

DINEX®

Air Curtain Refrigerator



Models: DXIRAC15

Air Curtain Refrigeration:

General Information.....	2	Daily Operation.....	5
Service/Safety	2	24/7 Operation	5
Unpacking and Installation.....	3	Wiring Diagram & Parts List	6
Cleaning	4	General Maintenance Instructions	7-8
Controller Operation.....	5	Warranty	9

For Service Information call 1.888.673.4639

Please provide following information:

- Model number
- Serial number

DINEX®

4711 E. Hefner Rd. (73131) • PO Box 53006 • Oklahoma City, OK 73152-3006
(800) 654-8210 • Fax (800) 872-4701 • www.dinex.com

DO NOT DISCARD

Manual No. Air Curtain Refrigerator

GENERAL INFORMATION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating our new Dinex equipment you should read through this material. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part list and warranty information. Should you have any questions concerning the Equipment, please call the Dinex Hotline at 1-888-673-4639 (Monday through Friday from 8 am to 5 pm, Eastern Standard Time).

- This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards.
- Operating instructions and warnings must be read and understood by all operators and users.
- This appliance is intended for use to holding pre-cooked foods for human consumption. No other use is recommended or authorized by the manufacturer or its agents.
- Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.
- All included trouble shooting guides, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.
- Knowledge of proper installation, operation and maintenance procedures is essential to ensure the safe operation of this oven.

! CAUTION: EQUIPMENT ELECTRICAL DAMAGE

! DO NOT plug in or use this appliance until all Installation Instructions are read and followed. Damage to the appliance may occur if these instructions are not followed.

This manual is considered to be a permanent part of this appliance.

This manual must remain with the appliance if it is sold or moved to another location.

SERVICE/SAFETY

- Always have dry hands prior to using the piece of equipment.
- Turn OFF the unit (not all units have power switches) anytime the cabinet is not in use.
- If an electrical shock is felt when touching the cabinet, disconnect the power immediately and call Dinex Customer Service for assistance.
- If the power cord is frayed or the plug damaged, DO NOT plug into the electrical power receptacle. If it is already plugged in, turn off the main circuit breaker, usually located in the building's breaker box, then disconnect the plug.
- Disconnect the power cord before attempting any repairs to the cabinet.
- Repairs to this unit must be by qualified personnel.
- DO NOT SPRAY WITH WATER OR CLEANING SOLUTIONS, or submerge the appliance. Components and wiring present a high shock hazard when wet.
- Disconnect power when cleaning cabinet.
- Both the interior and exterior surfaces of this appliance can be hot to the touch and may cause burns.



BEFORE USING, FAMILIARIZE YOURSELF WITH THE CONTROLS. READ THE ENTIRE MANUAL BEFORE OPERATING.

UNPACKING AND INSTALLATION

CAUTION: ELECTRIC SHOCK HAZARD
 All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock. Disconnect this appliance from electrical power before performing any maintenance or servicing.

WARNING: INJURY HAZARD
 All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical codes. Failure could result in property damage and personal injury.


WARNING: ELECTRIC SHOCK HAZARD
 Appliance must be plugged into a properly grounded receptacle to prevent possible shock hazard. Electrical shock will cause death or serious injury.

Unpack the cart and any accessories included. Ensure that all packing materials and protective plastic has been removed from the unit. Inspect all components for completeness and condition.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to SHIPPING DAMAGE CLAIM PROCEDURE on PAGE 7 of this manual.

Appliance should be thoroughly cleaned before use. See CLEANING INSTRUCTIONS, PAGE 3.

Plug the cabinet into a properly grounded NEMA 5-15R electrical receptacle. **DO NOT MODIFY CORD PLUG.**

Electrical Information	
NEMA Plug Type	
NEMA-5-15P	
120 Volts 60Hz Single Phase 7 Running Amps	

GROUNDING INSTRUCTIONS

This appliance is equipped with a cord having a grounding wire with a grounding plug which must be plugged into an outlet that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current.

WARNING: Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or service agent if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

WARNING: RISK OF PERSONAL INJURY
 Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure can result in personal injury and property damage.

CAUTION: ELECTRICAL SHOCK HAZARD
 The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage. **DO NOT** cut off the large round ground prong or twist a blade to fit an existing receptacle.

IMPORTANT: POWER CORD IS 10' LONG.
 If necessary, contact a licensed electrician to install an appropriate 15 amp electrical circuit with NEMA 5-15R receptacle. **DO NOT** use an extension cord.

