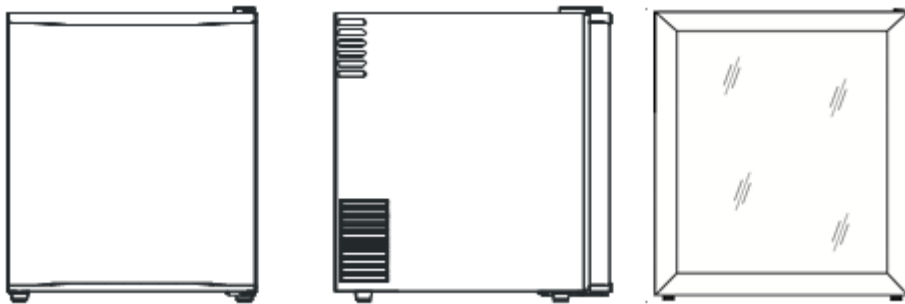




Operation Manual

Thermoelectric Refrigerator



Models: BCH-48-SS, BCH48G, BCH70B

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1. GENERAL INFORMATION

1.1 FOREWORD

The purpose of this document is to provide important information regarding the installation, use and maintenance of the cooler.

Before any operation, you should read carefully the information contained in this manual.

The manufacturer assumes no liability for parts or labour coverage for component failure or other damages resulting from improper usage, installation or failure to clean and / or maintain product as set forth in these instructions.

1.2 GENERAL USE

One characteristic of heat-pipe units is the length of time it requires to recover from having the door opened and shut frequently. It may be necessary to wait longer for the temperature to return to its former level once the door has been opened for too long. This is normal for the type of unit.

□ Heat-pipe technology costs just pennies to operate. It is environmentally friendly due to the lack of CFC's.



The cooler is designed for commercial use, warranty is voided if incorrectly placed or unit is subjected to environments including actions of atmospheric agents (rain, direct sun light). This fridge runs by heat-pip technology and will only work in temperatures of 25 degrees or less. If the temperature around this fridge is above 25 degrees the temperature in the fridge will rise.

The manufacturer is not responsible for damages resulting from the improper use of the product.

1.2.1 CHILDREN

Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

1.2.2 WARNINGS

Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

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

Do not damage the refrigerant circuit.

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

Do not Store explosive substances such as aerosol cans with a flammable propellant in this appliance. Don't store flammable liquids near unit that may omit vapour.

Unplug unit when not in use and also when maintenance and cleaning is taking place.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes. Please check with your local council on the correct way to dispose of unit, this will prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



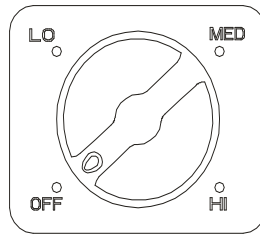
Caution: risk of fire.

1.2.3 Safety

- Do not pull plug directly from socket without turning 'OFF' first
- Do not try to access unit electrics unless authorized to do so and unless unit is "OFF" and "UNPLUGGED"
- Do not have items near unit that could be damaged by heat.
- Do not rest heavy items (including the fridge) on the electrical lead

Not to be used for preservation of Fresh Foods, this is a drinks fridge.

1.3 CONTROLLER SETTINGS



The temperature control is inside the unit, rear top Best to leave on factory setting and adjust from there. Hi being the coldest temperature.

1.4 RESPONSIBILITY OF THE CUSTOMER

Ensure that the electrical outlet is connected effectively to earth (ground), suitable to provide the voltage indicated on the data plate. Make sure that the cooler is placed on a level surface.

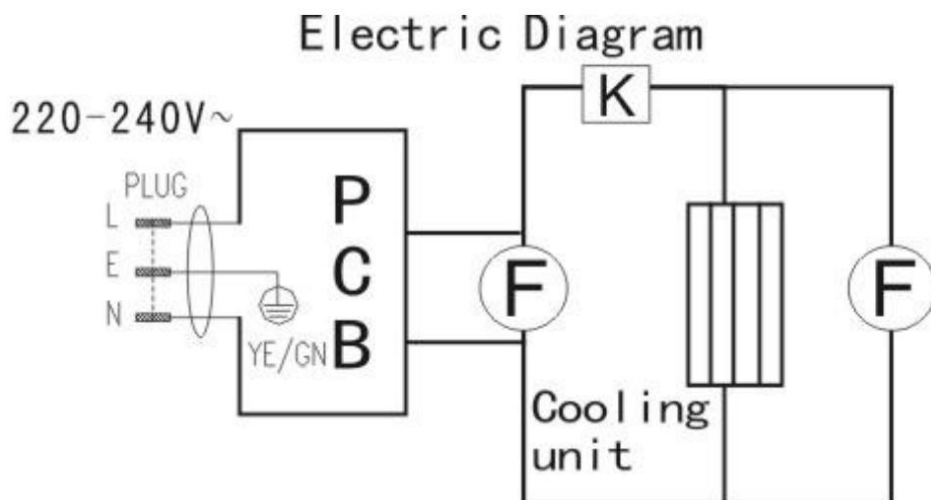
2. TECHNICAL DATA

2.1 MATERIALS AND REFRIGERANTS

Interior or exterior surfaces that come into contact with the product are made of steel, aluminium or non-toxic plastic materials. The refrigerant used is approved by government regulations.

