



ASBER BAR EQUIPMENT

Manual for installation, use and maintenance





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1 RECEIVING AND INSPECTING THE EQUIPMENT

Upon receiving your new ASBER BAR EQUIPMENT, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package, if damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Contact the dealer through which you purchased the unit.

Check the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.

A NOTE FROM OUR QUALITY CONTROL MANAGER

CONGRATULATIONS ON YOUR NEW PURCHASE. WE WOULD LIKE TO WELCOME YOU TO THE FAGOR TEAM. THE UNIT IN FRONT OF YOU IS A GREAT PIECE OF EQUIPMENT THAT WILL BECOME ONE OF YOUR MOST RELIABLE TOOLS IN YOUR DAILY OPERATIONS FOR YEARS TO COME!

PRIOR TO SHIPPING YOUR UNIT, OUR TRAINED SERVICE TECHNICIANS TESTED YOUR UNIT FOR A PERIOD OF 12 HOURS. THIS PERFORMANCE TEST WAS RECORDED AND A COPY OF THE RESULTS IS INCLUDED WITH THIS SERVICE MANUAL. DURING THIS TEST, OUR HIGHLY QUALIFIED PERSONNEL INSPECTED YOUR MACHINE FOR LEAKS, LOSE COMPONENTS, AND IMPROPER NOISE LEVELS. WE ALSO TESTED THE COOLING PERFORMANCE IN AN EFFORT TO GIVE YOU THE BEST AND MOST RELIABLE UNIT POSSIBLE.

2 SPECIFICATIONS

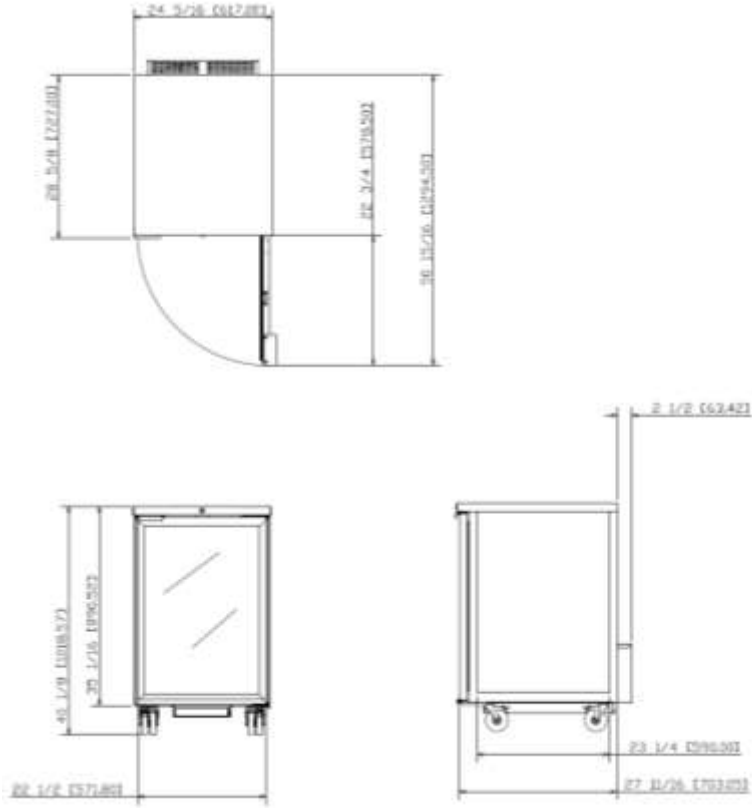
MODEL	Doors	Tower	Taps	Kegs	HP	AMPS	Crated Weight (LBS.)	Length	Width	Height	BTU	Refrigerant charge. R-134 a
ABBC/DD-23	1	1	1	1	1/6	2.5	172	24.5"	30.5"	40"	850	6.7 oz
ABBC/DD-58	2	2	2	3	1/3	6.6	318	59.5"	28"	37"	2400	9.8 oz
ABBC/DD-68	2	2	2	3	1/3	6.6	359	69.5"	28"	37"	2400	9.8 oz
ABBC/DD-78	3	2	2	4	1/3	6.9	377	80"	28"	37"	2400	9.8 oz
ABBC/DD-94	3	2	2	5	1/3	7.2	406	95.5"	28"	37"	2400	9.8 oz

