ATOSA®

PrepPal® CookRite® Mixrite®

ICE EQUIPMENT USER MANUAL

YRU-SERIES, YDS-SERIES, YRS-SERIES,
YRM-SERIES, YRL-SERIES, BYR-SERIES

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Safety Notices

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

- Routine adjustments and maintenance procedures outlined in this manual are not covered by the warranty.
- Installation and any necessary modifications must be performed by qualified personnel with appropriate knowledge, in accordance with local laws, regulations, and the manufacturer's instructions.
- Proper installation, care, and maintenance are essential to ensure maximum performance and trouble-free operation of your equipment.
- This equipment contains high-voltage electricity and a charged refrigerant system. Installation and repairs must be performed by properly trained technicians who understand the risks associated with high voltage and pressurized refrigerants.
- Technicians must be certified in appropriate refrigerant handling and service procedures. All lockout/tagout protocols must be followed when working on this equipment.

INDOOR USE ONLY: This equipment is intended for indoor installation and operation. Do not install or use this equipment outdoors.

Precautions

⚠ WARNING

Follow these precautions to prevent personal injury during installation of this equipment:

- Installation must comply with all applicable fire, health, and safety codes enforced by the local authority having jurisdiction.
- The installation area must be stable and capable of supporting the combined weight of the equipment and its contents to prevent tipping or instability. The unit must be level from side to side and front to back.
- When mounting the ice machine on an ice storage bin, an ice deflector must be used. If using a non-OEM ice bin, contact the bin manufacturer to ensure compatibility with their deflector.
- Before installing a non-OEM ice storage system, refer to the manufacturer's installation guidelines. Ensure the setup complies with all applicable local and national mechanical codes and meets stability and safety requirements.
- Remove all detachable panels before lifting or positioning the unit. Always use proper safety equipment. To prevent tipping or injury, at least two people are required to lift or move the appliance.
- Install legs or casters as required and ensure they are securely fastened. If casters are used, be aware that the unit may move freely on a sloped surface due to its weight. To comply with code requirements, the unit must be properly secured or tethered. Swivel casters must be installed in the front, and rigid casters in the rear. Lock the front casters once installation is complete.
- Connect the unit only to a potable (drinkable) water supply.
- Use caution to avoid damaging the refrigeration circuit during installation, maintenance, or service.
- This equipment is pre-charged with refrigerant. Installation of refrigerant line sets must be performed by a trained, EPA-certified refrigeration technician experienced in handling refrigerant-charged systems.

Precautions (Cont'd)

⚠ DANGER

Follow these flammable refrigeration system requirements during installation, use or repair of this equipment:

- Refer to the equipment nameplate to identify the type and quantity of refrigerant used. Some ice machine models may contain up to 500 grams of R290 (propane) refrigerant.
- R290 is a flammable refrigerant, with flammability occurring in air concentrations between approximately 2.1% and 9.5% by volume (LEL to UEL). Combustion requires an ignition source exceeding 470°C.
- Due to the flammable nature of R290, only refrigeration technicians who are specifically trained to handle flammable refrigerants—and fully understand the risks associated with high-voltage electricity and pressurized refrigerants—are permitted to service this equipment.
- To minimize fire or explosion risk, only use genuine replacement parts supplied through the equipment manufacturer's authorized parts network.
- Installation must follow the ASHRAE 15 Safety Standard for Refrigeration Systems and must comply with all applicable fire, health, and safety codes enforced by the local authority having jurisdiction.
- This equipment must not be installed in hallways or corridors of public buildings.
- All required lockout/tagout procedures must be followed during service or maintenance.
- This unit contains both high-voltage electrical components and pressurized refrigerant. Crossing or shorting electrical wires with refrigeration tubing can lead to fire or explosion.
- Always disconnect electrical power before servicing the equipment.

Precautions (Cont'd)

Refrigerant Safety Warnings

Leaks in the refrigerant circuit can cause serious injury or death due to fire, explosion, or exposure to refrigerant or lubricant mist.

