

HUSSMANN®



Reference: JM12

The following models are covered by this Manual
JM12

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JM12 R290 Self Contained Island Medium Temperature Refrigerated Display Cabinet Installation & Maintenance Manual

CONTENTS

Pre-Installation / For Your Safety	<hr style="width: 100%;"/>	3
Servicing, Maintenance and Refrigerant Handling	<hr style="width: 100%;"/>	4
Receiving Cabinets	<hr style="width: 100%;"/>	5
Moving Cabinets into position	<hr style="width: 100%;"/>	6
	Cabinet Cross-section & Footprint	7
	Rating Plates	8
	Operating Environment	9
	Installed Position	9
	Key Operation Points	10
Installation	<hr style="width: 100%;"/>	
	Electrical installation	11
	Cabinet Operation / Start-up	12
	Temperature Adjustment	12
Cabinet Operation	<hr style="width: 100%;"/>	
	Load Limits	12
	Fittings and Accessories	12
Maintenance	<hr style="width: 100%;"/>	
	Cleaning	13 - 20
	Regular Inspection	20
	Trouble Shooting	21 – 23
	Risk Analysis	23 – 24
	Start-up Checklist	25
	End-of-Life decommissioning of the Cabinet	26
Appendices		
	A/. Wiring Diagram	27
	B/. Parameter Settings	28-42
	C/. How to Configure the Controller	43-44
	E/. Controller Positions	44



Pre-Installation

Caution !! Read the content of this manual before installation and use of the equipment

Consider this Installation & Maintenance Manual as integral part of the equipment.

Ensure that the Manual is available to the personnel who will be using the cabinet and/or carrying out any maintenance operation(s) on it.

In case of resale ensure that the Manual is passed on to the subsequent owners.

Keep the Manual in good conditions for the whole life of the equipment, and ensure its content remains undamaged. In case of loss or damage to the manual, ask for a replacement copy.



FOR YOUR SAFETY

Cabinet utilizes flammable refrigerant R290 (Propane). Identified by specific labels. The Type of refrigerant (R290) is also specified in the serial/rating plate.

End-users and service personnel are required to fully understand and observe the following instructions.

Each and every operator, as well as the maintenance personnel, must carefully read and fully understand or have these instructions explained before using this equipment.

WARNING!! This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING!! Do not damage the refrigerant circuit.

WARNING!! Do not keep explosive substances such as aerosol cans with a flammable propellant inside the equipment.

WARNING!! Do not use mechanical devices or other means to speed up the defrost process unless those (if any) expressly permitted by the manufacturer.

WARNING!! Do not use electric appliances inside the cabinet's display area unless those (if any) expressly permitted by the manufacturer.

WARNING!! Keep clear of obstruction all ventilation openings in the appliance enclosure.

Do not exceed the load limits of display decks and shelves.

WARNING!! In case the cable or the plug is damaged, ask for a prompt replacement by qualified maintenance personnel.

SERVICING, MAINTENANCE AND REFRIGERANT HANDLING

1. R290 is classified as **flammable refrigerant** of Class A3 according to ANSI/ASHRAE. It is a highly flammable and very easy to ignite. It can burn with explosive impacts.
2. R290 in contact with air can cause a risk of fire or explosion in presence of **open flames** or **sparks** generated by electrical equipment.
3. R290 (Propane) has no odour. Take extra cautions if a leak is suspected i.e. quarantine the cabinet and call for a qualified refrigeration service technician to attend.
4. Servicing can be only performed by **qualified personnel** holding a valid certificate and competence to work on and break into a R290 refrigeration circuit safely.
5. Service intervention must be carried out considering the mentioned above risk: **do not use electric tools and open flames.**
6. Components which require substitution: - only use **original spare parts** for they have been specifically approved for use with R290 (Propane) refrigerant.
7. The refrigerant circuit is hermetically sealed (closed loop) therefore refrigerant filling, draining or substitution of some components is **not possible without breaking the vacuum.**
In such a case:
 - i. the substitution **cannot be performed indoors** at the customer's premises.
 - ii. the cabinet should be **moved to a controlled workshop environment** suitable for the type of repair where work can be conducted safely.
 - iii. In any case, work in **confined spaces must be avoided.** Work area can be in the open or, alternatively, must be properly ventilated. Ventilation should be able to safely disperse any released refrigerant and expel it safely externally to the atmosphere.
8. While working on cabinet with R290 during which the refrigerant can be possibly released to the surrounding space, all possible **ignition sources**, including cigarette smoking, must be at least 10 meters away from the place of installation, maintenance or disposal.
9. In case hot work is required (welding, brazing) **best practice must always be applied.** This should require the following procedure to avoid risk of fire or explosion.
 - i. remove refrigerant safely
 - ii. purge the circuit (with inert gas)
 - iii. evacuate
 - iv. purge again with inert gas
 - v. open the circuit by cutting (or brazing)
 - vi. Operator must be properly skilled and authorized to perform hot works on systems working with flammable refrigerants.
10. In order to reduce flammability hazards the installation of this appliance must only be carried out by a suitably qualified person.
11. Always use appropriate Personal Protection (PPE) i.e. gloves, safety glasses, boots or shoes, long pants, long-sleeve shirt, etc.

12. Take extra caution with Anti-static protection when undertaking any electrical and/or controller work.
13. Take extra caution with Anti-static protection when undertaking any electrical and/or controller work.

Receiving Cabinets

Cabinets will always be dispatched in good condition. Always inspect the cabinet and packaged accessories for damage. Note any damage on the carrier's consignment note prior to signing.

For concealed damage that is found later, notify Hussmann in the relevant country within 3 working days. Any issues will be addressed and rectified as applicable.

Australia: Hussmann Australia Pty Ltd
Email: warranty.aus@hussmann.com
Phone: +61 2 8805 0400

New Zealand: McAlpine Hussmann Ltd
Email: taurangasales@hussmann.com
Phone: +64 7 578 0965

Prior to installation Cabinets must be stored protected from the weather and at temperatures and humidity's within 0°C ~ +45°CDB / 30% ~ 80%RH.



NOTE: - Please provide a photographic record of any damage found along with the cabinet serial number and a brief description of the damage.

NOTE: - Any shortages will follow the same procedure as concealed damage.

A check should also be made to ensure that all loose parts listed on the outside packaging are present and undamaged.

Moving Cabinets to Installed Position



To ensure any risk of damage to cabinets while moving to their installed location is minimised, it is strongly recommended that the following instructions are followed.

Equipment Required:

1 x Suitably sized Pallet Truck or Fork hoist.

NOTE: - This is a minimum 2-person task.

Once cabinets have been moved into the store with the shipping pallets** still attached, the following methods should be used to move cabinets to their final installed position:

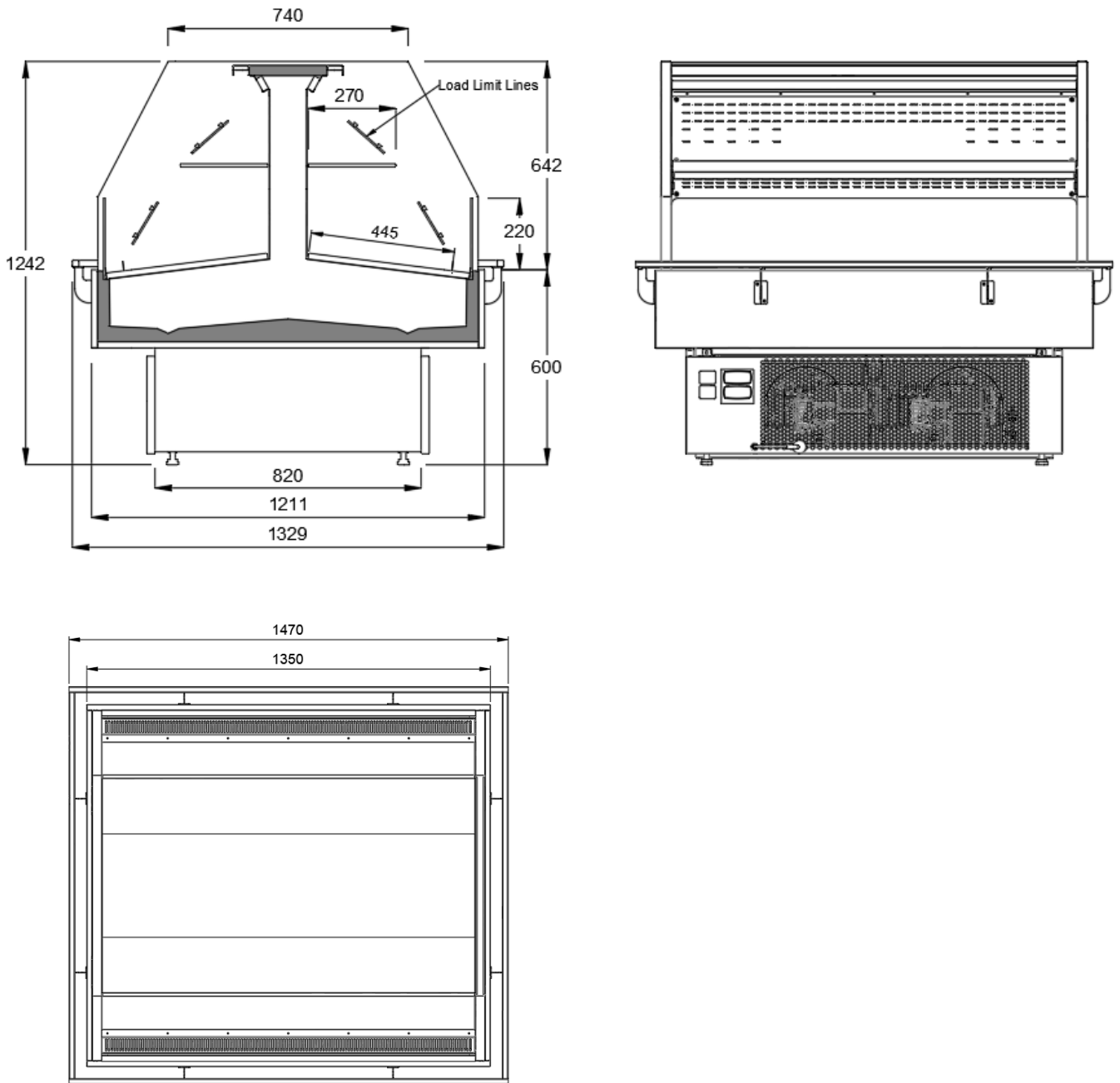
1. Carefully lift the cabinet off the pallet with a fork hoist or pallet truck, taking care to position the forks in the centre of the cabinet and directly under the skid rails. Test for stability / centre-of-gravity balance before making final movements.
2. Gently lower the cabinet on to the shop floor.
3. Ensure the floor where the cabinet is to be manoeuvred, is swept and free from debris.
4. Once cabinet is in the required position, screw all four (4) feet bolts down into position evenly such that all four (4) feet bolts take the full load of the cabinet and the roller wheels have between 5mm ~ 10mm free space from the floor.
5. *Ensure the cabinet is securely positioned and levelled in accordance with general balance principles. A spirit / laser is recommended..*
6. *These Cabinets draw store ambient air in through the Condenser coil located at the bottom of the cabinet. Do not block either air entry or exit areas of the cabinet.*
7. If the cabinet has been tilted during positioning/installation, wait at least three (3) hours before starting in order to allow any potential oil displacement to settle.