IMPORTANT:
 Damage to unit due to being connected to the wrong voltage or phase is NOT covered by warranty.

CLEANING

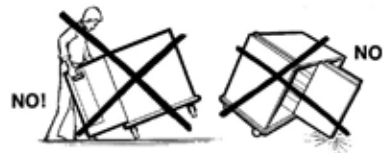
Turn the main power switch OFF and unplug the cabinet to before cleaning. DO NOT spray or splash water on the electrical components, control panel, timer or wiring.

1. Racks or shelves are easily removed without tools for cleaning, Simply lift up and pull out. The tray racks may be hand washed or run through an automatic washer.
2. To clean stainless steel surfaces use only cleansers, detergents, degreasers, or sanitizers that are certified to be “chloride-free” and “phosphate-free”, and cleansers, degreasers, or sanitizers only in the recommended concentrations. **DO NOT** exceed recommended concentrations or mixing ratios. After cleaning and sanitizing, rinse all exposed surfaces thoroughly with large amounts of clean, clear water. Wipe off any standing liquid or residue from all surfaces, corners and rear edges.
3. Vinyl trim should be washed with a chlorine-free detergent and water. Rinse thoroughly with clear water and allow to dry. Never use abrasive cleaners, waxes, car polish, or substances containing strong aromatic solvents or alcohol. Use of **direct steam / hot water** cleaning at temperatures above **190°F (87.7°C)** may result in “bubbling” or loosening of vinyl adhesive.
4. After all parts are dry, reinstall them and then plug the cabinet back into electrical source.

! WARNING: ELECTRIC SHOCK HAZARD
 Unplug the unit from electric power before performing cleaning or maintenance.

! WARNING: ELECTRIC SHOCK HAZARD
 DO NOT spray or splash water on the control panel or wiring.

! CAUTION: CART DAMAGE
 Do not tip cart onto the doors to drain excess water. Permanent damage to the doors and hinges will result. Use a clean dry cloth to mop any excess water inside cabinet after cleaning.



IMPORTANT: Cleansers, detergents, degreasers, sanitizers or bleaching agents that contain **chlorides or phosphates will cause permanent damage** to stainless steel products. This damage appears as pits, eruptions, voids, small holes, cracks, severe discolorations or dulling of the metal finish. Water with a high chlorine content can also damage stainless steel. If unsure of your water quality, we recommend you have it tested. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY WARRANTY.**

RECOMMENDED TIPS FOR CLEANING STAINLESS STEEL			
PURPOSE	FREQUENCY	CLEANING AGENT	METHOD OF APPLICATION
Routine Cleaning	Daily	Soap, ammonia, detergent and water	Swab with cloth. Rinse with clear water, wipe dry.
Smears and Fingerprints	As needed	Stainless steel cleaner, similar products	Rub with cloth as directed on package. Rub in direction of grain of stainless steel. Do not use on vinyl trim or control panel.
Stubborn Spots and Stains	Daily or as needed	Any chloride-free or phosphate-free cleanser	Apply with damp sponge or cloth. Rub in direction of grain. Rinse thoroughly. Do not use on vinyl trim or control panel.
Hard Water Spots	Daily or as needed	Vinegar	Swab with cloth. Rinse with clear water, wipe dry.

CONTROLLER OPERATION

(1) Manual with Start Key

Press and hold for two seconds to enable defrost. NOTE: Cabinet temperature must be at 40°F (4.4°C) or lower for manual defrost to operate. During the defrost cycle, melting snowflake will illuminate on the controller (2).

(3) Set Key

Press to display temperature set point.

(4) Snowflake symbol will illuminate here when compressor is ON.

(5) Up Arrow Key

Press to increase temperature set point (1° increments)

(6) Down Arrow Key

Press to decrease temperature set point (1° increments)

To Lock or Unlock the Controller: Press and hold both Arrow Keys

(5) & (6) at the same time.



CONTROLLER SETTINGS

The cabinet contains (2) Dixell controllers, where only the visible controller is required for user interface. The set points for each are listed below.

IRAC15 C1 Controller (Face): 34°F
IRAC15 C2 Controller (Inside): 20°F

Note: The Dixell controller settings have been carefully configured to optimize the performance of the cabinet. See the notes below regarding possible outcomes if any deviation from the factory set points is made.