The type and quantity of the gas charged, in the refrigeration unit, is indicated on the data plate, this unit is R134a.

2.2 ELECTRIC DIAGRAM



3. INSTALLATION

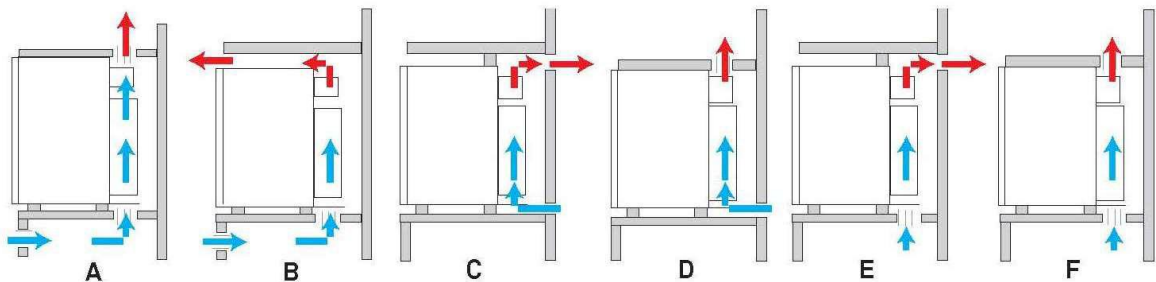
For safe proper operation, follow the manufacturer's instructions reported in this section.

3.1 POSITIONING

IMPORTANT NOTE: Coolers that have been tilted **MUST** remain in the upright position for 24 hours prior to plugging in the cooler, the cooler is built in style so can go under benches, grill must be clear. Keep away from heat sources, such as radiators or air conditioning pipes. Allow free air circulation to the refrigerator unit if you have option, this can help lessen run times.

This refrigerator uses thermoelectric refrigeration technology (no compressor) and is not designed for storage in hot areas like garages, warehouses or outdoors since it is designed to operate at a maximum of 17°C below the ambient temperature.

The diagrams below give you an idea of different ways to vent these in order to ensure we create that 'chimney effect' to allow hot air that has built up to disburse. The important things to note here are that each 'actual vent', needs app 200cm² of size, so 20cm x 10cm = 200cm² as a minimum. Please note that with unit installs where fridge needs vent in rear floor area (example A, B, E and F) the hole needs to be clear for up to 8-10cm of the 'depth' of fridge. So the feet stop about where the hole starts but it's clear under the rear part of fridge. This is because units have all the working parts in rear 10cm of the fridge, all the heat is built up right there. See how platform is 'shorter than fridge' so air rises through rear.



3.1.1 COOLER LEVELLING

To provide the best performance the cooler must remain level.

3.2 ELECTRICAL CONNECTION

Warning: Do not use extension cords

The cooler works on single-phase voltage (220-240V/50Hz) power supply. To switch on the cooler, insert the plug into the outlet.

Ensure that: .

When the cooler is operating, check that the supply voltage is not dropping or increasing under/over +10% the rated voltage (195 Volts to 253 Volts)

*Ensure the cooler is connected to correct voltage prior to plugging it in; there is a description to identify the correct voltage on rear of the cooler.

*The vent should not be blocked when fridge is working

*Avoid any water dropping or leaking into, or on top of the cooler. It could cause damage to the internal workings and is potentially dangerous.

*Danger-Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

*Danger-Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.

The manufacturer is not responsible for damages or accidents arising from the misuse or disregard of electrical laws relevant to the country where the cooler is used.

4. MAINTENANCE

- Before cleaning the cooler always remember to unplug it.
- Unplug the cooler at the electrical outlet; never pull the service cord.
- Do not use sharp objects for cleaning.
- Clean the inside cabinet of cooler with a clean damp cloth or with neutral soap. Avoid damage by never using abrasive or flammable cleaning products.
- Do not wash the cooler with direct or high pressure water jets.
- Clean door seal annually using clean cloth and eucalyptus oil

5. TROUBLE SHOOTING

Often problems that occur during normal operation can be resolved without the assistance of a specialized technician. Before calling the technical assistance, verify the following:

PROBLEM	POSSIBLE CAUSE
Refrigerator does not operate.	Not plugged in. The circuit breaker tripped or a blown fuse.
Refrigerator is not cold enough.	The room temperature is hotter than normal. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly. The refrigerator does not have the correct clearances. Abnormal voltage.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The LED light has burned out.
Vibrations.	Check to assure that the refrigerator is level.
The door will not close properly.	The refrigerator is not level. The door was reversed and not properly installed. The gasket is dirty. The shelves, bins, or baskets are out of position.

For extra trouble shooting information please go to:

<http://kb.bar-fridges-australia.com.au/>

6. WARRANTY

Prepare to answer the following:

Invoice number or where product was purchased. Name the fridge was purchased under, date it was purchased. Model number and serial number. The model number and serial number can be found on the inside of the fridge on the right hand wall or at the rear of the fridge.