Use extreme caution to avoid damaging the refrigeration circuit during installation, maintenance, or service.

- Do not use sharp objects or tools to remove ice or frost buildup.
- Do not use mechanical devices or any other methods to accelerate the defrosting process.

Precautions (Cont'd)

⚠ WARNING

Follow these electrical requirements during installation of this equipment:

- All field wiring must conform to all applicable codes of the authority having jurisdiction. It is the responsibility of the end user to provide the disconnect means to satisfy local codes. Refer to rating plate for proper voltage.
- This appliance must be grounded.
- This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.
- Check all wiring connections, including factory terminals, before operation connections can become loose during shipment and installation.

⚠ DANGER

Do not operate equipment that has been misused, abused, neglected, damaged, or modified from its original manufactured specifications.

This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless supervised or instructed on its safe use by a person responsible for their safety.

Children must not be allowed to play with, clean, or maintain this appliance without appropriate supervision.

Precautions (Cont'd)

⚠ WARNING

Follow these precautions to prevent personal injury while operating or maintaining this equipment:

- Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.
- Keep hands clear of moving components. These parts may move unexpectedly unless power is disconnected and all sources of potential energy are properly discharged.
- Moisture collecting on the floor will create a slippery surface. Clean up any water on the floor immediately to prevent a slip hazard.
- Objects placed or dropped in the bin can affect human health and safety. Locate and remove any objects immediately.
- When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.
- Always inspect the unit after shipment and installation, as connections may become loose during transport or setup.

Installation

1. **Unpacking**

   Carefully remove all packaging materials, including cushioning, the carton, and the wooden base.

2. **Operating Environment**

   Ensure the product operates within the following conditions:

   Ambient Temperature: 41°F to 109.4°F (5°C to 43°C)

   Water Temperature: 37.4°F to 89.6°F (3°C to 32°C)

   Water Pressure: 30 to 70 psi

   Humidity: 20% RH to 70% RH

3. **Power Supply**

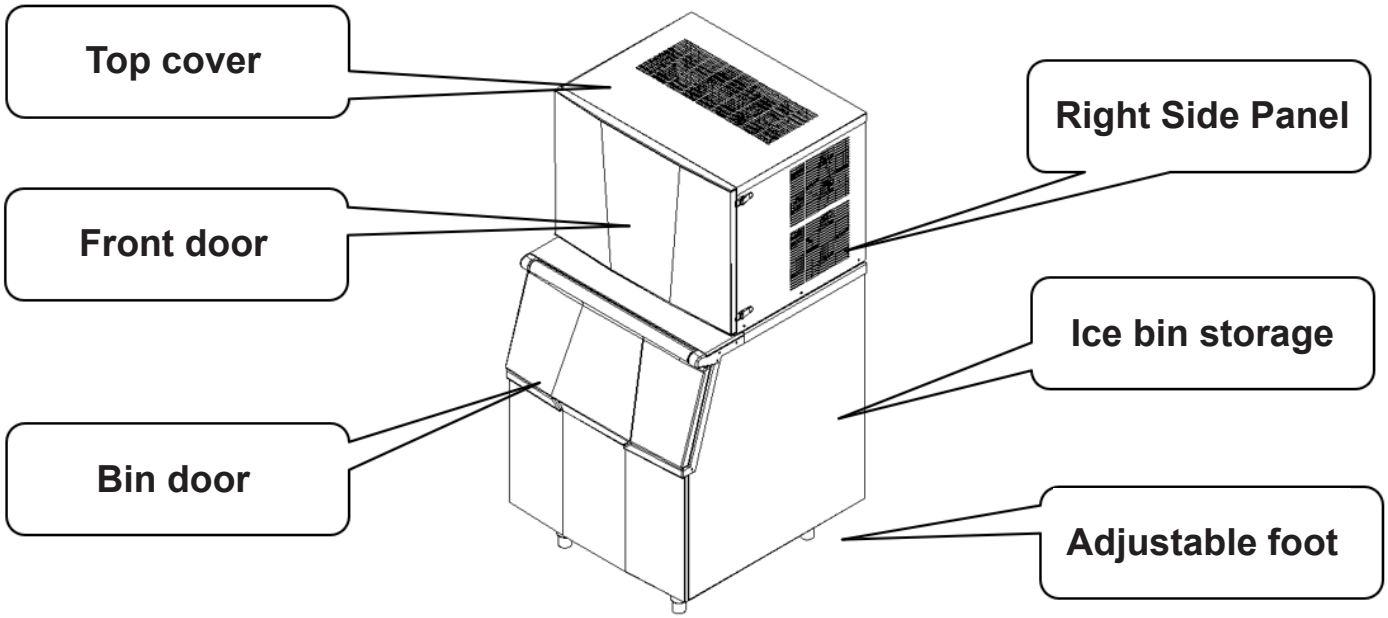
Model	PLUG	V/P/F	Fuse/breaker (A)	Min circuit current (A)
YRU0140A-161	5-15P	115V 60Hz 1PH	10	5.3
YRU0280A-161	5-15P	115V 60Hz 1PH	10	8.6
YRS0350A-161	5-15P	115V 60Hz 1PH	16	10.6
YRS0450A-161	5-15P	115V 60Hz 1PH	16	11.9
YRS0600A-261	6-20P	208-230V 60Hz 1PH	10	6.8
YRM0450A-161	5-15P	115V 60Hz 1PH	16	11.9
YRM0600A-261	6-20P	208-230V 60Hz 1PH	10	6.8
YRM0800A-261	6-20P	208-230V 60Hz 1PH	16	9.1
YRM1000A-261	6-20P	208-230V 60Hz 1PH	20	14.5