- Adjusting the set temperature of the cabinet to a lower setting may make the stored food product more susceptible to freezing when storing the food product for extended periods of time without open door operations.
- Adjusting the set temperature of the cabinet to a higher setting may affect open door performance.

Please contact the service department if there are any questions or if further customization is required.

DAILY OPERATION

The Air Screen Refrigerator is designed for use with the door open when unloading during meal or tray assembly operations lasting up to two hours. Only product that has been pre-chilled to 36°F (2°C) should be placed in the cabinet. Placing warm product into the cabinet will elevate the cabinet air temperature above 40°F (4°C). This will have a direct effect on optimum product serving temperatures.

Due to various conditions such as extremely high kitchen temperatures, high frequency of tray activity breaking the air curtain and excessively long operations, the door may need to be closed so the unit can recover to proper operating temperature. For optimal performance, operating environment should be maintained at 75°F (24°C) and 45% humidity or below. Performance degrades when temperature and humidity level exceeds these parameters.

1. Pre-chill empty cabinet with the door closed for approximately 40 minutes. Always keep the door closed, except when actually loading or unloading the cabinet. Do not load the cabinet until the proper operating temperature has been reached (34°-40°F).
2. Load left side of tray with shorter food items and right side of tray with the taller food items. Keep a gap of 1/2" to 3/4" between food items to allow for proper air flow. Place items that must be kept at colder temperatures to the left side of the tray.
3. **Load the cabinet from the bottom to the top.** While the side-to-side air flow of the Air Screen Refrigerator will function well when trays are partially pulled out, the best position for the trays is to be pushed all the way in during unloading. After loading, close the door and allow the inside air temperature to recover.
4. If necessary, unplug and move cabinet to serving area. Plug cabinet back in immediately upon arrival.
5. **Unload the cabinet from the top down.**
6. Close the door during slow periods to extend the effective temperature maintenance time.

Remember: the refrigerator or freezer must be at proper temperature before the door is opened.

The cabinet will not lower food temperatures with the door open.