****Timber (pallet only) and plywood (box only) used for shipping materials and they are heat treated (pallet only) and can be recycled**

Cross Sections, Footprints, Load Limits and Data Sheets

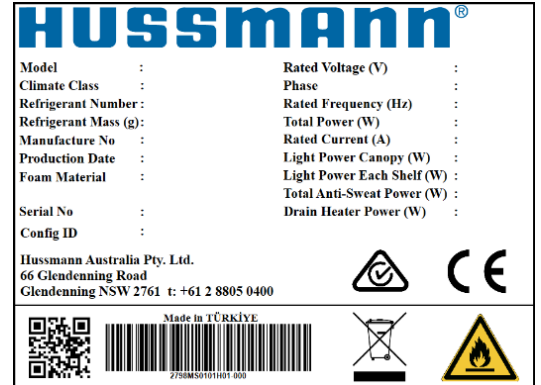
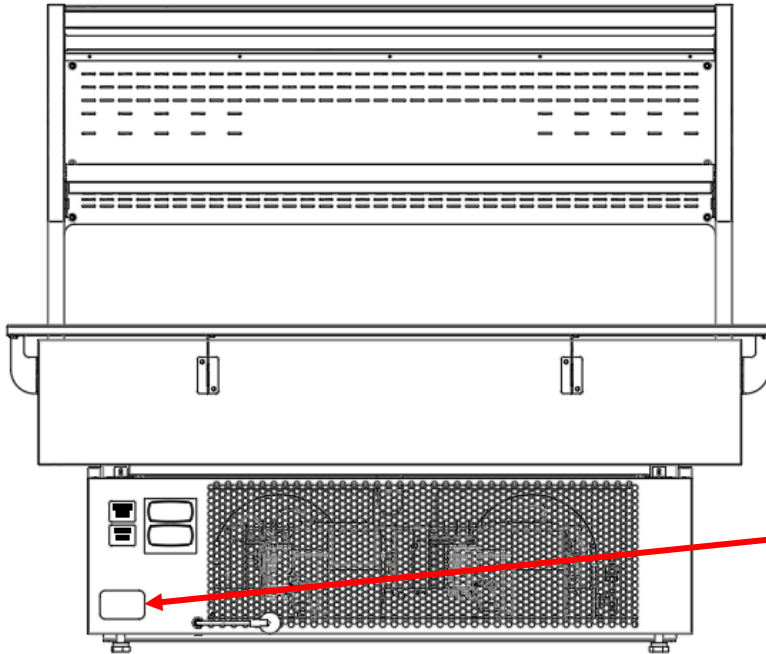
JM12 Self Contained Open Island Medium Temperature Refrigerated Display Cabinet



Load Limits

These cabinets have a load limit that ensures food products stored within these load limits are properly refrigerated. Food products stored outside these load limits may not be properly refrigerated and disturb the airflow with the result that cabinet performance is compromised, and food products may be damaged. NOTE: - merchandise should be pre-chilled to below +°C prior to placement in the cabinet. The cabinet can be loaded **100 kg/m²** on shelves, **200 kg/m²** on pan.

Rating Plates



Rating Plate
Back Side & Left Bottom

Each cabinet has a label. The label is located at the back left bottom of the cabinet.

The information on the label is as follows,

- Model
- Climate Class
- Refrigerant and Refrigerant Mass(g)
- Manufacture No
- Production Date
- Foam Material
- Serial Number
- Config ID
- Rated Voltage(V)
- Phase
- Rated Frequency(Hz)
- Light Power Canopy(W)
- Light Power Each Shelf(W)
- Total Anti-Sweat Power(W)
- Drain Heater Power(W)

Operating Environment

This R290 Self-Contained Self-Contained Island Merchandiser Refrigerated Display Cabinet has been designed to operate in the following conditions:

Class 3M2

Ambient temperature	+25°CDB
Relative humidity	60%
Max. cross draft	0.2 m/sec
Product Temperature	-1.0°C to +7.0°C

Ambient conditions greater than those stated may result in poorer performance of the cabinet and higher running costs.

Installed Position

The Cabinet(s) should be sited so that external influences are minimized. Situations to avoid are:

Air draughts from:

- Air conditioning,
- Ventilation,
- Heating outlets,
- Entranceways,

Heat sources:

- Sunlight,
- Spotlights,
- Hot cabinets
- Concentrated external lighting,
- Non-insulated roofs and walls,

Mechanical damage:

- Shopping trolleys,
- Forklift trucks,
- Pallet jacks,
- Floor polishers,



CAUTION: -

Any of the above situations could prevent the cabinet(s) from performing correctly.

Extra consideration may be required to minimize the risk of damage.

Refrigerated Cabinet Key Operation Points

- Do not overload the cabinet with product. Merchandised Product layer should be within the shelf and base and loaded to a height within 25mm ~50mm of the next shelf or top panel above for best performance.
- Do not block air delivery honeycomb or air return grille.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Always clean cabinets as described in the cleaning section of this manual.
- This cabinet appliance cannot be used by children or people who are not properly trained.
- The refrigerant charge is factory set and should not be tampered with. Warranty may be voided should this occur.
- The cabinet controller is also factory set. Do not make any controller adjustments without first consulting Hussmann.



NOTE

If a liquid spill should occur, the spill should be cleaned as soon as practicable. Some liquids can be acetic, and if left will risk damage to some components in the cabinet.



NOTE

The JM12 is a self-contained cabinet with a limited water dissipator tray. When cleaning use minimal water (maximum 1 litres) and carefully observe the water tray in the lower section of the cabinet to prevent excessive water use/overflow.



CAUTION

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are recommended by the manufacturer.



CAUTION

Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

Electrical Installation

The electrical installation shall:

- Meet existing regulations and safety codes.
- Have an electrical supply to the cabinet that is independent of other supplies and have its' own dedicated fixed power supply/socket. Extension cords and multi-plug socket boards must not be used.
- Be individually isolated.
- An electrical diagram will be attached to the electrical enclosure on every cabinet.



CAUTION

Location of this cabinet should also take into account the effect it will have on its surrounding environment.

Keep away from storage equipment and products that may be affected by a rise in ambient temperatures



NOTE

Cabinets shall be installed level front to back and side to side to allow correct operation and allow condensate water post-defrost to drain freely.



NOTE

Information in this manual is to be followed in conjunction with: - specifications / work practices and requirements of the customer / installing company and relevant industry Standards and Territorial and Government Regulations.



CAUTION

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are recommended by the manufacturer.

Temperature Adjustment

The JM12 Refrigerated Cabinets are Factory set and should not require any adjustment.

Should for any reason an adjustment be deemed required, only appropriately qualified and trained Service Technicians should undertake this work and should contact Hussmann prior to any changes being considered.



NOTE: - If you require a replacement electrical diagram, please contact the Hussmann help desk.

Please supply the cabinet serial number with the request.

Cabinet Operation

To ensure this range of cabinets maintain food products at the correct temperature, the following information should be followed.

Starting up (by appropriately qualified person)

Check power supply is ready and correct Voltage (230V ~ 240V) and all fans are clear of packaging and all shelves and panels are correctly fitted.

Turn cabinet power on.

Check that all fans and lights are working correctly. Cabinet refrigeration system will take a few minutes to commence cooling, observe operation and ensure cabinet pulls temperature down and cycles between its cut-out and cut-in temperatures. Cabinet temperature is displayed in the lower section via an LED display from the cabinet's microprocessor controller.

Allow the Cabinet to operate for minimum 3 hours before loading with product.



WARNING: - Keep the air vents (front and top) clear of any obstructions.

Load Limits

These cabinets have a load limit that ensures food products stored within these load limits are properly refrigerated. Food products stored outside these load limits may not be properly refrigerated and disturb the airflow with the result that cabinet performance is compromised, and food products may be damaged. NOTE: - merchandise should be pre-chilled to below +7°C prior to placement in the cabinet.