4. **Initial Cleaning**

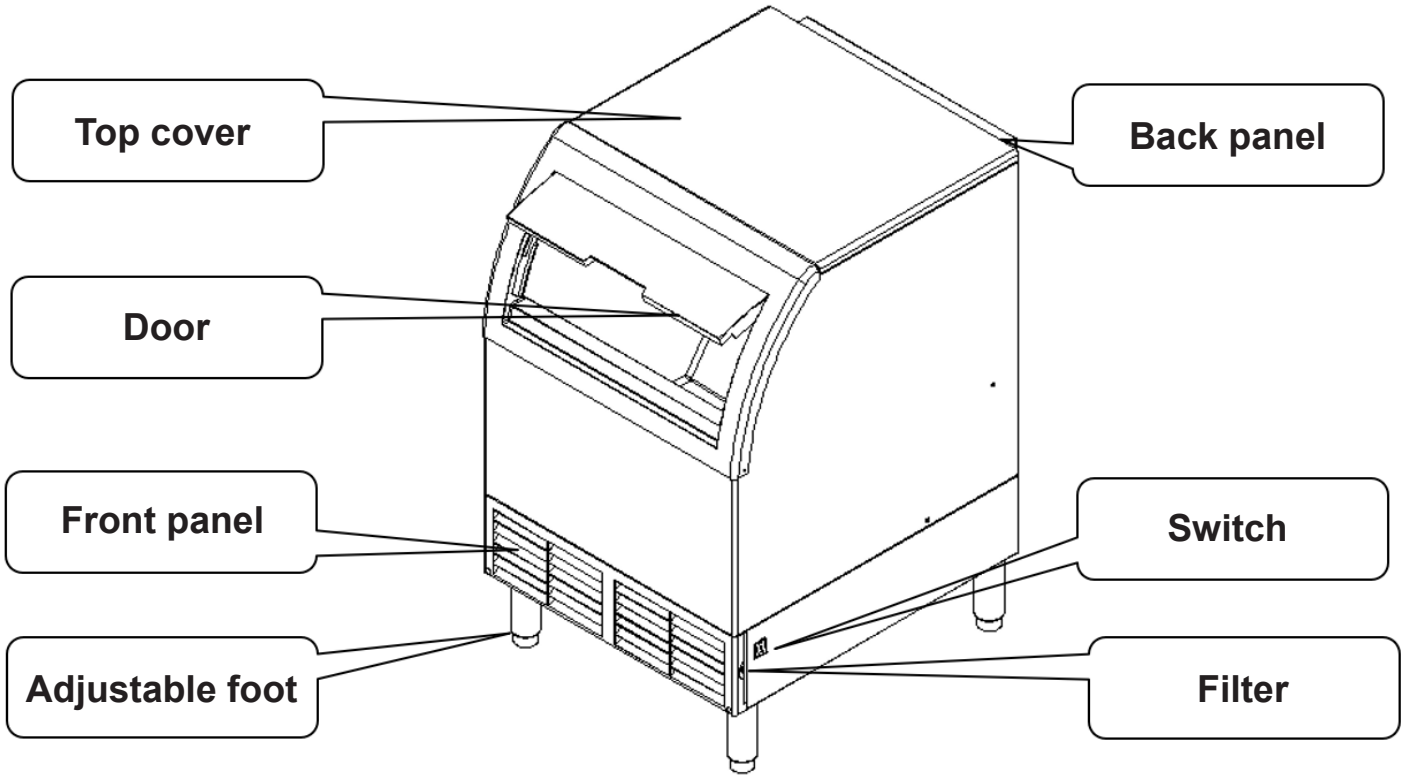
   Once the equipment is placed, clean all parts inside the cabinet, wipe the bottom cover and shelves, and then turn on the power.