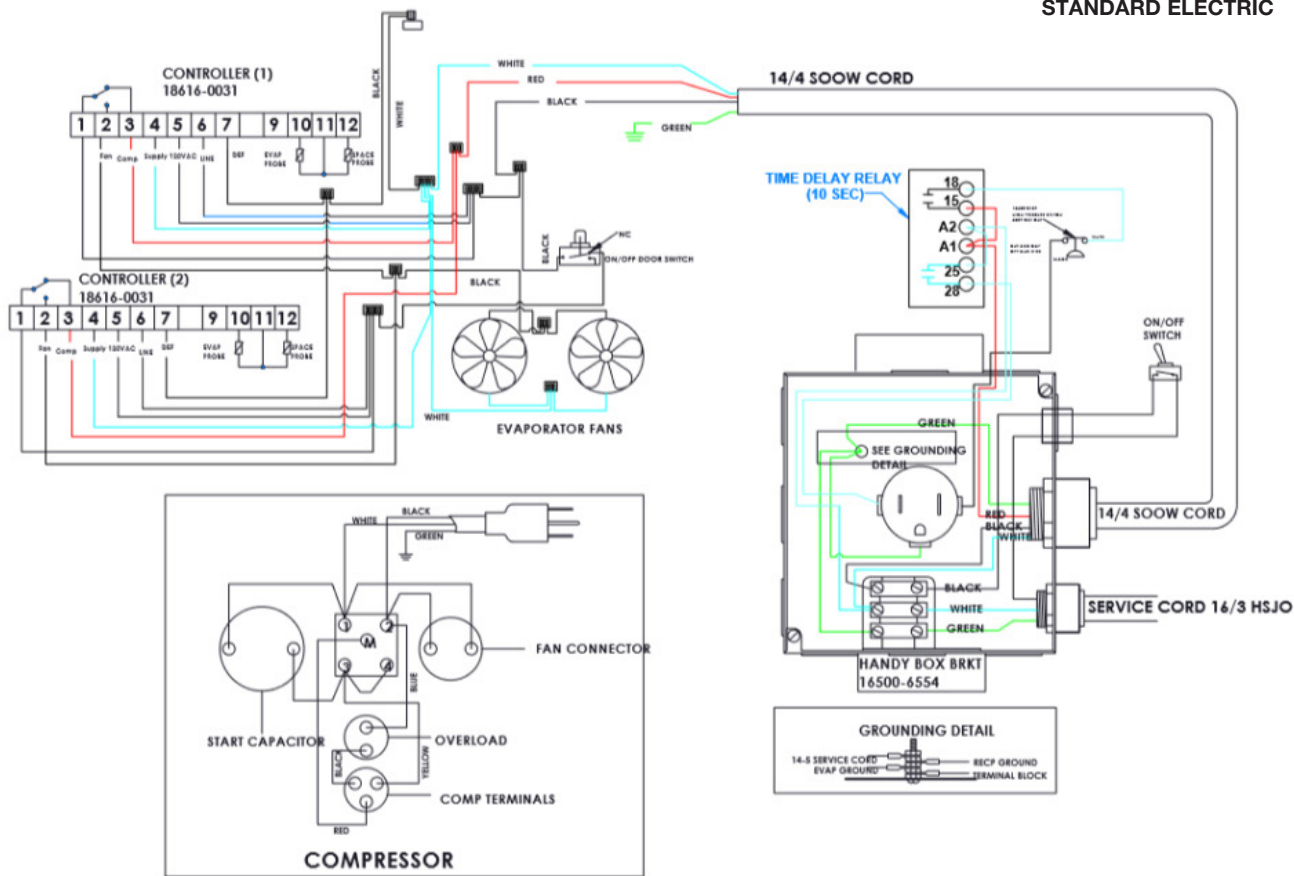
24/7 OPERATION

The cabinet is designed to operate for a minimum of 2 hours with the door open in normal ambient conditions, but is capable of operating 24 hours a day, 7 days a week with the door closed. There are a few items to note for this extended operation:

1. If the cabinet is used for an extended period of time with the door closed, it may be necessary to raise the set temperature to avoid freezing the food product.
2. If the cabinet is used for an extended period of time with the door closed, it may be necessary to manually drain the condensate drain pan. See section regarding drain pan instructions. For reference, active evaporation in the condensate drain pan only occurs while the condenser is operating. When the door is closed for extended periods of time, the condenser operates infrequently.
3. Depending on environmental and operating conditions, manually draining the condensate drain pan may be necessary. See **DRAINING CONDENSATE PAN** section in the **GENERAL MAINTENANCE INSTRUCTIONS** portion of this manual for more details.

WIRING DIAGRAM & PARTS LIST

**120V, 7 RUNNING AMPS
STANDARD ELECTRIC**



WITH HOT-GAS BY-PASS

PART NUMBER	DESCRIPTION
18614-0051	Accumulator 5/8 Suct.
16002-5190	Push handle assembly
18614-0408	Blade, fan evaporator
18602-0031	Boot, toggle switch
29034-0050	Breaker strip, grey
18301-6217	Caster, no brake
18301-6218	Swivel caster with brake
18614-0276	Evaporator coil, #5598
18612-5066	Condensing unit R134a 1 HP
18605-0010	Cord with plug 14/3 HSJO, 5-15P
16503-2999	Evaporator cover
18614-0062	Filter drier C-032-S
16501-6807	Front grill
18303-0080	SST Flush pull handle
16090-4097	Door hinges
18602-0334	Time Delay Relay
18602-0030	Toggle switch, 30A
18615-0168	Valve, Condensate Pan Drain
18615-0166	Elbow, Condensate Pan Drain

PART NUMBER	DESCRIPTION
18302-0050	Magnetic door latch, chrome offset
18302-0048	Magnetic door latch, locking, chrome offset
18614-0407	Evaporator motor, 120v
16504-6906	Side vent panel
18302-0054	Door strike, SST #R25
18602-0013	Push button door switch
16090-4209	IRAC15 C1 Controller (Face)
16090-4210	IRAC15 C2 Controller (Inside)
18616-0013	Digital controller probe
18614-0091	Expansion valve, EFJ-1/2-C 3x4 SAE 30"
16503-5504	Door hold open retainer bracket
18305-0076	Rubber door stop bumper
18141-0030	Mounting rivet for 18505-0076 bumper
16001-1621	Bottom left pan slide duct
16001-1622	Top left pan slide duct
16001-1623	Bottom right pan slide duct
16001-1624	Top right pan slide duct
18614-0028	HGBP Solenoid, 120v

GENERAL MAINTENANCE INSTRUCTIONS

DOOR

The door is designed to be field reversible. Carefully read all of the instructions below before starting. Look closely at the orientation of the door, latch and the strike before disassembling. Take a picture if needed to ensure a correct reassembly. It may take two or three people to safely accomplish this task (See remounting instructions).