Internal Fittings and Accessories

Only fittings and accessories approved by the manufacturer should be used. Any other additions may cause the cabinet to not work in its intended fashion.

MAINTENANCE

Cleaning

To maximize efficiency and durability, it is suggested that you effect an appropriate cleaning and maintenance program.

Wear appropriate PPE when cleaning or maintaining cabinet to prevent scratches or splashes (i.e. gloves, safety glasses, etc.).

Galvanized steel (painted) is used inside the cabinet and **it is not rustproof**, particularly in the harsh environment of Food Display cabinets. Chlorine and bromine, commonly used for sanitization are highly caustic chemicals for stainless steel, in heat and humidity, the corrosiveness of these chemicals is enhanced.

Regular cleaning is the best way to prevent corrosion and add to the service life for your stainless-steel product. The goal of your cleaning and maintenance program should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion.

For internal cleaning use:

- Warm water (Less than 55°C)
- Water based cleaning solutions
- Soft cloths

Do not use:

- Abrasive products
- Solvent based products
- Steam or high-pressure water systems

When cleaning:

- Check drain trap is clear of obstructions.
- Do not flood the base of the cabinet or well area as water may overflow the small volume water tray in the bottom section of the cabinet onto the floor creating a slipping hazard. **The JM12 is a self-contained cabinet with a limited water dissipator tray, when cleaning use minimal water (maximum 1 litres) and carefully observe the water tray in the lower section of the cabinet to prevent excessive water use/overflow.**

Cleaning Acrylic/Perspex

Clean with a non-abrasive soap (or detergent) and luke-warm water, using a soft grit free cloth, sponge or chamois.

Wipe the Acrylic/Perspex dry with a clean damp chamois or clean soft cloth such as a cotton flannel. Do not use hard, rough cloths or paper towels, as they will scratch the acrylic

Waxing Acrylic/Perspex (front display)

Once the Acrylic/Perspex is clean, minor scratches can be removed using a good grade commercial wax. The wax should be applied in a thin coat and brought to a high polish by rubbing lightly with a dry clean soft cloth, such as a cotton flannel. Do not rub excessively as this may build up a charge that will attract dust to the surface. Blotting with a clean damp cloth is recommended to remove charge.

Cleaning Glass Surfaces (ends)

- Use Domestic glass cleaning fluid, Ammonia based glass cleaner may be used.
- Spray fluid onto a cloth then wipe the glass in a circular motion.

Painted Surfaces

- Use a soft cloth.
- Do not use solvent based cleaning products.
- Always rinse internal surfaces with warm water and allow to dry before re-starting the refrigeration system.

Evaporator Coil

- Never use sharp objects around evaporator coils to de-ice them.
- If the coil has solid ice formed. This indicates the refrigeration and/or defrost cycle are not set correctly. Contact your refrigeration service provider to investigate.
- Use warm water to de-ice coil if required, but not so much as to flood the well/condensate tray in the lower section of the cabinet.
- Use a soft brush or vacuum brush to clean coil. Use PPE (gloves, safety glasses, etc.)
- Do not bend fins.

Condenser Coil

- Never use sharp objects around condenser coil.
- Clean the condenser coil with a soft brush or a vacuum cleaner. The dust and fluff obstruct good air circulation and reduces cabinet performance and increases energy consumption. To reach the condenser coil, remove the protection grille, clean it very carefully (avoid touching other components) and put the grill back in its place.
- Use PPE (gloves, safety glasses, etc.).
- Do not bend fins.



WARNING: - Always isolate cabinet from the mains power supply before deep cleaning.

WARNING: - Keep water away from electrical components.

Cleaning

- Do **not** use hot water on cold glass surfaces as the glass may shatter and cause serious injury.
- When flushing the waste drain, do not use high-pressure water hoses and be careful not to introduce water faster than the waste outlet/drain can drain it. This JM12 cabinet does **not** have a floor drain. Do not bucket more than 1 litres into the case during cleaning.



CAUTION: - Do not climb in or on the cabinet as this may result in personal injury and/or case damage.

1. Remove stock from the case and store below +7°C.
2. Turn off power to the case (electrical).
3. Remove all price tickets and any foreign materials from the case. Particularly the air return grille / base liner / and defrost tray.
4. Remove shelves and clean with a sponge, warm water and mild detergent, then rinse and wipe dry.
5. Remove the base trays, wash with mild soapy water and rinse.
6. Carefully flush the waste drain with a small amount of water (less than 1 litres) and allow the base to drain. NOTE: - monitor the condensate tray levels in the lower section of the cabinet.
7. Clean the drain area with a soft brush and warm water.
8. Clean the inside of the case (paying particular attention to the perforations in the rear panels) with a clean soft cloth, warm water and mild detergent.
9. Clean glass or mirrored surfaces with a clean soft cloth and mild glass cleaner.
10. Wipe LED lamps with a dry cloth (ensure lights are powered off).
11. Clean bumpers and any plastic parts with a soft cloth and mild detergent, then wipe dry with a clean cloth.
12. Replace base trays and shelves and turn on power.
13. Allow the case to attain correct working temperature (approx. 30 minutes) and restock the shelves.

NOTE: After cleaning, make sure to clean the area around the case to prevent slips and falls

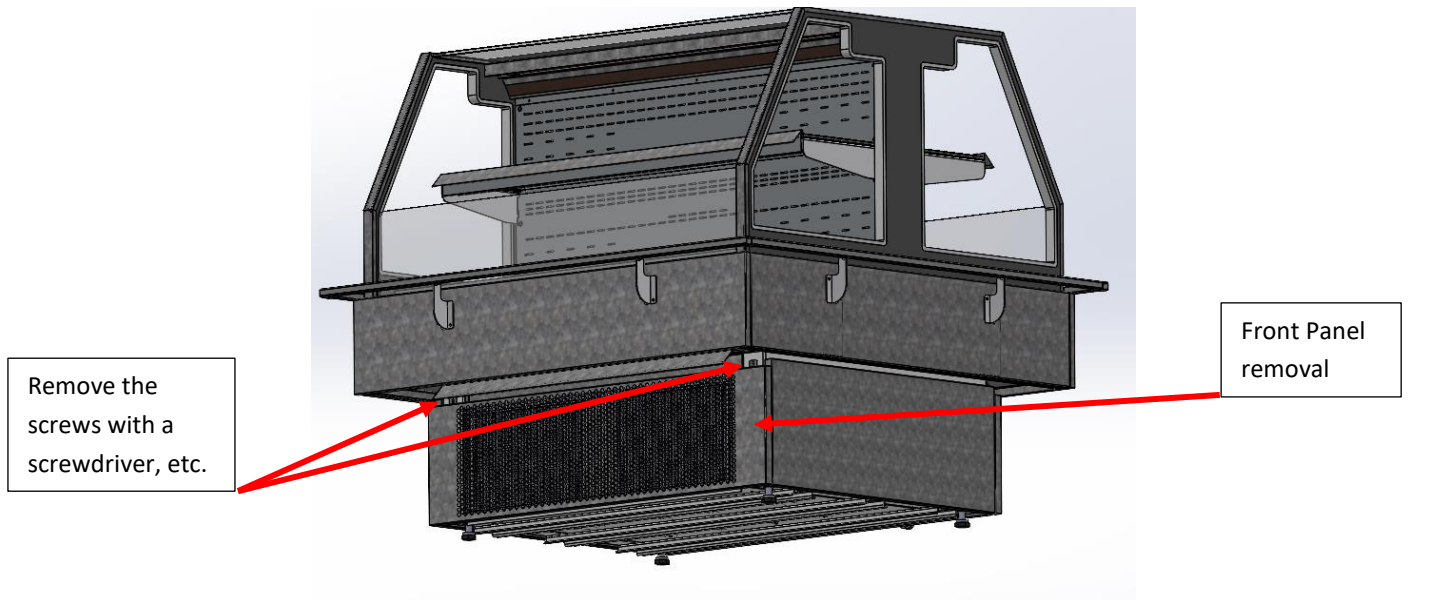
Monthly

A thorough condenser air filter check (if available), and clean if dirty, should be carried out monthly by store personnel. If condenser air filter is dirty, then the following procedures should be undertaken as a minimum:-