5. Construction

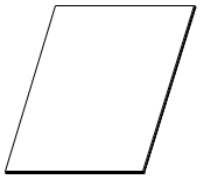
Ice machine head outside view



Self-contained ice machine construction

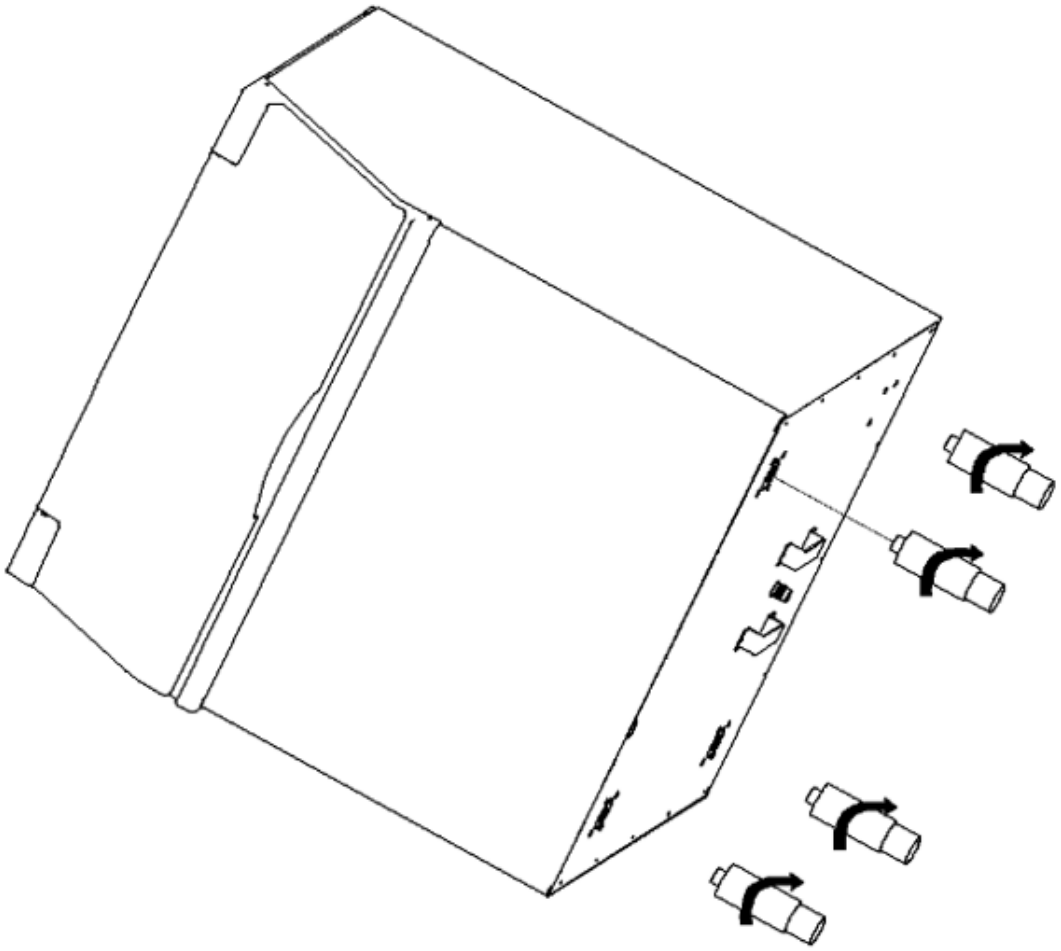


6. **Included items**

User Manual		1
Water inlet hose		1
Drain Hose		1
Air Baffle (Not in the self-contained machine)		1
Ice Scoop		1

7. **Ice bin installation**

1) Carefully place the ice storage bin on its rear side. Screw the four adjustable feet (included with the bin) into the holes at the bottom, tightening them securely.
2) Once all feet are installed, return the bin to its upright position and adjust the feet slowly until the unit is level.