1. Remove the door latch trim plate located on the opposite side of the cabinet from the door latch and set the plate and (2) screws aside.

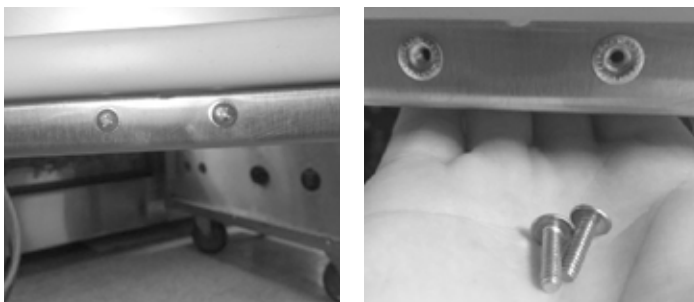


2. Remove the door latch and reinstall the latch in the location where the door latch trim plate was just removed.



3. Reinstall the door latch trim plate where the door latch was previously located.

4. Remove the (2) screws located on the inside bottom of the door. Set the screws aside.

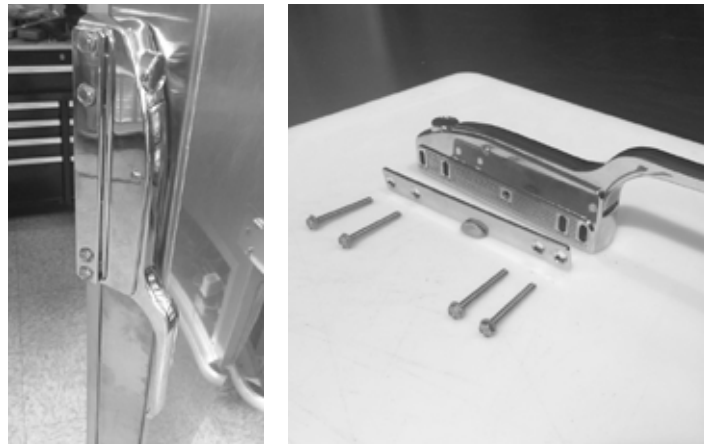


5. Remove the button detent bracket located on the inside top of the door and reinstall at the mounting locations where the (2) screws were previously located at the inside bottom of the door.

6. Reinstall the (2) screws in the mounting locations at the top inside of the door where the button detent bracket was located previously.



7. Remove the door handle and the handle trim plate from the door.



8. Relocate the (4) door handle screws and the door trip plate to the opposite side of the door handle. Ensure the finished side of the trim plate is facing out.



GENERAL MAINTENANCE INSTRUCTIONS

DOOR (CONTINUED)

9. Reinstall the door handle, door trip plate and (4) screws into the same location as they were removed. The door pull should point up instead of down.



10. Remove the (6) bolts, (3) for the top, (3) for the bottom, located on the side of the cabinet opposite from the door hinges and set aside.

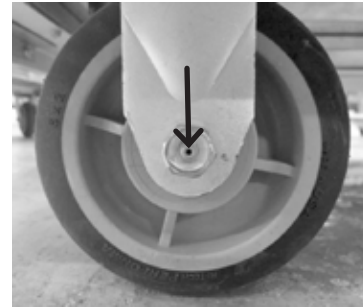


11. With assistance, remove the (6) bolts that attach the door hinges to the cabinet. There are (3) on the top and (3) are the bottom.
12. Rotate the door 180 degrees and mount the top and bottom hinges using the (6) bolts previously removed. The door pull should be pointing down.
13. On the side where the hinges were previously, reinstall the (6) bolts.
14. Adjust the hinges, door handle and door catch as needed to ensure there is a good seal and door closure.

CASTERS

Some casters are equipped with Zerk grease fittings so that they may be easily lubricated with a grease gun. It is recommended that all caster bearings need to be lubricated with a high quality multi-purpose grease that has good extreme pressure and anti-wear characteristics, as well as withstands temperature range that fits the application requirements. Wheel and swivel bearings last longer if lubricated regularly.

It is recommended to lubricate the bearings at least once every six months. Lubrication will be required more frequently if carts are cleaned with a hot water or steam cleaning system.