When we are trouble shooting with you, you will need to be with the fridge.

Refer to your **WARRANTY STATEMENT** that arrived with your Tax Invoice, it explains all that is needed or go to our website: The hotline for warranty is 1300 170640, if there is no answer leave a message and it will be attended to within 24Hrs.

You can always go to this link to lodge a claim also, where basic questions need to get answered. <https://www.bar-fridges-australia.com.au/making-a-warranty-claim.html>

Bar Fridges Australia has a great reputation for back up service, so please don't panic if problems arise, it will be fixed.

"Thank you for choosing Bar Fridges Australia as supplier of your Glass Door Bar Fridge"



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Phone: 03 53376399 Service **1300 170640**

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Web: www.bar-fridges-australia.com.au

Golden Bear Enterprises T/As Bar Fridges Australia ABN 13 101 612 239

All refrigerated compressor driven products purchased from Bar Fridges Australia (BFA) are covered by our exclusive 'Product Confidence' warranty;

***Products purchased OVER \$500, 2 Years Australia Wide 'On Site' parts and Labor Warranty** strictly from the invoice purchase date. This is NOT 'parts only' or 'back to base', this is real warranty no cost to you.

***Exceptions:** Scratch 'n' Dent and items on special (see below) and any application where products other than drinks are used for cold storage.

***Products purchased UNDER \$500: 1 Year Australia Wide 'New Replacement' Warranty** from the invoice purchase date will be replaced with new, depending on location and logistics.

*The warranty has been stream-lined in May 2017 to include commercial and domestic under one umbrella.

***Exceptions:** Scratch 'n' Dent and items on special (see below) and any application where products other than drinks are used for cold storage.

All 'Scratch N' Dent bargains and Sales / Specials' where stock is reduced in price have separate warranty terms which are stipulated on both the website listing and the invoice. These units are deemed to be second hand and are discounted accordingly - their warranty periods are also reduced.

BFA will pay all costs to repair, replace (with similar or equivalent model) or refund (at our sole discretion) for any faulty unit or part thereof should the fault be deemed as a defect in operation, material, or workmanship. BFA is geared towards fairness in all cases. In most instances when we recognise a problem and the problem can be remedied on-site, the work is undertaken via our fleet of service technicians. Should it prove difficult to diagnose the fault or perform the repair work in the space or environment provided, or if the unit is located outside the BFA service area then the unit will need to go off site for repair and return.

Warranty Does Not Include;

- Any expenses resulting from service calls for either products or faults that are not specifically covered by this warranty, (including units which are found to be operating normally). All call out fees will then be borne by the client (at our discretion).
- Any expenses resulting from service calls for both fault diagnosis and repair after the above warranty terms have expired. BFA will always attempt to assist after warranty periods have expired with spare parts and service, just as we would within warranty periods. Glass door fridges are more prone to needing maintenance than domestic units do.
- Any client wishing to return a purchased unit with no legitimate reason. It is understood that the client has read our listing and knows all of the specifications in regards to size, noise levels, condensation, power consumption and the correct environment suited for the fridge. The cost to return is fully borne by the client as well as the initial cost of the delivery, plus a re-stocking fee of 10%. This strictly applies for a 14 day period from the date of the delivery.
- Any expenses resulting from defects to the unit caused by any person, other than BFA or its authorized service agents, including;

a) Incorrect installation – such as a lack of ventilation, exposure to the elements where it's not part of the refrigerator specification, sunlight in particular.

b) Abuse, misuse or alteration.

c) Failure to let compressor oil and/or refrigerant settle after relocation.

d) Damage during movement by the client from one location to another including lifting the unit by the doors or door handles.

e) Act of god or his son, or aliens invading earth.

f) Insect and/or vermin infestation.

g) Electrical/Power surges and/or storm damage.

h) Damage to any area or structure due to movement of the fridge, like wooden floors, walls and glass etc.

i) Faults due to client re programming or setting controllers wrong.

j) Blocked condensers due to not being cleaned, it is up to customer to ensure condensers are cleaned periodically, see www.cleanme.eu for relevant info on the type of units that need this.

VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your Bar Fridge features Stainless Steel components, using 304 and/or 201, 430 or 418 grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steel is not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest **marine grade 316 Stainless Steel can rust** without care, they require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your Alfresco Bar Fridge or BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the 'mirror finish' to leave it 'brushed'. Brushed finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time, that is 100% guaranteed.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After installation, we recommend that owners apply a thin layer of **Olive Oil** with a clean rag, to all exposed Stainless Steel areas. This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently every 3-4 months.

A lot of times rust that first appears is just '*surface rust (tea straining)*', this will simply wipe off with hot 'drinking/tap' water and very fine steel wool if needed. When you wipe clean dry with clean cloth and add olive oil coating.

You must take into account with your purchase that to look after stainless steel will have added costs and time needed to periodically maintain.

Look after your investment carefully and it will serve you well for many years to come.



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