MODEL	Doors	Shelves	Kegs	12oz. Cans	HP	AMPS	Crated Weight (LBS.)	Length	Width	Height	BTU	Refrigerant charge. R-134a
ABBC-23-S/SG	1	2	1	415	1/6	2.5	172	24.5"	30.5"	40"	850	6.7 oz
ABBC-58-S/SG	2	4	3	852	1/3	6.6	318	59.5"	28"	37"	2400	9.8 oz
ABBC-68-S/SG	2	4	3	1014	1/6	6.6	359	69.5"	28"	37"	2400	9.8 oz
ABBC-94-S/SG	3	6	4	1202	1/3	7.2	406	80"	28"	37"	2400	9.8 oz
Voltage 115 60 Hz												
MODEL	Doors	Shelves	Kegs	12oz. Cans	HP	AMPS	Crated Weight (LBS.)	Length	Width	Height	BTU	Refrigerant charge. R-134a
ABBC-23-S/SG	1	2	1	415	1/4	2.1	172	24.5"	30.5"	40"	850	6.7 oz
ABBC-58-S/SG	2	4	3	852	3/8	3.3	318	59.5"	28"	37"	2400	9.8 oz
ABBC-68-S/SG	2	4	3	1014	3/8	3.3	359	69.5"	28"	37"	2400	9.8 oz
ABBC-94-S/SG	3	6	4	1202	3/8	3.6	406	80"	28"	37"	2400	9.8 oz
Voltage 220 60 Hz												

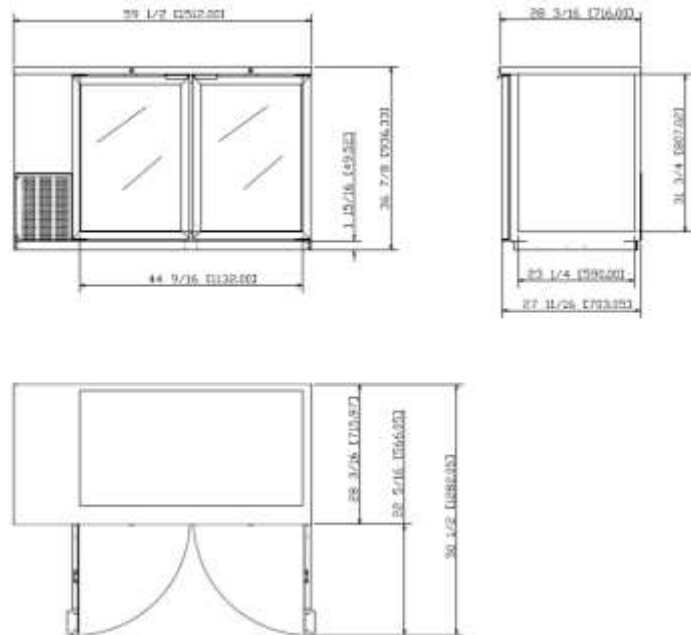
AMBIENT TEMPERATURE: The above equipment mentioned is tested in the ambient temperature between 60°F to 90°F. If the equipment is installed in an ambient higher than 90°F it will reduce the equipment efficiency and consume more energy.

