FROM DATE OF PURCHASE BY ORIGINAL USER. ALSO, IT MUST NOT BE MISUSED, ALTERED OR NEGLECTED AND USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES. SELECTION OF A PROCEDURE SHALL BE AT THE SOLE DISCRETION OF LOW TEMP INDUSTRIES INC.

LOW TEMP INDUSTRIES, INC. WARRANTY SERVICE DEPARTMENT MUST BE NOTIFIED PRIOR TO ANY SERVICE WORK FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER WILL NOT BE HONORED.

A. REPLACEMENT OF DEFECTIVE PARTS SHIPPED F.O.B. FACTORY, IN EXCHANGE FOR THE RETURNED DEFECTIVE PART, SHIPPED PREPAID FREIGHT.

B. FREE REPLACEMENT OF DEFECTIVE PART SHIPPED F.O.B. FACTORY.

C. DEFECTIVE PART SHIPPED PREPAID FREIGHT TO FACTORY, REPAIRED AND RETURNED, SHIPPED: F.O.B. FACTORY.

D. ALL LABOR COSTS SHALL BE COVERED FOR A PERIOD OF 2 YEARS FROM THE DATE OF PURCHASE.

LOW TEMP INDUSTRIES INC. SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL WE BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE. THIS WARRANTY SHALL NOT COVER ANY DAMAGE CAUSED DURING SHIPMENT WHICH SHOULD BE REPORTED TO THE DELIVERING CARRIER.

LTI
1947 Bill Casey Parkway ● Jonesboro, GA 30236
Tel: 1-888-584-2722 ● Fax: 1 (770)-471-3715
www.lowtempind.com

FIVE YEAR COMPRESSOR WARRANTY

ALL MECHANICALLY REFRIGERATED EQUIPMENT CARRIES AN EXTENDED COMPRESSOR WARRANTY BY LOW TEMP INDUSTRIES, INC.

THIS EXTENDED WARRANTY BEGINS ON THE EXPIRATION DATE OF THE ONE (1) YEAR WARRANTY BY THE COMPRESSOR MANUFACTURER AND WARRANTS THE COMPRESSOR AGAINST DEFECTS IN MATERIALS OR WORKMANSHIP FOR A PERIOD OF FOUR (4) YEARS TO THE ORIGINAL USER AND ONLY TO THE ORIGINAL PURCHASER PROVIDED IT IS INSTALLED AND OPERATED IN ACCORDANCE WITH THE INSTRUCTIONS SUPPLIED WITH THE UNIT.

THIS WARRANTY COVERS ONLY THE COMPRESSOR AND DOES NOT INCLUDE ANY RETURN SHIPPING CHARGES, OTHER TRANSPORTATION CHARGES, ANY EXTERNAL PARTS OR ELECTRICAL COMPONENTS, LABOR, REFRIGERANTS OR TAXES.

WARRANTY SHALL BE VOID IF THE UNIT HAS BEEN MISUSED, ALTERED OR NEGLECTED. THE SERIAL NUMBER SHALL NOT BE REMOVED OR DEFACED, AND THE UNIT SHALL BE USED ONLY ON CIRCUITS AND VOLTAGES REQUIRED FOR THAT UNIT.

OUR OBLIGATION UNDER THIS EXTENDED WARRANTY SHALL BE LIMITED TO ONE OF THE FOLLOWING PROCEDURES:

A. REPLACEMENT OF DEFECTIVE COMPRESSOR SHIPPED FREIGHT PREPAID, IN EXCHANGE FOR THE RETURNED DEFECTIVE COMPRESSOR, SHIPPED PREPAID FREIGHT.

B. REPLACEMENT OF DEFECTIVE COMPRESSOR AT A LOCAL REFRIGERATION SUPPLY HOUSE, IN EXCHANGE FOR THE DEFECTIVE COMPRESSOR.

NO REPLACEMENT OF COMPRESSOR(S) WILL BE AUTHORIZED UNDER EXTENDED WARRANTY WITHOUT ACCURATE VERIFICATION OF SERIAL NUMBER(S) OF DEFECTIVE COMPRESSOR(S).

LOW TEMP INDUSTRIES, INC. MUST BE NOTIFIED PRIOR TO COMPRESSOR REPLACEMENT FOR A WARRANTY AUTHORIZATION NUMBER. ANY REQUESTS FOR WARRANTY CLAIMS WITHOUT A WARRANTY AUTHORIZATION NUMBER, WILL NOT BE HONORED.

THIS EXTENDED WARRANTY DOES NOT COVER ANY DAMAGES CAUSED BY FIRE, FLOOD, WINDSTORM, OR ANY OTHER ACT OF GOD; WAR, WHETHER DECLARED OR UNDECLARED NOR SHALL BE RESPONSIBLE FOR THE LOSS OF FOOD OR OTHER PRODUCTS DUE TO POWER OR MECHANICAL FAILURE.

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