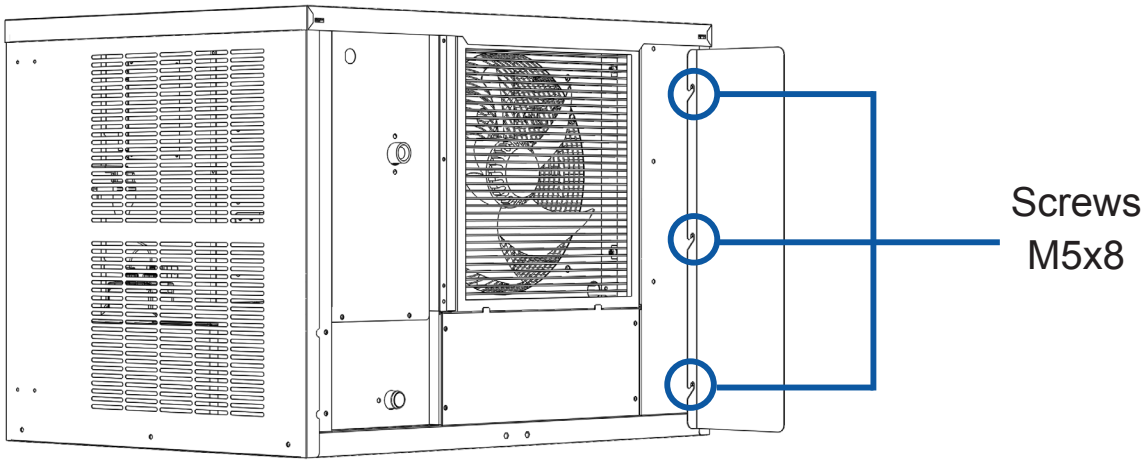


8. **Ice equipment head installation**

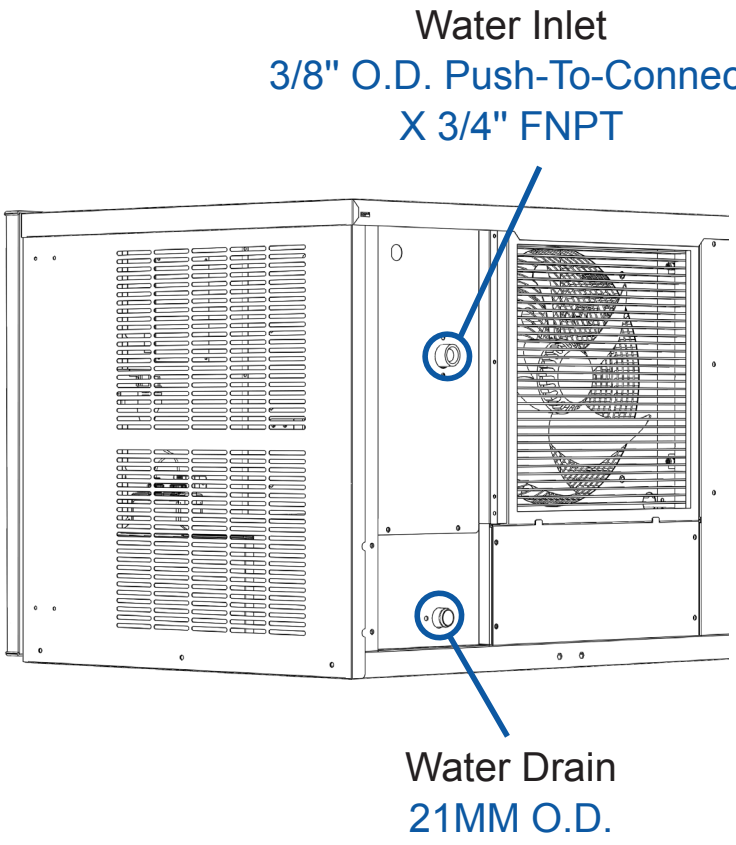
3) Carefully remove the paper packaging from the equipment head. **Do not turn the unit upside down**, as this may damage the compressor. Slowly lift the head and place it gently on top of the ice storage bin.
4) Slowly move the ice maker into its proper position on top of the ice bin.

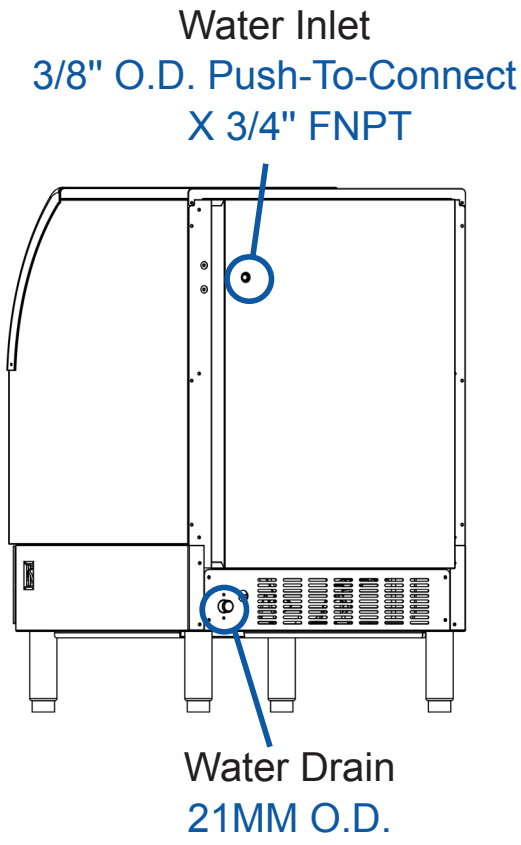
9. **Obstruction panel installation** (For ice equipment head)

1) Unscrew the three fixed screws.
2) Put the air baffle as the picture shows.



10. **Connect the water inlet hose and drain hose**





NOTE: The water entering the ice maker must meet the drinking water standard.

- If there is no water filter system, please connect the water inlet hose as diagram shows on page 13.
- If the water pressure is greater than 80Psi, please install the relief valve.
- If the pressure is less than 20Psi, please install water pressurization.
- For the drain hose, each meter long going must have a drop of 2.5cm.
- The ice bin and the ice equipment drains should be separated.