3 DIMENSION

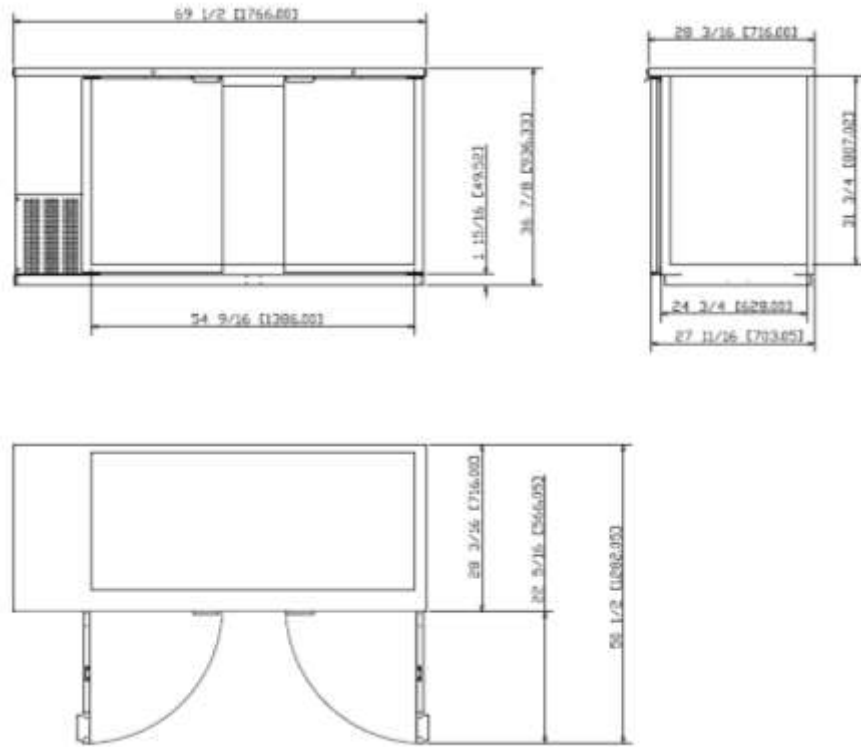
ABBC 23- S/SG



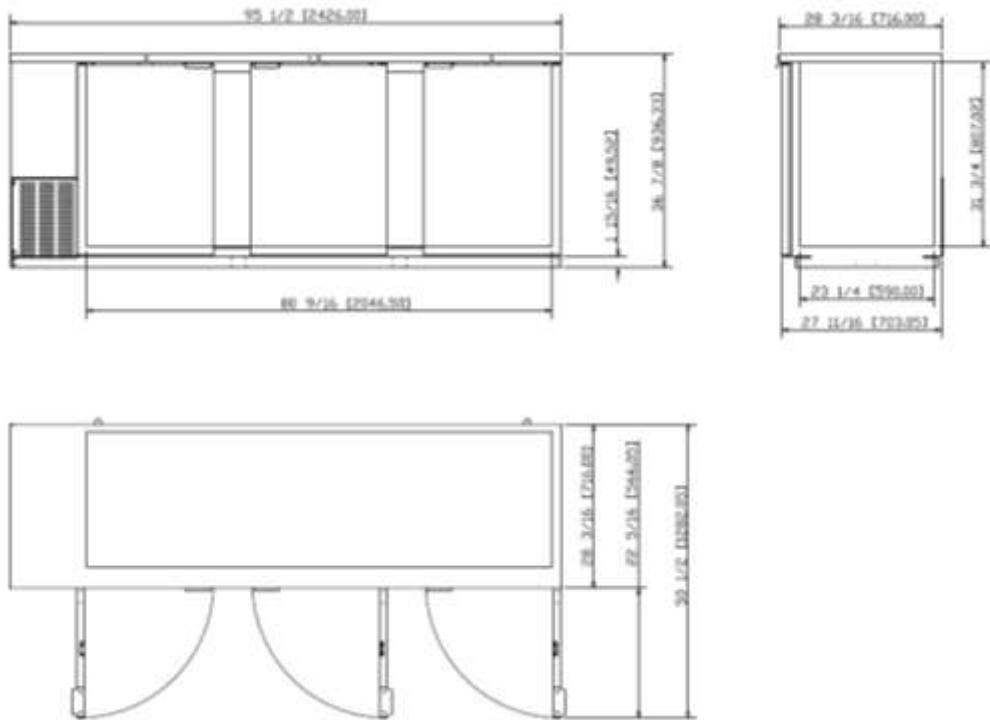
ABBC 48- S/SG



ABBC 69- S/SG



ABBC 94- S/SG



4 INSTALLATION

4.1 UNCRATING

Cut and remove the outer packaging. Cut the four (4) clamps that hold the refrigerator to the skid. Lift the unit off the skid. If machine was laid down during this operation leave the cabinet upright for 24 hours before plugging into power source. To install draft arm, first place rubber washer over draft arm mounting holes in cabinet top and put beer line connector down through hole. Next secure draft arm with four bolts provided. To retain complete mobility of the cooler, the accessory CO2 tank (up to five pounds in size) must be placed inside the cabinet.

4.2 SEALING

WHEN SANITATION CODES REQUIRE SEALING TO FLOOR
THIS METHOD MAY BE USED

1. Tip cabinet and apply a bead of silicone seal on bottom edge of the base.
2. Return cabinet to upright position and using proper equipment, lift cabinet into location.

Heavy appliances should not be used on the same circuit with the cooler.

CAUTION: If an extension cord is necessary, use only a three wire grounding type of wire, size 16 AWG or heavier; do not exceed 20 feet in length. The use of ungrounded cords or overloaded circuit voids compressor warranty.

CLEANING OF CABINET

The exterior of the cabinet is painted and should be cleaned only with lukewarm water, taking care not to scratch the paint. Mild detergents are also recommended. The interior can be cleaned in a similar manner. **THE CONDENSER MUST BE CLEANED AT REGULAR INTERVALS. FAILURE TO DO SO CAN CAUSE COMPRESSOR MALFUNCTION AND WILL VOID WARRANTY.**

Clean approximately every six months, depending upon usage, dust, etc. Pull cabinet away from wall and thoroughly vacuum the condenser and surrounding surfaces.

PREPARATION, OPERATION AND MAINTENANCE OF BEER DISPENSING SYSTEM

The pressure source in direct draw dispenser is bottled CO₂ gas.

This gas is reduced to the proper dispensing pressure by a regulator and then delivered to the barrel through a flexible hose and tap (or vent). This tap has a check valve in it to prevent beer from backing up into the hose and regulator.