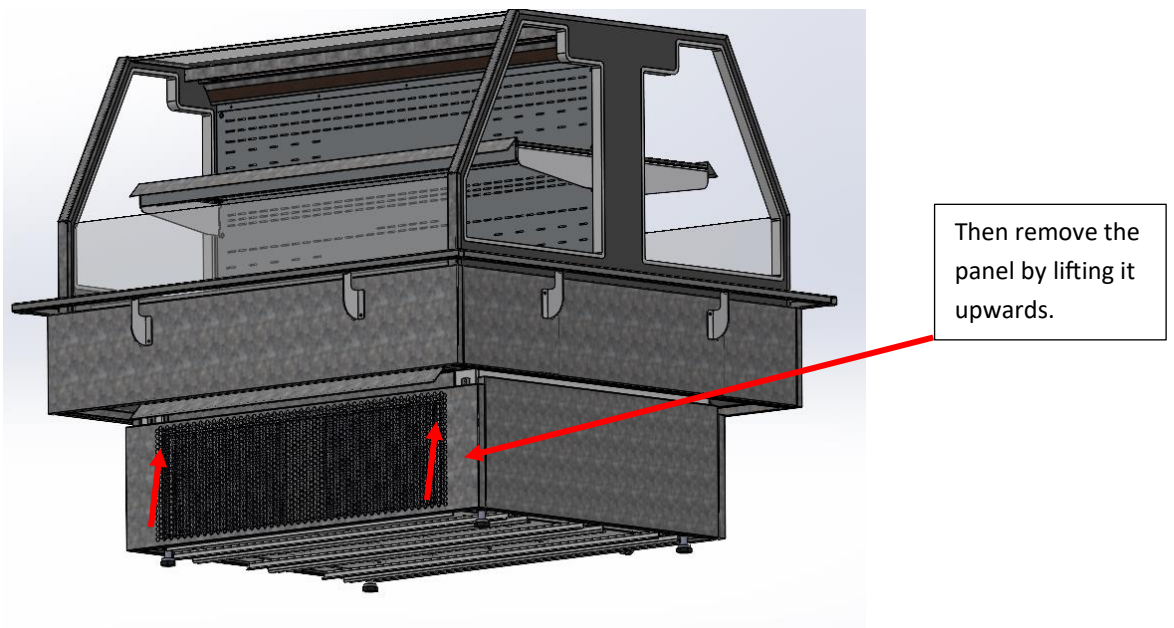
1. The front bottom panel holding the condenser air filter is fixed to the case with screws. This panel can be removed with a screwdriver etc. Refer to photo sequence inserted further below.
2. Use appropriate PPE.
3. Make area safe, ideally this task should be undertaken when the store is closed to customers and undergoing cleaning and/or re-stocking.
4. Remove condenser air filter panel.
5. Remove condenser air filter media/mesh.
6. Take to the back-of-house or an area where filter media/mesh can be undertaken appropriately.
7. If available use a vacuum cleaner with a soft brush and thoroughly clean the filter.

JM12 R290 SELF CONTAINED ISLAND MERCHANDISER

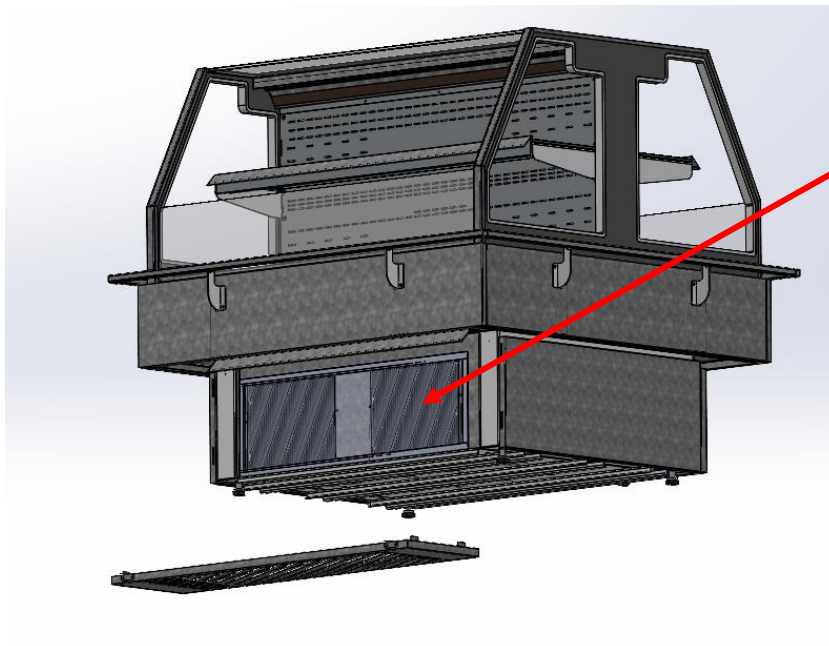
8. If no vacuum cleaner, then washing in warm water is recommended. Ensure the filter is at least shaken dry (i.e. no water drips).
9. Return now clean filter to the cabinet and replace in reverse order. Ensure filter media/mesh is correctly positioned and that the filter panel is re-fitted in its correct position.
10. Photo sequence of above steps in task order follows:-



a.

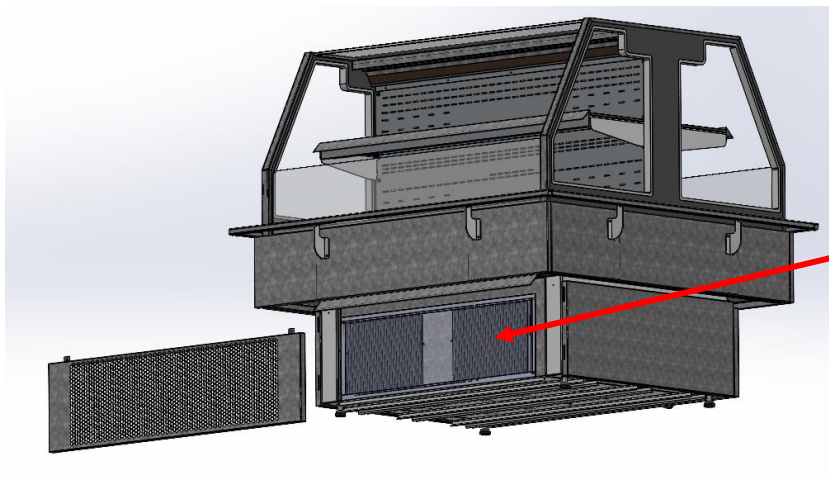


b.



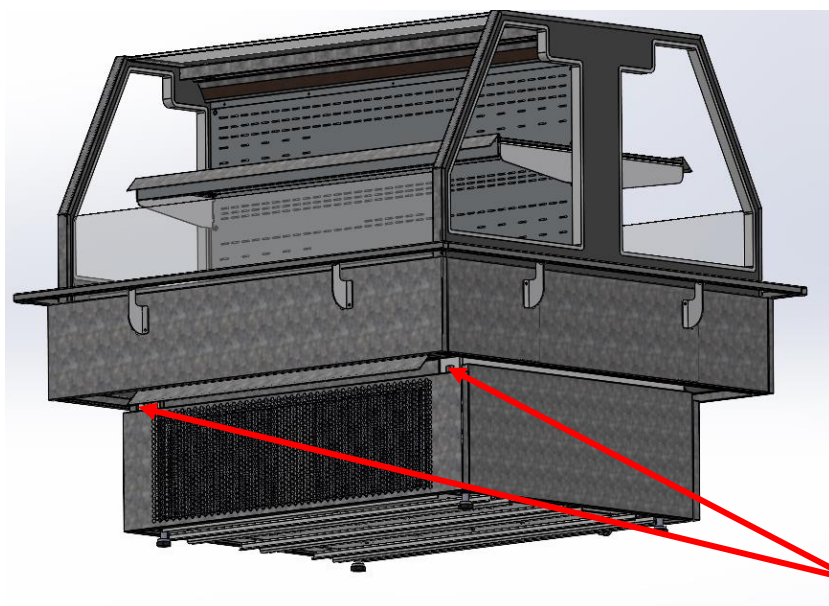
Condenser Filter
Media/Mesh

c.



Cleaned condenser
filter media/mesh
placed back into
the condenser air
filter panel

d.



After cleaning,
secure the front
panel by replacing
the screws.

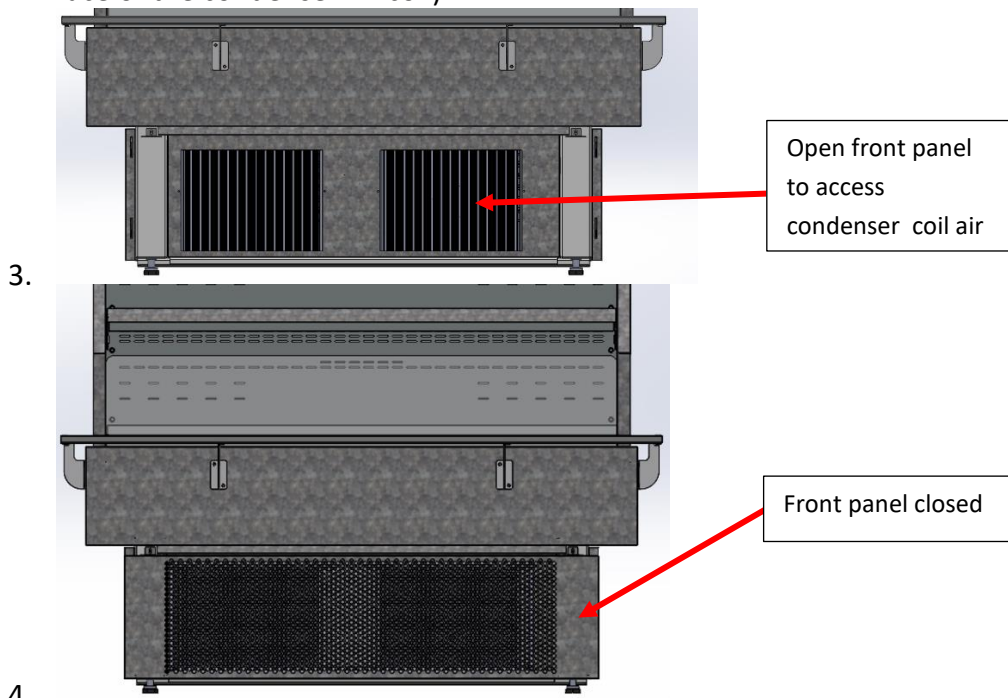
e.