HINGES

Your cart doors and hinges have been factory aligned to assure positive latching and smooth action. If doors are removed for cleaning, we recommend that they be put back on the same cart to assure the best possible alignment and operation. Correct hinge alignment is based on the correct gasket compression of 1/32" to 1/16". The hinges also need to be aligned with the door strike to accommodate the locking cylinder. To adjust hinge alignment, it is recommended to use assistance. It is recommended to loosen the bolts on the cabinet side of the hinge and apply pressure inward on the door to form the seal on the gasket. Align the door as needed and while maintaining pressure, tighten the bolts.

LATCHES

Check frequently to insure that all door latches are secure. Latches may become "sticky" due to residue build-up from daily use and cleaning. Lubricate latches regularly with WD-40, silicone spray, graphite or other commercial lubricants for stainless steel products. Do not use oil. If latches require adjustment, it is recommended to use assistance. First, loosen the screws on the latch. Next, align the latch to compress the seal of the gasket by applying pressure to the door while the screws are still loose. Lastly, while maintaining pressure to the door, tighten the screws on the latch.

PERIMETER BUMPERS

Vinyl which has been dislodged from the channel due to severe bumping or scraping can be corrected by carefully utilizing a screwdriver to guide the rubber bumper back into the bumper channel.

DRAINING CONDENSATE PAN

Depending on environmental and operating conditions, manually draining the condensate pan may be necessary. It is recommended that the condensate levels in the pan be checked regularly to gauge the necessary frequency, if needed, of manually draining the pan. It is also recommended that the condensate level be checked prior to transport of the unit to prevent possible spillage.

To manually drain the condensate pan, open the valve located on the underside and towards the rear of the unit. Rotate the valve lever counterclockwise until it stops (parallel with tubing). Once condensate pan has been emptied, turn valve lever clockwise until it stops (perpendicular to tubing).

CLOSED

OPEN



WARRANTY

DINEX WARRANTY

These Warranties cover the following CARLISLE | DINEX (“Dinex”) equipment products (the “Warranted Products”):

- Rethermalization Equipment Products
- Induction Heating System Products (excluding Induction Bases covered under separate warranty)*
- Milk Cooler Products
- Ice Cream Freezer Products
- Air Curtain Refrigerator Products
- Blast Chiller Products
- Hot/Cold Food Counter Products
- Plate, Rack and Tray Dispenser Products
- Plate Heater Products
- Base Heater Products
- Drying and Storage Rack Products
- Starter Station Products
- Conveyer Products
- Tray and Other Cart Products

Warranted Products also includes any other Equipment System Products identified on Dinex’s website (www.dinex.com) from time to time.

Standard Warranty. Except as indicated otherwise below, Dinex warrants that the Warranted Products will be free from defects in title, material and workmanship under normal use and service and will perform substantially in accordance with Dinex’s written technical specifications for the Warranted Products (as such specifications exist on the date the Warranted Products are shipped) (the “Product Specifications”). This warranty covers both parts and labor and is available only to end users (the “Customers”) that purchase the Warranted Products from Dinex or its authorized distributors. For the purpose of these warranties, a defect is determined by Dinex after its good faith investigation.

Dinex Software. In addition to the other warranties set forth herein, with respect to Dinex’s licensed software, Dinex warrants that it has the right to license or sublicense the software to Customer for the purposes and subject to the terms and conditions set forth in Dinex’s standard terms and conditions.

Supplies and Accessories. Dinex’s warranty for its supplies and accessories that are shipped with Warranted Products is covered by a separate warranty statement, which is available at www.dinex.com.

Services. Dinex warrants that any service it provides to Customer will be performed by trained individuals in a workmanlike manner.

DURATION

Dinex provides a one year warranty for the Warranted Products*. The warranty period begins on the date the Warranted Products are shipped to Customer. The warranty period for any Warranted Product or part furnished to correct a warranty failure will be the unexpired term of the warranty applicable to the repaired or replaced Warranted Product.

*Turbo•Temp and Smart•Therm Induction Chargers are Warranted for two years.