Before a new barrel is tapped, this line should be purged by quickly opening and closing the regulator outlet valve, allowing a surge of gas to travel through the line and tap.

Always keep the CO₂ cylinder in vertical position. The recommended pressure for the CO₂ system is 8-10 psi.

CAUTION: Handle all pressure system components with care. Do not use excessive pressures. Be sure instructions are understood thoroughly, if in doubt, contact your dealer/distributor for explanation.

4.3 TAPPING INSTRUCTIONS

This cooler will accept only the quarter-size keg. The Sankey type is the most modern and easiest of all to tap with the available taps. The type of keg and tap you use will depend on the brand of beer your purchase. Your beer distributor can provide additional instructions and tips on how to maintain the beer to your satisfaction.

Following these tapping instructions, place the keg in front of cabinet for tapping. After all connections are complete and checked for leaks, place the CO₂ bottle in the rear (inside) of cabinet with the pressure gage visible for reading, then place the keg in position, allowing the door to be closed completely without interference. Make certain that beer line and keg are not touching the evaporator.

How to Tap a Keg of Beer / Sankey Type Barrel

1. Connect line from pressure source to tap nipple (use clamp).
2. Using coupling washer connect beer line to thread on probe. Holding flats on probe with wrench tighten wing nut or hex nut on beer hose.
3. Align tap with lugs in barrel, insert tap.
4. Turn tap body handle ¼ turn clock wise until tight to secure tap to barrel. Turn on pressure regulator.
5. Rotate wheel handle ¼ turn clock wise. Be certain handle is turned as far as it will go to stop. This will assure that the beer and gas pots in the keg down tube will be fully opened.



CLEANING INSTRUCTIONS FOR THE FAUCET

Proper cleaning is important for the beer faucet, drain pan or any item coming in contact with food or beverages to prevent odors and tastes from bacteria. Prior to removing the faucet for cleaning, close the tap valve at the keg.

The faucet should be cleaned every week. Using the spanner wrench provided, remove the faucet from the shank and thoroughly clean with hot water and detergent. Rinse completely and reinstall the faucet. (Note: The faucet may be taken apart for more thorough cleaning.)

NOTICE

This cooler is designed to maintain your beer keg temperature within the most desirable range of 35° to 40°F. You can expect this temperature with the proper temperature control setting and in a normal environment. It is important to understand that when the keg of beer is purchased, it must be installed inside the cooler as soon as possible to avoid excessive warm-up of the beer. If this happens, it may take many hours for the temperature to be reduced to the desirable range.

No provision is made for rapid cooling of a keg which has become too warm. When purchasing your keg of beer, you can wrap the keg in a blanket or other insulation to help it cool prior to installing in the cooler.

4.4 LOCATION

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the unit and contents. For the most efficient operation, be sure to provide good air circulation inside and outside of the unit.



THE MACHINES NEEDS TO BE INSTALLED 2 FEET AWAY FROM ANY HEAT SOURCES.

Inside cabinet:

The first cleaning must be made when you unpack the unit and before switching it on. Clean it with water and a mild detergent. When it is clean and dry, insert the accessories in the appropriate places, for the best use of the user.

Outside cabinet:

Be sure the unit has good air circulation around it. Avoid hot corners and locations near stoves and ovens. It is recommended the unit be installed no closer than 2" from any wall. The place where the refrigerator is placed must be open and clean, avoiding that de fan of the condensing unit absorbs materials which are deposited then into the condenser blades and coil, which can produce failures.

4.5 DATA PLATE



The data plate is located inside the unit, near the top front left corner. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of your unit and is of great benefit to installers, operators and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference before installation.

4.6 ELECTRICAL CONNECTIONS

Refer to the amperage data in this manual or on data plate and your local code or the National Electrical Code to be sure unit is connected to the proper power source. Verify correct incoming voltage according to the Data Plate information.

HEAVY APPLIANCES

A protected circuit of the correct voltage and amperage must be run for connection of the supply cord. Unit must be grounded and connected in accordance with NEC Article 422 Appliances.



DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit. If machine still running when power is off, disconnect power at the circuit breaker before unplugging the machine.



WARNING: Machine and compressor warranties are void if failure is due to improper electrical installation.

4.7 SHELVING INSTALLATION

- 1) Hook shelf rails onto shelf pilasters
- 2) Position all two shelf rails equal in distance from the floor for level shelves.
- 3) Wire shelves are oriented so that cross support bars are facing down.
- 4) Place shelves on shelf clips making sure all corners are seated properly.