Six-monthly

A thorough cleaning of the Condenser Air Filter and Condenser Coil, and maintenance check should be carried out on a six-monthly basis by a qualified and approved refrigeration engineer. The following procedures should be undertaken as a minimum:-

Cleaning (Six-monthly)

1. Clean the condenser coil air filter by careful washing. If necessary, also clean the condenser coil itself with a soft brush or a vacuum cleaner. Dust and fluff obstruct good air circulation and reduces cabinet performance and increases energy consumption. To reach the condenser air filter and condenser coil, remove the front grill panel, remove the air filter, and clean carefully (avoid touching other components). Put the air filter and front grill panel back in place.
2. Ensure the air filter once cleaned is replaced in the same position (adjacent to the air-on face of the condenser fin coil): -



4. Inspection

1. Check that all case panels and trims are secure and undamaged
2. Check for rust and paint damage
3. Ensure all cable connections, including screw terminals, earth leads, and straps are secure.
4. Ensure insulation to all electrical components including:- fans, heaters, controls, earth terminals and lights are sound.
5. Carry out electrical safety tests, including earth continuity and insulation resistance as appropriate.
6. Check the defrost water dissipater tray is clean and in good condition (replace if signs of wear/deterioration).
7. Ensure that there are no refrigerant leaks.
8. Check that all fans, lights, and controls are working.

Deep Clean



CAUTION: -

The case does not have a floor drain. Do not bucket more than 1 litres into the case during cleaning.

1. Remove stock from the case and store below +7°C.
2. Turn off power to the case.
3. Remove shelves and clean with a sponge, warm water and mild detergent, then rinse and wipe dry.
4. Remove and clean the base trays with a sponge, warm water and mild detergent, then rinse and wipe dry.
5. Remove any foreign material from the base of the case.
6. Clean the evaporator coil and check it for damage.
7. Remove honeycomb vents and wash in warm soapy water (All water must be removed from the honeycomb cells before placing it back in the case). A vacuum cleaner may also be used to clean the honeycomb.
8. Wipe LED lamps with a dry cloth.
9. Carefully flush the waste drain and drain trap with a bucket of water and allow the base to drain. NOTE: - maximum 1 litres water and keep observation of the water tray level in the lower section of the cabinet. This cabinet is not connected to a floor drain.
10. Clean the waste drain/trap with a soft brush and warm water.
11. Wipe down the inside of the case, including the perforated rear air delivery panels and air return grill with a clean soft cloth, warm water and mild detergent.
12. Clean glass or mirrored surfaces with a clean soft cloth and mild glass cleaner.
13. Clean the condenser coil with a soft brush or a vacuum cleaner. The dust and fluff obstructs good air circulation and reduces cabinet performance and increases energy consumption. To reach the condenser coil, remove the protection grill, clean it very carefully (avoid touching other components) and put the grill back in its place.
14. Clean the water dissipater tray - To reach the dissipater tray, remove rear lower panel, clean (avoid touching other components) and replace in backward order ensuring the drain outlet is correctly positioned over the water dissipater tray. Check the defrost water dissipater tray is clean and in good condition (replace if signs of wear/deterioration).

15. Clean the outside of the case with warm water and a disinfectant solution.
 - a. General clean with a sponge, warm water and mild detergent, then rinse and wipe dry.
 - b. Clean any rust, salt or deposits on and around the water dissipator tray assembly.
16. Clean the outside of the case with warm water and a disinfectant solution.
17. Clean bumpers and plastic parts with a soft cloth and mild detergent, then wipe dry with a clean cloth.
18. Replace base trays and shelves and turn on case power.
19. Allow the case to attain correct working temperature (approx. 30 minutes) and restock the shelves.

NOTE: After cleaning, make sure to clean the area around the case to prevent slips and falls

Yearly

It is recommended that the water dissipater tray sponge wicking pads (if available) are replaced or at least thoroughly checked and cleaned.

Servicing

No servicing of Hussmann cases, including the replacement of LED lamps, is to be undertaken by store staff. Please contact your service provider for all maintenance queries.

Regular Inspection

To ensure reliability of the cabinet and leak tightness of the refrigerant circuit, it is advisable that trained personnel carry out periodic maintenance.

Case should be cleaned and inspected by store staff on a daily basis.

- If an alarm system is not part of the refrigeration installation, the temperature of each case should be checked on a daily basis.
- The case discharge air temperature should be within the following ranges of $-2^{\circ}\text{C} \sim +1^{\circ}\text{C}$, unless on defrost.
 - If it is consistently outside the above temperature ranges, contact your service provider.
- Visually check the case for damage or spills and take appropriate remedial action.

Trouble shooting

Issue	Possible Reason	Remedial Action
Product temperature is higher than requirement	Store condition is warmer or more humid than climate class 3 (+25°CDB/60%RH).	Check store air conditioning is operating correctly.
	Refrigeration plant is not running or operating at inappropriate settings or conditions.	Check that compressor unit is running. If unit is running and other possible reasons are eliminated, then call refrigeration service technician to check plant operation.
	Insufficient or no air flow appears at the cabinet air curtain.	Check if case fans are turned on or operating correctly. If any doubt of fan operation contact technician.
		Check if coil is iced-up. If iced-up then check defrost settings are as per the manufacturers guideline or set to suit the store operating condition. A colder store may require longer defrost duration. A humid store may need more frequent defrost.
	Case shelf arrangement has been deviated significantly from original specified setup.	Re-align the shelf arrangement as per the original specification.
	Air Return is blocked by merchandise or detritus.	Remove merchandise / clean detritus so air grille is free on any encumbrances.
	None of above.	Contact refrigeration service technician.
Products are melting.	Store condition is too hot compared to design climate class 3.	Check store air conditioning operation. If store condition cannot be lifted, then adjust cabinet set-points and defrost strategy to suit.

Issue	Possible Reason	Remedial Action
Cabinet exterior is sweating.	Store humidity is high.	Check store air conditioning operation.
	Insufficient ventilation.	Check case ventilation under and at rear of the case. A fan kit may be needed due to local/micro-climate conditions.
	Case set too cold.	Check cabinet controller set-points are as per the manufacturers guideline or set to suit the store operating condition.
LED Lights are not working.	No power supply.	Check supply is “on” and light switch is working.
	Light cable connection loose.	Have your refrigeration service provider fault find and rectify as needed.
	LED Lamp or power driver failed	Have electrician fault find and repair as needed.
Water spill on the floor.	The water dissipater tray is full or leaking.	Contact service provider.
	Store humidity is too high. Water dissipator system operating above maximum conditions.	Contact service provider.
The compressor doesn't start after 2 minutes.	The power supply cable is disconnected.	Reconnect plug.
	The circuit breaker has tripped.	Contact service provider.
	The unit is damaged.	Contact service provider

Issue	Possible Reason	Remedial Action
Increased cabinet noise	The condenser coil is dirty	Contact service provider
	The evaporator is blocked with ice	
	The compressor is damaged	
The compressor never stops	The condenser coil is dirty.	Contact service provider
	The cabinet has a leak and is low on refrigerant.	
	The digital control unit is not regulating or is damaged.	
	The evaporator is blocked with ice.	

Risk analysis

Hazard	Control Measures
Electrical - Replacement of electrical components	Request a service call. Electrically isolate cases before works
Ergonomic - Moving / positioning / adjusting cabinet(s)	Staff must be trained in the correct procedures for setting up cabinet(s) and ergonomic practices. PPE must be worn
Falling - wiring during servicing	Checking Use of barriers & fall arrest systems as appropriate & in accordance with State & Territory Legislation. Safe working at heights
Entanglement - Contact with fans when cleaning	Electrically isolate cases before work is carried out. Staff training,
Cuts and stabbing - Potential for cuts from cleaning evaporator or condenser coils	Electrically isolate cases. Call service provider. PPE must be worn.
Electrical - Potential for electric shock when cleaning electrical fittings and components	Electrically isolate cases before work is carried out. Staff training, RCD. Keep electrical connections dry at all times.
Falling - wiring during servicing	Checking Use of barriers & fall arrest systems as appropriate & in accordance with State & Territory Legislation. Safe working at heights
Entanglement - Contact with fans when cleaning	Electrically isolate cases before work is carried out. Staff training,
Cuts and stabbing - Potential for cuts from cleaning evaporator or condenser coils	Electrically isolate cases. Call service provider. PPE must be worn.

Hazard	Control Measures
<p>Electrical - Potential for electric shock when cleaning electrical fittings and components</p>	<p>Electrically isolate cases before work is carried out. Staff training, RCD. Keep electrical connections dry at all times.</p>
<p>Falling - Climbing on shelves</p>	<p>Staff must be trained in OH&S procedures. MUST not climb on shelves or cabinet</p>
<p>Crushing - Hands or fingers may become pinched or crushed during the positioning of base trays, shelves & stock</p>	<p>Staff must be trained in the correct procedures for setting up cabinets and ergonomic practices</p>
<p>Slipping - Drain may leak or become blocked causing water spillage</p>	<p>Visual Inspection and regular maintenance. Request service call when necessary.</p>
<p>Cuts and stabbing - Potential for cuts caused by damaged or missing parts</p>	<p>Visual Inspection and regular maintenance. Request service call when necessary. PPE must be worn when handling broken or damaged parts.</p>
<p>Ergonomic - Stretching during the cleaning of the cabinet and positioning of stock and shelves leading to strains and sprains</p>	<p>Staff must be trained in the correct procedures for cleaning cases & ergonomic practices. Cleaning tools which reduce the need for stretching should be used.</p>
<p>Slipping - Surfaces may become slippery due to spillage from the case during operation or cleaning</p>	<p>Visual Inspection. Appropriate remedial action.</p>
<p>Cuts and stabbing - Cleaning cold glass surfaces with hot water</p>	<p>Do not use hot water to clean any parts of the cabinet. Staff must be trained in the correct procedures for cleaning cases and ergonomic practices</p>
<p>Crushing - fingers, hands or body between product trays</p>	<p>Operators to always lift product trays using finger pulls provided, ensuring the area is clear of other persons.</p>
<p>Electrical - electrical connections in cases</p>	<p>Electrically isolate cases before work begins. An electrical work must be carried out by an appropriately trained service provider.</p>

To obtain warranty information or other support, contact your nearest Hussmann representative.