REMEDIES

If Customer promptly notifies Dinex of Customer’s warranty claim and makes the Warranted Product available for service, Dinex will, at its option, either repair or replace (with new or exchange replacement parts) the non-conforming Warranted Product or parts of the Warranted Product. With respect to Dinex’s licensed software, Dinex will, at its option, either correct the non-conformity or replace the applicable licensed software. Warranty service will be performed without charge from 8:00 a.m. to 5:00 p.m. CST, Monday - Friday, excluding Dinex holidays, and outside those hours at Dinex’s then prevailing service rates and subject to the availability of personnel. With respect to Dinex’s warranty for the services it provides to Customer, Customer’s exclusive remedy shall be the re-performance of the services by Dinex. The foregoing remedies are Customer’s exclusive remedies and Dinex’s sole liability for warranty claims under this warranty statement. This exclusive

remedy shall not have failed of its essential purpose (as that term is used in the Uniform Commercial Code) as long as Dinex remains willing to repair or replace defective Warranted Products within a commercially reasonable time after being notified of Customer’s warranty claim.

LIMITATIONS

THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, EXPRESSED, IMPLIED OR STATUTORY. EXCEPT AS PROVIDED HEREIN, NO EXPRESS OR IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, QUIET ENJOYMENT, SYSTEM INTEGRATION AND DATA ACCURACY, WILL APPLY. THERE ARE NO WARRANTIES THAT EXTEND BEYOND THOSE DESCRIBED IN THIS DOCUMENT AND NO PRIOR STATEMENTS BY ANY OF DINEX’S REPRESENTATIVES SHALL MODIFY OR EXPAND THESE WARRANTIES. DINEX AND DINEX’S AFFILIATES AND REPRESENTATIVES SHALL HAVE NO LIABILITY TO CUSTOMER FOR (1) ANY SPECIAL, PUNITIVE, INCIDENTAL, INDIRECT OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE WARRANTED PRODUCTS, REGARDLESS OF WHETHER SUCH LIABILITY SHALL BE CLAIMED IN CONTRACT, TORT, EQUITY OR OTHERWISE, (2) ANY ASSISTANCE NOT REQUIRED UNDER DINEX’S QUOTATION OR (3) ANYTHING OCCURRING AFTER THE WARRANTY PERIOD ENDS.

DINEX’S STANDARD WARRANTIES ONLY APPLY TO END-USER-PURCHASERS LOCATED IN THE UNITED STATES AND CANADA. ANY SALE TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES AND CANADA WILL BE SUBJECT TO COMMERCIAL TERMS SPECIFICALLY AGREED BY DINEX AND THE END-USER PURCHASER. DINEX MAKES NO WARRANTY, EXPRESS OR IMPLIED, TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES OR CANADA UNLESS OTHERWISE EXPRESSLY AGREED IN WRITING.

These warranties do not apply to, and Dinex shall not have any obligation to Customer hereunder with respect to, any warranty claim resulting from or arising out of: (i) normal wear and tear; (ii) damage caused by shipping or accident; (iii) damage caused by improper installation, repair or alteration not performed by Dinex; (iv) the use of the Warranted Product in combination with any software, tools, hardware, equipment, supplies, accessories or any other materials or services, not furnished by Dinex or recommended in writing by Dinex; (v) the use of the Warranted Product in a manner or environment, or for any purpose, for which Dinex did not design or license it, or inconsistent with Dinex’s recommendations or instructions on use including, but not limited to, power supply requirements identified in Product Specifications; (vi) any alteration, modification or enhancement of the Warranted Product by Customer or any third party not authorized or approved in writing by Dinex; (vii) Warranted Product manufactured to meet customer specifications or designs; or (viii) any accessories or supplies or other equipment or products that may be delivered with the Warranted Product .

In addition, these warranties do not cover: (i) Any defect or deficiency (including failure to conform to Product Specifications) that results, in whole or in part, from any improper storage or handling, failure to maintain the Warranted Products in the manner described in any applicable instructions or specifications, inadequate backup or virus protection or any cause external to the Warranted Products or beyond Dinex’s reasonable control, including, but not limited to, power failure and failure to keep Customer’s site clean and free of dust, sand and other particles or debris; (ii) the payment or reimbursement of any facility costs arising from repair or replacement of the Warranted Products; (iii) any adjustment, such as alignment, calibration, or other normal preventative maintenance required of Customer; and (iv) expendable supply items.

Please confirm that you have the most current specification sheet by visiting www.carlislefsp.com.
Dinex reserves the right to change specifications and product design without notice.
Such revisions do not entitle the buyer to corresponding changes, improvements,
additions or replacements for previously purchased equipment.

Printed in USA

© 2019 Carlisle FoodService Products
Oklahoma City, OK 73131
www.carlislefsp.com | 800-654-8210

Manual No.
Air Curtain Refrigerator

DINEX®