5 OPERATION

5.1 ANALOG THERMOSTAT

Before you connect the unit to the power supply, verify the thermostat is NOT in the OFF position (the position of the thermostat must be different than zero). If the thermostat is in the OFF position, the compressor will not run. Keep in mind, the evaporator fan and lights will still have power while the thermostat is in the OFF position.

The knob of the thermostat is the temperature controller. This is located inside the cabinet. Please be sure that the knob of thermostat is pointing to the yellow arrow (figure # 3). This position is recommended by the factory to assure correct function of the equipment (see the figure #1 below).

Figure#1



Thermostat
Located inside
the unit in the
right side

For best
performance
knob should
be pointing
yellow mark

Figure # 3



Position
thermostat to
zero (0),
compressor will
not work.

Knob to adjust
thermostat
setting

Note:

Keep in mind, if you move the knob to a different position that is recommend from factory, these temperature will change, as well.

The knob position near the number one, gives you the warmest temperature and the knob position near the number seven, gives you the coldest temperature.

6 MAINTENANCE

STAINLESS STEEL CARE AND CLEANING

Proper cleaning of stainless steel requires soft cloths or plastic scouring pads. Never use steel pads, wire brushes or scrapers!

Cleaning solutions need to be alkaline or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaner containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer.

Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the ALL food products from any stainless steel surface. Common items include peppers, tomatoes and other vegetables.

6.1 CLEANING THE CONDENSER COIL



DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.

Disconnect machine. Remove front bottom panel and carefully slide out the condensing unit. The condenser coil requires regular cleaning; recommended every 30-60 days, depending of the accumulation of dust and grease. If the buildup on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush. Heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil. If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air.

Be sure all electrical and mechanical parts are dry before turning on the power.

Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil. Do not place filter material in front of condenser coil. This material blocks air-flow to the coil similar to having a dirty coil!

If you keep the Condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result **in compressor failures.**

Neglecting the condenser coil cleaning procedures WILL VOID YOUR WARRANTY associated with the compressor or cost to replace the compressor!

To put back the condensing unit in its place, slide in the unit carefully. BE SURE DRAIN PIPE IS LOCATED OVER THE PAN. Replace front bottom panel.

6.2 GASKET

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.

Gaskets can easily be replaced and do not require the use of tools or authorized service persons. The gaskets can be pulled out of the grove in the door and new gaskets can be “pressed” back into place.

6.3 DOORS/HINGES

Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

6.4 DRAIN

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. IF YOU NOTICE EXCESSIVE WATER ACCUMULATION ON THE INSIDE OF THE UNIT be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan. IF WATER IS COLLECTED UNDERNEATH THE UNIT you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure all drain lines are free of obstructions; typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

6.5 PROCEDURE TO INSTALL THE AIR CHANNELS AND DRAFT TOWERS (ONLY “DD” MODELS)

Models: MDD -23, MDD-58, MDD-68, MDD-78 & MDD-94

This procedure describes how to install the air channel needed to provide cold air directly into the beer towers.

Tools needed: Philips Screwdriver.

Step 1

Locate the gaskets and bolts included in with your Tower. Place gasket over the pre-drilled holes and place the 4 screws thru the tower base. Align the tower with screws and gasket to the cabinet top as shown below while dropping the beer line(s) thru the top of the unit. (Fig. 1)



Gasket, Tower and Beer line(s)

FIG. 1



Step 2

Tighten the screws using the nuts found in your tower box (Fig. 2).

Step 3

Identify the “WHITE HOSE” (Fig. 3) which is found inside of the equipment.