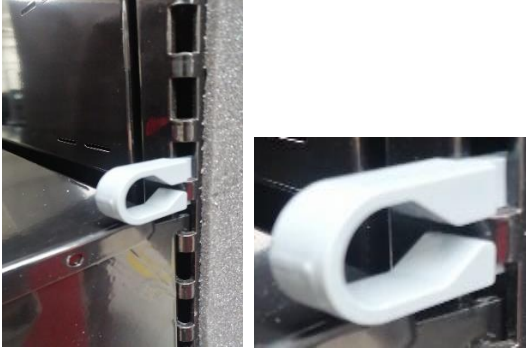
Please include the following:

Customer and site location.

Cabinet model & serial number.

Reason for warranty.

Start-up Check List

Step	Start-up Activity	Check
1	Read, and place this install/operation manual in a safe place for future reference.	
2	Examine unit. Confirm there is NO damage or concealed damage.	
3	Level the unit, side to side and front to rear. Check for stability and ensure roller wheels are not in contact with the floor once in final position.	
4	Remove all shipping braces etc.	
5	Unit connected to a dedicated electrical circuit, without the use of an extension cord.	
6	The proper electrical supply has been used for the equipment.	
7	Verify all electrical wiring is secured and clear of any sharp edges or hot lines.	
8	<p>The shelves should be in the correct positions, but if not, these can be re-positioned in the normal manner after the transport retainer clip located above each shelf and on each side of shelf is pulled by hand. See photos below: -</p> 	
9	Verify all required clearances on the front, sides, and back of unit.	
10	Verify there are no air disturbances external to the unit. Heat and air registers, fans, and doors etc.	

Advise owner/operator that merchandiser must operate for minimum 3 hours at temperature prior to loading with product.

End-of-Life decommissioning of the Cabinet

It is encouraged that the cabinet be refurbished if practical.

Plan and risk assess the decommissioning process to include the following:

Isolate the case electrically.

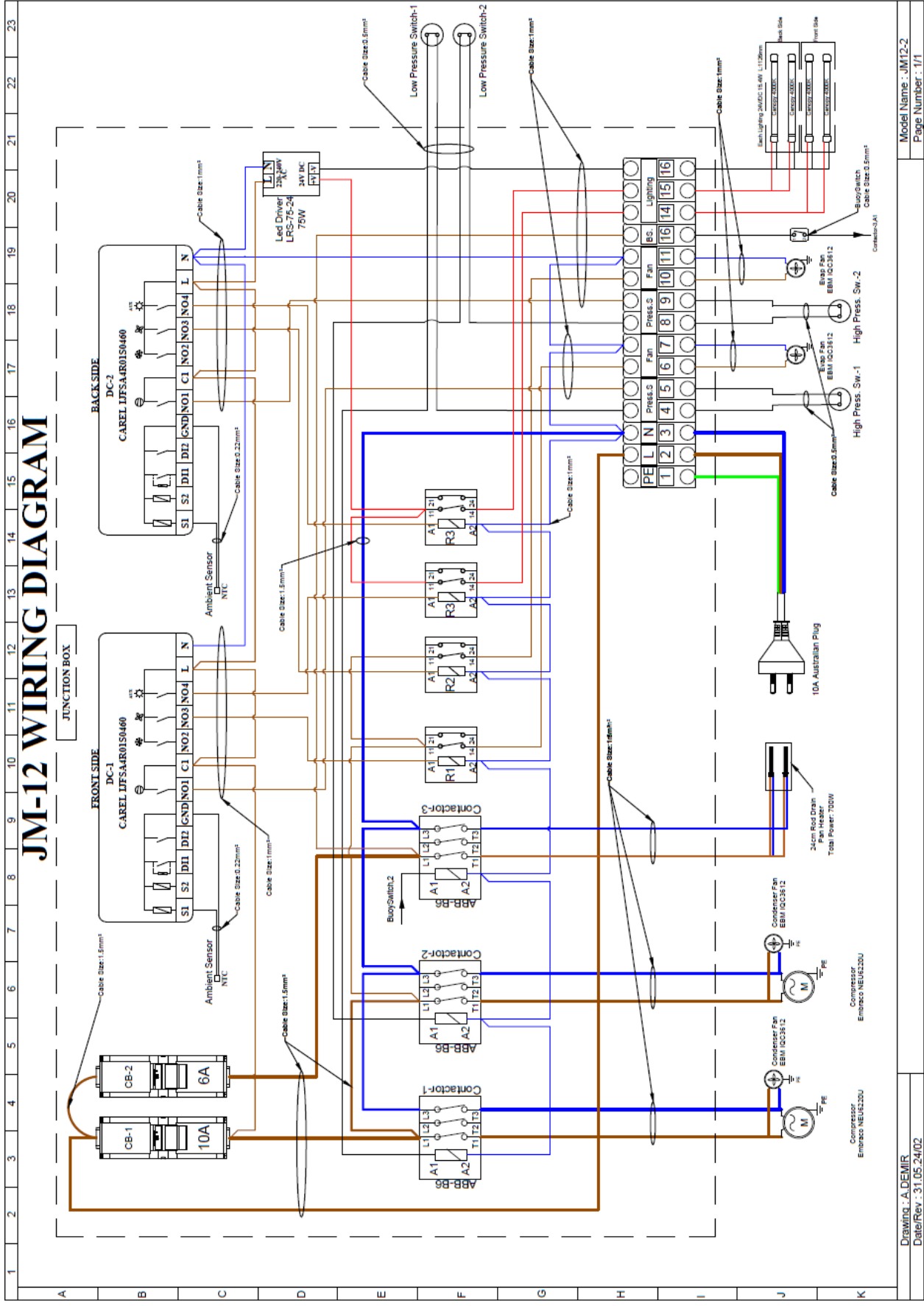
Removal of the case is to be in the reverse order of installation listed previously.

Case disposal is to be carried out by the following: Metal component removed and recycled, remaining by commercial waste management.

If disposal is necessary, please be aware that the foam-insulated panels incorporate cyclo-pentane as the blowing agent and will require the cabinet to be disposed of in accordance with local authority guidelines.



Appendix A/. Wiring Diagram



Appendix B/. Parameter**Settings Parameter Settings JM12 for Front&Back Side**

Parameter	Description	Value
/2	Analogue probe measurement stability 0 = probe reading not delayed ... 15 = maximum probe reading delay	4
/3	Display probe value 0 = disabled 1 = fast update ... 15 = slow update	0
/4	Virtual probe composition 0 = Outlet probe Sm 100 = Intake probe Sr	1 %
/5	Unit of measure	°C
/6	Display decimal point	Visible
/cA	Outlet temperature probe calibration	3 °C
/cb	Defrost temperature probe calibration	0 °C
/cc	Intake temperature probe calibration	0 °C
/cF	Auxiliary evaporator defrost temperature probe calibration	0 °C
/cg	Auxiliary temperature probe 1 calibration	0 °C
/cH	Auxiliary temperature probe 2 calibration	0 °C
/cl	Ambient temperature probe calibration	0 °C
/cM	Glass temperature probe calibration	0 °C
/co	Condensing temperature probe calibration	0 °C
/cp	Humidity probe calibration	0 %rH
/cq	Frost protection temperature probe calibration	0 °C
/cr	Product temperature probe calibration	0 °C
/d1	Assign end defrost probe	Defrost temperature (Sd)

Parameter	Description	Value
/d2	Assign auxiliary evaporator end defrost probe	Defrost temp.aux.evap (Sd2)
/FA	Assign outlet temperature probe	S1
/Fb	Assign defrost temperature probe	Disabled
/Fc	Assign intake temperature probe	Disabled
/FF	Assign auxiliary evaporator defrost temperature probe	Disabled
/FG	Assign auxiliary temperature probe 1	Disabled
/FH	Assign auxiliary temperature probe 2	Disabled
/FI	Assign ambient temperature probe	Disabled
/FM	Assign glass temperature probe	Disabled
/Fo	Assign condensing temperature probe	Disabled
/FP	Assign humidity probe (fixed on S5)	Disabled
/FQ	Assign frost protection temperature probe	Disabled
/FR	Assign product temperature probe	Disabled
/Lb	Status LED ON in standby	Disabled
/nE	Enable user terminal navigation	FALSE
/P1	Configuration of probes S1, S2, S3, S4, B5	NTC
/P2	Configuration of multifunction input S3/DI1	Digital Input
/P7	Configuration of multifunction input S2H/DIH	NTC
/Sb	PRG button always ON in standby	Enabled
/t1	Display on user terminal	Control Probe
/t2	Display on remote display	Virtual Probe
/ta	Alternating (temperature/humidity)	0
A0	High and low temp. alarm reset differential	2 °C