FIG.3

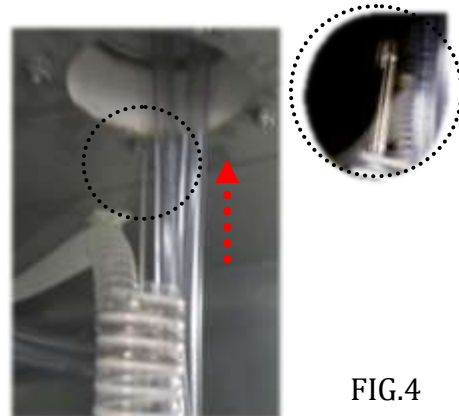


FIG.4

Step 4

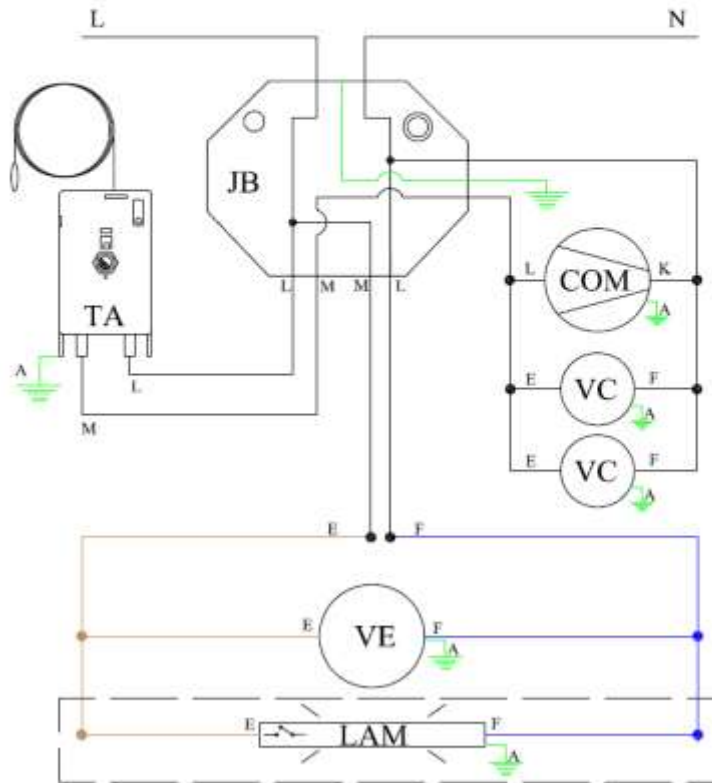
Introduce the “WHITE HOSE” (Fig. 4) which is found inside of the equipment into the tower’s HOLE.

Be sure that the hose’s hook is correctly attached into the tower hole.

7 WIRING DIAGRAMS

ABBC-58/68/94

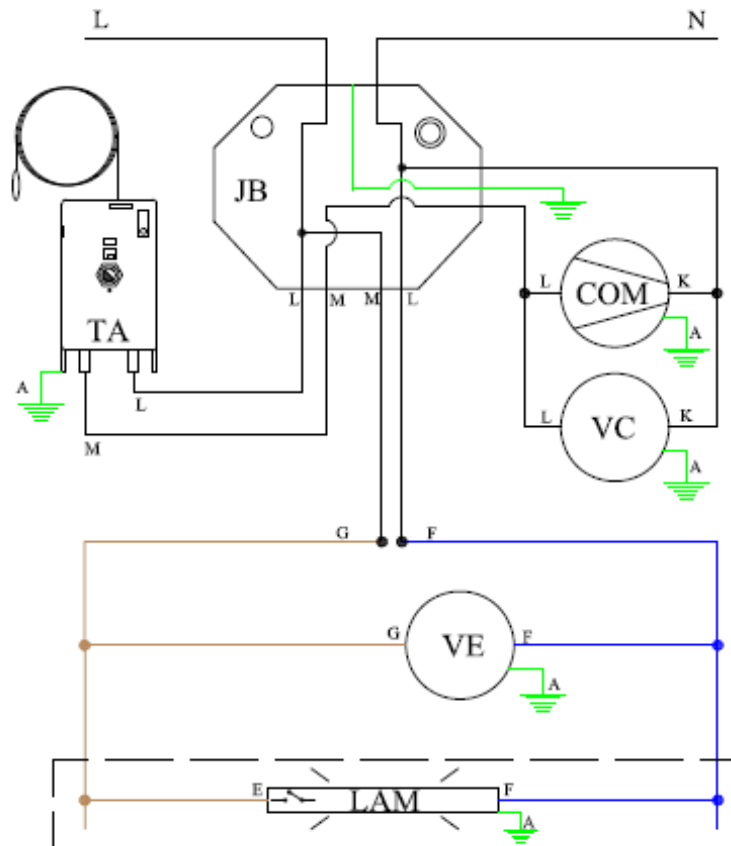
Color Estándar / Standard Color	Calibre AWG (AWG Size)	Ref.	Símbolo /Symbol	Descripción/Description	Símbolo /Symbol	Descripción/Description
Verde/Green	18 AWG	A	VE	Ventilador de Evaporador/Evaporator's Fan	RDE	Resistencia de Descarche/Defrost Resistance
Azul Oscuro/Dark Blue	16 AWG	B	COM	Compresor/Compressor	RG	Resistencia de Desagüe/Drain Resistance
Marrón/Brown	16 AWG	C	VC	Ventilador de Condensador/Condenser Fan	CONT	Contacto/Auxiliar Contactor
Azul Claro/Light Blue	18 AWG	D	LAM	Lámpara/Light	JB	Araña de Conexiones/Junction Box
Marrón/Brown	18 AWG	E	CE	Controlador Electrónico/Electronic Controller	TA	Termostato Mecánico/Thermostat
Azul Oscuro/Dark Blue	18 AWG	F	MP	Micro-interruptor Puerta/Door Micro-Switch	T1	Sensor de Ambiente/ Environment Sensor
Amarillo/Yellow	18 AWG	G	INT	Interruptor Principal/Main Switch	T2	Sensor Deshielo/ Defrost Sensor
Rojo/Red	18 AWG	H	RM	Resistencia de Marco/Frame Resistance	INT-L	Interruptor Lámpara/Light Switch
Negro/Black	16 AWG	I				
Blanco/White	18 AWG	J				
Blanco/White	14 AWG	K				
Negro/Black	14 AWG	L				
Negro Rayado/Black Striped	14 AWG	M				



Note: Some models doesn't include the lamp installed from factory, check your sales representative / Nota: Algunos modelos no incluyen la lámpara instalada de fabrica, revise con su representante de ventas.

ABBC-23

Color Estándar / Standard Color	Calibre AWG (AWG Size)	Ref.	Símbolo /Symbol	Descripción/Description	Símbolo /Symbol	Descripción/Description
Verde/Green	18 AWG	A	VE	Ventilador de Evaporador/Evaporator's Fan	RDE	Resistencia de Descarga/Defrost Resistance
Azul Oscuro/Dark Blue	16 AWG	B	COM	Compresor/Compressor	RG	Resistencia de Desague/Drain Resistance
Marrón/Brown	16 AWG	C	VC	Ventilador de Condensador/Condenser Fan	CONT	Contacto/Auxiliar Contactor
Azul Claro/Light Blue	18 AWG	D	LAM	Lampara/Light	JB	Araña de Conexiones/Junction Box
Marrón/Brown	18 AWG	E	CE	Controlador Electrónico/Electronic Controller	TA	Termostato Mecánico/Thermostat
Azul Oscuro/Dark Blue	18 AWG	F	MP	Micro-interruptor Puerta/Door Micro-Switch	T1	Sensor de Ambiente/ Environment Sensor
Amarillo/Yellow	18 AWG	G	INT	Interruptor Principal/Main Switch	T2	Sensor Deshielo/ Defrost Sensor
Rojo/Red	18 AWG	H	RM	Resistencia de Marco/Frame Resistance	INT-L	Interruptor Lámpara/Light Switch
Negro/Black	16 AWG	I				
Blanco/White	18 AWG	J				
Blanco/White	14 AWG	K				
Negro/Black	14 AWG	L				
Negro Rayado/Black Striped	14 AWG	M				



Note: The lamp is only include for glass door models, check your sales representative / Nota: la lámpara solo se incluye en modelos con puerta de cristal, revise con su representante de ventas.

8 TROUBLE SHOOTING

Follow the next steps before requesting warranty service. Failure to do so, may result in service charges for you and may void your warranty:

- 1) Refrigerator doesn't work:
 - a. Check that the machine is still connected.
 - b. Check that the ON/OFF button is in the ON position.

- 2) Refrigerator doesn't reach temperature :
 - a. Verify unit is not on saving mode
 - b. Check that the thermostat is not in OFF position.
 - c. Check that the machine is not in the defrost cycle.
 - d. Ensure Equipment is in a ventilated place and removed minimum of 2 inches from any other appliance and away from any heat source.
 - e. The environment maximum temperature must be 38 °C/ 100°F.
 - f. To insure proper air flow, product must not be placed higher than the maximum level mark located on the internal wall of the unit.
 - g. If FREEZER, check that the temperature is not Celsius.
 - h. Check that the gasket is in good condition and door is sealed.
 - i. Check that the fan is moving. Open the door and press and hold doors witch for verification.
 - j. Don't put any food inside until the unit has reached the proper temperature.
 - k. If FREEZER, food must be previously frozen before being placed inside the cabinet.
 - l. Be sure castors or legs were installed.

- 3) There is water inside the refrigerator:
 - a. Check that the drain pan inside the cabinet is in position.
 - b. Check that there is not food clogging the drain line.

- 4) There is water under the refrigerator:
 - a. Check that the drain pipe is over the pan.
 - b. Check that the cabinet is level.

Warning: To insure proper operation of equipment, it is recommended that the unit is on for 24 hours prior to the introduction of perishables.



LIMITED WARRANTY

One Year Parts & Labor Warranty: Asber Commercial, Inc. ("Asber") Warrants to the first-end-user purchaser (the "User") that the Asber brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of one (1) years from the date of installation (Warranty commencement date), but in no event to exceed eighteen (18) months from the date of shipment from the factory. Warranty is Not Transferable.