Parameter	Description	Value
A1	Alarm thresholds (AL, AH) relative to the set point St or absolute	Relative
A3	Defrost terminated after maximum time signal	FALSE
A6	Stop compressor with external alarm (Toff = 15 minutes, fixed): 0 = compressor always OFF; 100 = compressor always ON	0 min
A7	Delay time for delayed external alarm	0 min
Ac	Dirty condenser alarm threshold	70 °C
Acd	Dirty condenser alarm delay time	0 min
Ad	Delay time for high and low temp. alarms (AH, AL)	0 min
Add	High temp. alarm bypass time for door open	5 min
AE	Dirty condenser alarm reset differential	5 °C
AF	Frost protection alarm threshold	-5 °C
Afd	Frost protection alarm delay time	1 min
AH	Relative high temperature alarm threshold	0 °C
AL	Relative low temperature alarm threshold	0 °C
c0	Delay to enable compressor and evaporator fan at power on	0 min
c1	Min time between consecutive compressor starts	0 min
c10	End pump down	Pressure
c11	Second compressor start delay	4 s
c2	Min compressor OFF time	0 min
c3	Min compressor ON time	0 min
c4	ON time for duty setting operation (Toff = 15 minutes, fixed value) 0 = compressor always OFF 100 = compressor always ON	0 min
c7	Defrost priority over continuous cycle	FALSE

Parameter	Description	Value
c8	Compressor start delay after opening the pump down valve	5 s
c9	Restart during pump down	Disabled
cc	Continuous cycle running time (0 = disabled)	0 h
ccE	Set point delta to end continuous cycle	1.5 °C
cPt	Maximum pump down time (0 = pump down disabled)	0 s
d0	Type of defrost	Heater by Time
d10	Defrost time in running time mode	0 min
d11	Defrost temperature threshold in running time mode	-50 °C
d15	Start defrost delay	0 min
d16	Time with no temperature decrease before starting defrost	30 min
d20	Sampling time for alarm rSF	0 min
d21	Number of defrosts allowed before signalling alarm rSF	2
d22	Temperature difference to verify decrease	0.1 °C
d4	Enable defrost at power on	Disabled
d5	Defrost delay at power on or after command from digital input	0 min
d6	Display on terminals during defrosts (0 = temperature alternating with 'dEF'; 1 = freeze display; 2 = 'dEF')	1
d7	Skip defrost	Disabled
d8	Bypass high temperature alarm time after defrost	1 h
d9	Defrost priority over compressor protection times	FALSE
dC	Time base for defrosts	dI in hours (dP1 and dP2 in minutes)
dC1	Time base for d8 (0 = d8 in minutes; 1 = d8 in seconds)	dI in hours (dP1 and dP2 in minutes)

Parameter	Description	Value
dcH	Defrost after opening the door: maximum number of openings	50
dcL	Defrost after opening the door: minimum number of openings	0
dd	Dripping time after defrosting	0 min
dHA	Drain heater activation time before defrosting	3 min
dHE	Drain heater activation time after defrosting	3 min
dHG	Waiting time for compressor start to reverse cycle	0 s
dl	Maximum interval between consecutive defrosts	4 h
DIA	Assign immediate external alarm digital input	Disabled
Dlb	Assign delayed external alarm digital input	Disabled
Dlc	Assign enable defrost digital input	Disabled
Dld	Assign start defrost digital input	Disabled
DIE	Assign door switch with compressor OFF digital input	Disabled
DIF	Assign remote ON/OFF digital input	Disabled
DIG	Assign curtain switch digital input	Disabled
DIH	Assign start/stop continuous cycle digital input	Disabled
Dlo	Assign working parameter set changeover digital input	Disabled
DIP	Assign door switch without compressor OFF digital input	Disabled
DIS	Assign generic function alarm digital input logic	Disabled
DIt	Assign low pressure switch digital input	Disabled
DIU	Assign AUX output activation digital input	Disabled
dn	Nominal defrost duration for skip defrost	75 %
DOA	Assign solenoid/compressor digital output	NO1
DOb	Assign alarm digital output	Disabled

Parameter	Description	Value
DOC	Assign AUX auxiliary digital output	Disabled
DOE	Assign light digital output	NO4
DOG	Assign defrost digital output	NO2
DOH	Assign auxiliary evaporator defrost digital output	Disabled
DOI	Assign evaporator fan digital output	NO3
DOj	Assign dehumidification digital output	Disabled
DOk	Assign auxiliary compressor without rotation digital output	Disabled
DOn	Assign pump down valve digital output	Disabled
DOP	Assign drain heater digital output	Disabled
DOQ	Assign anti-sweat heater digital output	Disabled
DOS	Assign generic On/Off function digital output	Disabled
DOT	Assign condenser fan digital output	Disabled
DOT1	Relay 1 type	Normal
DOT2	Relay 2 type	Normal
DOT3	Relay 3 type	Normal
DOT4	Relay 4 type	Normal
DOu	Assign humidification digital output	Disabled
DOv	Assign reverse digital output with dead band control	Disabled
DOw	Assign auxiliary parallel compressor digital output	Disabled
DOx	Assign gasket heater digital output	Disabled
DOy	Assign auxiliary compressor with rotation digital output	Disabled
DOz	Assign external dehumidifier digital output	Disabled
dP1	Maximum defrost duration	20 min
dP2	Max auxiliary evaporator defrost duration	45 min

Parameter	Description	Value
dPH	Defrost after opening the door	15 min
dPL	Defrost after opening the door	5 min
ds1	Compressor off time in sequential stop defrost mode	0 min
ds2	Compressor operating time in sequential stop defrost mode	120 min
dt1	End defrost temperature	4 °C
dt2	Auxiliary evaporator end defrost temperature	4 °C
F0	Evaporator fan management	Always On
F00	Condenser fan management	Sc
F1	Evaporator fan activation threshold	5 °C
F10	Evaporator fan forcing time at maximum speed	0 min
F11	Fan ON time with low humidity level	60 s
F12	Fan OFF time with low humidity level	120 s
F13	Fan ON time with medium humidity level	120 s
F14	Fan OFF time with medium humidity level	120 s
F15	Fan ON time with high humidity level	180 s
F16	Fan OFF time with medium humidity level	120 s
F17	Temperature control differential for compressor activation with low humidity level	2 °C
F18	Temperature control differential for compressor activation with medium humidity level	2 °C
F19	Temperature control differential for compressor activation with high humidity level	2 °C
F2	Evaporator fans with compressor off	See F0
F3	Evaporator fans during defrosts	On
F4	Condenser fan deactivation temperature	40 °C

Parameter	Description	Value
F5	Evaporator fan cut-off temperature	5 °C
F5d	Condenser fan activation differential	5 °C
F6	Maximum evaporator fan speed	100 %
F7	Minimum evaporator fan speed	0 %
F7h	Minimum evaporator fan speed during humidification	10 %
F8	Evaporator fan start-up time (0 = function disabled)	0 s
FCC	Modulating condenser fan cut-off temperature	2 °C
FCH	Maximum modulating condenser fan speed	100 %
FCL	Minimum modulating condenser fan speed	0 %
Fd	Post-dripping time after defrost	0 min
Fd0	Evaporator fan ON time for anti-stratification during the day	5 min
FdF	Evaporator fan OFF time for anti-stratification during the day (0 = always ON during the day)	10 min
Fn0	Evaporator fan ON time for anti-stratification at night	5 min
FnF	Evaporator fan OFF time for anti-stratification at night (0 = always ON at night)	20 min
Fpd	Evaporator fans during post-dripping	Off
Frd	Evaporator fan activation differential	2 °C
FSh	Modulating evaporator fan speed in dehumidification	40 %
GFA_1	Generic alarm function, control probe 1	Disabled
GFA_2	Generic alarm function, control probe 2	Disabled
GFA_AIType		NORMAL
GFA_D	Generic alarm function, differential	0.1
GFA_De	General alarm function, delay	0 s
GFA_E	Generic alarm function, enable	Always

Parameter	Description	Value
GFA_Hth	Generic alarm function, high temperature threshold	50
GFA_Lth	General alarm function, low temperature threshold	-50
GFA_n	Generic alarm function: number of occurrences for semi-automatic alarm reset	0
GFA_P	Generic alarm function: time period to monitor semi-automatic alarm reset	0 min
GFA_r	Generic alarms function: reset type	AUTO
GFM_1	Generic modulating function, control probe 1	Disabled
GFM_2	Generic modulating function, control probe 2	Disabled
GFM_CD	Generic modulating function, cut-off differential	0.1
GFM_D	Generic modulating function, differential	0.1
GFM_E	Generic modulating function, enable	Always
GFM_H	Generic modulating function, hysteresis	0.1
GFM_kp	Generic modulating function, proportional gain	0
GFM_max	Generic modulating function, max output value	0
GFM_min	Generic modulating function, min output value	0
GFM_S	Generic modulating function, set point	0
GFM_T	Generic modulating function, type (0 = direct; 1 = reverse)	FALSE
GFM_Td	Generic modulating function, derivative time	0
GFM_Ti	Generic modulating function, integral time	0
GFS_1	Generic On/Off function, control probe 1	Disabled
GFS_2	Generic On/Off function, control probe 2	Disabled
GFS_D	Generic On/Off function, differential	0
GFS_E	Generic On/Off function, enable	Always
GFS_S	Generic On/Off function, set point	0

Parameter	Description	Value
GFS_T	Generic On/Off function, type (0 = direct; 1 = reverse)	FALSE
H0	Serial address	4
H10	BMS serial port baud rate	19200
H11	BMS serial port configuration	8N2
H14	Time light stays on after closing the door	0 min
H8	Output switched with time bands	Light
HA1	Activation date and time of the first type HA alarm	1/1/1970 12:00:00 AM
HA2	Activation date and time of the second type HA alarm	1/1/1970 12:00:00 AM
HA3	Activation date and time of the third type HA alarm	1/1/1970 12:00:00 AM
HAn	Number of type HA alarms	0
Hb	Buzzer	Enabled
Hdh	Delta for anti-heating function	0 °C
HF1	Activation date and time of the first type HF alarm	1/1/1970 12:00:00 AM
HF2	Activation date and time of the second type HF alarm	1/1/1970 12:00:00 AM
HF3	Activation date and time of the third type HF alarm	1/1/1970 12:00:00 AM
HF_n	Number of type HF alarms	0
HMP	Operating hour threshold for maintenance alarm	0
HMr	Reset operating hours	FALSE
Htd	HACCP alarm delay (0 = monitoring disabled)	0
HU	Humidity level	Medium Humidity
HW_Cfg2	HW_CONFIG 2	0
IS	Working configuration	0