Warranty Coverage: If there is a defect in material or factory workmanship covered by this Warranty reported to Asber during the period the applicable Warranty is in force and effect, Asber will repair or replace, at Asber's option, that part (ground shipping only) of the Equipment that has become defective and will cover labor cost (straight time only) within the corresponding warranty period of time Asber shall bear all labor costs (straight time only) in connection with the installation of these replacement parts, provided that, the installation is conducted by Asber or its authorized representative. Charges for warranty travel time round trip, total two (2) hours or up to 100 miles total. Any charges exceeding those stated herein must have prior authorization by Asber. Travel outside of the two (2) hours or 100 miles, and any work performed at overtime or weekend rates, would be the responsibility of the owner/user. In the case Asber deems the equipment non-repairable, said equipment will be replaced and the replacement unit(s) will carry the same warranty period from the original unit's installation date (original Warranty Commencement Date).

Additional Three Year Compressor Part Warranty: In addition to the warranty set above, Asber warrants the sealed compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects, both in workmanship and material, under the normal and proper use and maintenance service. The four (4) year extended warranty only applies to sealed parts of the compressor and does not apply to any other part or component, including, but not limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

Exclusions from and Conditions to Warranty Coverage: This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are abused. Application of this Warranty is further conditioned upon the following:

Installation: The Equipment must be properly installed in accordance with Asber's installation procedures and by a professional technician.

No Alteration: The Equipment must not have been modified or altered from its condition at the date of original installation.

Use: ASBER EQUIPMENT IS NOT DESIGNED FOR PERSONAL, FAMILY, OR HOUSEHOLD PURPOSES, AND ITS SALE FOR SUCH PURPOSES IS NOT INTENDED. IN THE EVENT THE EQUIPMENT IS SO USED, THIS WARRANTY SHALL BE NULL AND VOID, AND THE EQUIPMENT SHALL BE DEEMED TO HAVE BEEN SOLD "AS IS-WHERE IS" WITHOUT ANY WARRANTY OF ANY KIND, INCLUDING WITHOUT LIMITATION ANY WARRANTY OF TITLE, NON-INFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Proper Maintenance and Operation: The Equipment must be properly maintained and operated in accordance with Asber's maintenance and operating procedures. All service, labor and parts must be acquired from Asber or its authorized service representative for the User's area.

This warranty is void if failure is a direct result of handling and/or transportation, fire, water, accident, misuse, acts of god(s), attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

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

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

THE FOREGOING WARRANTY IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES NOT EXPRESSLY SET FORTH HEREIN, WHETHER EXPRESS OR IMPLIED BY OPERATION OF LAW OR OTHERWISE, INCLUDING BUT NOT LIMITED TO ANY REPRESENTATION OF PERFORMANCE AND ANY IMPLIED WARRANTIES OF TITLE, NON-INFRINGEMENT, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. NO OTHER WARRANTIES ARE AUTHORIZED ON BEHALF OF ASBER UNLESS SPECIFICALLY ISSUED BY ASBER.

Asber shall have no liability for incidental or consequential losses, damages including without limitation or expenses, loss of sales, spoiled food, profits or goodwill, claims whether or not on account of refrigeration failure or punitive or exemplary damages directly or indirectly arising from the sale, handling or use of the Equipment or from any other cause relating thereto, whether arising in contract, tort, warranty, strict liability or otherwise. Asber's liability hereunder in any case is expressly limited, at Asber's election, to repair or replacement of Equipment or parts therefore or to the repayment of, or crediting the user with, an amount equal to the purchase price of such goods.

Prices & Specifications: Asber reserves the right to change the prices and specifications of the equipment and/or material without notice. Prices are FOB Asber warehouses. All orders are subject to acceptance by Asber Commercial, Inc.

Terms: All orders are subject to credit approval. All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge. Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Taxes: This price list does not include any Federal, State, City or Local taxes, which may apply and are subject thereto.

Shipment: Requested carrier will be used upon request. Asber has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising as such charges shall be resolved between the carrier and the consignee. Shipping dates are approximates. Asber is not responsible for any delays in deliveries that are beyond our control.

Damaged Merchandise: Inspect shipment for any damage, before accepting it. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipts. Asber does not assume responsibility for damages while in transit.

Concealed Damage: If there is concealed damage to the equipment, notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made.

Cancellations & Returns: Cancelled orders and returned merchandise are subject to a 25% restocking and handling charge. Written authorization is required for a return of any equipment. All equipment returned must be in its original factory crate; freight prepaid and must be in the same condition as originally shipped by Asber. Returns will only be authorized within 30 days of invoice date.

Warranty: Register your product with Asber Commercial to validate your warranty. Service calls must be made directly through Asber service department. 1-(866)-463-2467 or e-mail: servicerequest@Asbercommercial.com

*You may register your product online at <http://www.Asbercommercial.com>

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