Parameter	Description	Value
MiskVars.DoutPr esList[1]		TRUE
MiskVars.DoutPr esList[2]		TRUE
MiskVars.DoutPr esList[3]		TRUE
MiskVars.DoutPr esList[4]		TRUE
MiskVars.DoutPr esList[5]		FALSE
MiskVars.DoutPr esList[6]		FALSE
Mr1	Test mode, activate relay1	Automatic
Mr2	Test mode, activate relay 2	Automatic
Mr3	Test mode, activate relay 3	Automatic
Mr4	Test mode, activate relay 4	Automatic
Mr5	Test mode, activate relay 5	Automatic
Mr6	Test mode, activate relay 6	Automatic
Mt	Manual mode duration (0 = manual mode always active)	10 min
nFE	Enable NFC memory	Enabled
OfT	Gasket heater OFF time	3 min
On	On/Off command	On
OnT	Gasket heater ON time	5 min
PDM	Manufacturer password (OEM)	44
PDS	Service password	22
PDU	User password	0
r1	Minimum set point	-1 °C

Parameter	Description	Value
r2	Maximum set point	5 °C
r30	Control mode	Direct with defrost
r4	Automatic night set point variation	3 °C
r4d	Temperature control differential in ECO mode	4 °C
r5c	Select probe to monitor	Intake temperature (Sr)
r6a	Control probe for night-time operation	Virtual Probe
rd	Temperature control differential	2 °C
Rdrh	Gasket heater control differential	2 °C
rH	Maximum temperature read	0 °C
rHP	Reset HACCP event log	FALSE
rHt	Manual anti-sweat heater activation period (0 = function disabled)	5 min
rHU	Percentage of manual anti-sweat heater activation in period rHt (0 = function disabled)	70 %
rIA	Immediate external alarm digital input logic	Normally closed
rIb	Delayed external alarm digital input logic	Normally closed
rIc	Enable defrost digital input logic	Normally closed
rId	Start defrost digital input logic	Normally closed
rIE	Door switch with compressor OFF digital input logic	Normally closed
rIF	Remote ON/OFF digital input logic	Normally closed
rIG	Curtain switch digital input logic	Normally closed
rIH	Start/stop continuous cycle digital input logic	Normally closed
rIo	Working parameter set changeover digital input logic	Normally closed
rIP	Door switch without compressor OFF digital input logic	Normally closed
rIS	Generic function alarm digital input logic	Normally closed

Parameter	Description	Value
rIt	Low pressure switch digital input logic	Normally closed
rIU	AUX output activation digital input logic	Normally closed
rL	Minimum temperature read	0 °C
rM	Enable temperature monitoring	NO
rn	Dead band	4 °C
ro	Control offset with probe error	0 °C
rOA	Compressor digital output logic	Normally open
rOb	Alarm digital output logic	Normally open
rOc	AUX auxiliary digital output logic	Normally open
rOE	Light digital output logic	Normally open
rOG	Defrost digital output logic	Normally open
rOH	Auxiliary evaporator defrost digital output logic	Normally open
rOI	Evaporator fan digital output logic	Normally open
rOj	Dehumidification digital output logic	Normally open
rOk	Auxiliary compressor without rotation digital output logic	Normally open
rOn	Pump down valve digital output logic	Normally open
rOP	Drain heater digital output logic	Normally open
rOq	Anti-sweat heater digital output logic	Normally open
rOS	Generic On/Off function digital output logic	Normally open
rOt	Condenser fan digital output logic	Normally open
rOu	Humidification digital output logic	Normally open
rOv	Reverse digital output with dead band control logic	Normally open
rOw	Auxiliary parallel compressor digital output logic	Normally open
rOx	Gasket heater digital output logic	Normally open

Parameter	Description	Value
rOy	Auxiliary compressor with rotation digital output logic	Normally open
rOz	External dehumidifier digital output logic	Normally open
rr	Reverse output differential	2 °C
rS1	Working parameter set associated with open digital input (see par. Dio)	1
rS2	Working parameter set associated with closed digital input (see par. Dio)	2
rSC	Restore default values	FALSE
rtL	Reset monitoring period	FALSE
Sc1	Custom temperature set point 1	0 °C
Sc2	Custom temperature set point 2	0 °C
Sc3	Custom temperature set point 3	0 °C
Sc4	Custom temperature set point 4	0 °C
Sc5	Custom temperature set point 5	0 °C
Sc6	Custom temperature set point 6	0 °C
St	Temperature control set point	0 °C
St_idx	Custom set point index	0
Strh	Gasket heater control set point	-18 °C
ucd	Compressor stop delay after HLVP protection activated	5 s
udE	Enable display of HLVP protection alarms	Disabled
uEn	Enable HLVP protection	Disabled
uHi	High voltage protection start threshold	245 V
uHo	High voltage protection end threshold	255 V
uLi	Low voltage protection start threshold	205 V
uLo	Low voltage protection end threshold	195 V

Parameter	Description	Value
uof	OFF time for humidity duty setting operation	60 min
uon	ON time for duty setting operation	10 min

Appendix C/. How to Configure the Controller

Below you can find the configuration steps defined by the controller manufacturer. NFC and desktop methods can be used for JM12 cabinets.

Applica app and Controlla

The Carel apps can be used to configure the controller from a mobile device (smartphone, tablet), via NFC (Near Field Communication) or BLE (Bluetooth Low Energy). Supported devices: Android 5.1, iOS 10, Bluetooth® 4.0 and higher.

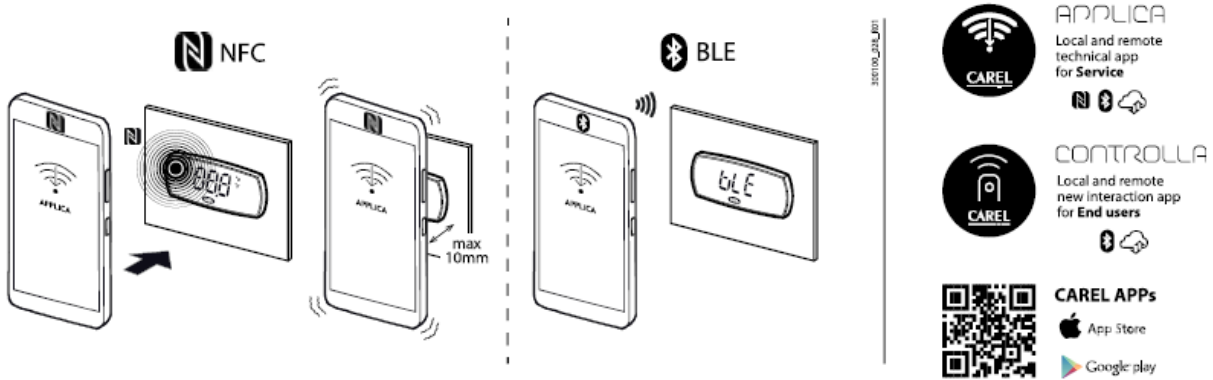


Fig. 3.c

Procedure (modify parameters):

- download the CAREL “Applica” or “Controlla” app from Apple Store or Google Play;
- (on the mobile device) enable NFC and/or Bluetooth communication and mobile data;
- open Applica (or Controlla);
- select NFC or Bluetooth® communication, depending on the model of iJF model;
- move the mobile device near to the user terminal, maximum distance 10 mm (for NFC only), so as to recognise the configuration;
- select the access profile and enter the required password (*);
- set the parameters as needed;
- move the mobile device near to the user terminal again to upload the configuration parameters (for NFC only).

(* pre-assigned by the unit manufacturer to allow maintenance only by authorised service technicians, default “44”. See the parameter table.

Notice:

- make sure NFC or Bluetooth have been enabled. Some smartphones may experience problems if location is not enabled.
- during Bluetooth® connection, the iJF user terminal is disabled and shows the message “BLE”.

Applica Desktop

Applica Desktop is configuration software for laptops that provides the following functions:

- configure the controller;
- change parameter sets and create custom lists to upload to the device;
- view the trends of physical values in real time, with the possibility to save data in Excel format.

For the electrical connection, see “Spark: configuration and commissioning software”

NFC communication for split and HMI models

All iJF models are equipped with NFC memory, which can be used to set the parameters. Due to its operating characteristics, the NFC memory is always active, even when the device is turned off. However, there are limitations for setting the parameters on the SPLIT and HMI models using NFC, as shown in the table.

Model	Programmability via NFC	
	Controller off	Controller on
Panel	YES	YES
Split	NO	YES
HMI	NO	YES

Tab. 3.u

Notice:

- when the HMI is connected to the SPLIT controller, the NFC memory on the controller is disabled.
- If replacing the HMI, when first starting the iJF split controller the working parameters are written to the HMI NFC memory.

Communication with the NFC memory can be disabled at any time by setting parameter "nFE". If nFE = 0, writes to NFC memory are ignored by the controller.

Appendix E/. Controller Positions

The front and rear parts of the JM12 cabinet operate independently of each other. For this reason, there are 2 controllers on the cabinet. The side where the condenser windings are located is named as front and the side where the control panel is located is named as rear. Which part the controllers control is indicated by labels.