	Water inlet	**Ambient**
Temperature	37°F~90°F (3°C to 32°C)	41°F~110°F (5°C to 43°C)
Water pressure	30 to 70Psi	

11. **Installation location**

- The ice equipment must be installed perpendicular to the ground (level and upright).
- Ambient temperature should be maintained between 41°F – 110°F (5°C and 43°C).
- Water inlet temperature must range between 37°F – 90°F (3°C and 32°C) .

For self-contained ice makers:

- Maintain a minimum clearance of 2 inches on both the left and right sides, and at least 1 inch at the top to allow proper airflow and service access.

Operation

1. **Checklist before operation**

A) Is the ice equipment level?

B) Are the water inlet and drain hoses properly connected?

C) Is there sufficient water supply to the ice equipment (no water shortage)?

D) Does the power voltage match the rating on the equipment label?

2. **User interface**

1) Ice making cycle

- Power plug connection: When the unit is powered on for the first time, the display panel will show the K value.
- Start up: Long press the “Ice Making” key to enter the ice making mode. The display screen shows the current ice making time.

2) Harvest cycle

- Energy accumulation: When the temperature of the condensing ring is too low, it enters the energy storage stage.
- Ice harvest: Once the ice reaches the desired thickness, the ice harvesting cycle begins. The display screen will show the harvest time.
- Ice full: When the ice bin is full and the door’s magnetic switch fails to close, the equipment will automatically stop operating. The display will show “FUL”.

3) Ice thickness adjustment

In Ice Making mode, briefly press the “+” or “–” button to adjust the ice thickness.
NOTE: Unit of adjustment: 30 seconds.

4) Adjust the drainage time

In standby mode, briefly press “+” or “–” to make adjustments.
NOTE: Unit of adjustment: 1 second.

5) Cleaning Mode

In standby mode, press and hold the “Clean” button to enter cleaning mode.
In any mode, press and hold the “Clean” button to exit the current mode and return to standby mode.

3. **Ice weight per batch**

Model	Ice weight per batch (g)
YRU0140A-161	754-870
YRU0280A-161	943-1088
YRS0350A-161	1404-1620
YRS0450A-161	1931-2228
YRS0600A-261	2633-3038
YRM0450A-161	1820-2100
YRM0600A-261	2503-2888
YRM0800A-261	3413-2938
YRM1000A-261	4550-5250

4. Ice Production

Models	Water temperature	Ambient temperature		
		70°F (21°C)	90°F (32°C)	100°F (38°C)
YRU0140A-161	50°F (10°C)	140lb	x	x
	70°F (21°C)	x	105lb	x
	90°F (32°C)	x	x	84lb
YRU0280A-161	50°F (10°C)	280lb	x	x
	70°F (21°C)	x	210lb	x
	90°F (32°C)	x	x	168lb
YRS0350A-161	50°F (10°C)	350lb	x	x
	70°F (21°C)	x	263lb	x
	90°F (32°C)	x	x	210lb
YRS0450A-161	50°F (10°C)	450lb	x	x
	70°F (21°C)	x	338lb	x
	90°F (32°C)	x	x	270lb
YRS0600A-161	50°F (10°C)	600lb	x	x
	70°F (21°C)	x	450lb	x
	90°F (32°C)	x	x	360lb
YRM0450A-161	50°F (10°C)	450lb	x	x
	70°F (21°C)	x	338lb	x
	90°F (32°C)	x	x	270lb
YRM0600A-161	50°F (10°C)	600lb	x	x
	70°F (21°C)	x	450lb	x
	90°F (32°C)	x	x	360lb
YRM0800A-161	50°F (10°C)	800lb	x	x
	70°F (21°C)	x	600lb	x
	90°F (32°C)	x	x	480lb
YRM1000A-161	50°F (10°C)	1000lb	x	x
	70°F (21°C)	x	825lb	x
	90°F (32°C)	x	x	660lb

5. **Test room climate definition**

Our equipment qualified climatic class: 0, 1, 2, 3, 4, 5, 6, 7, 8

During testing, the room must maintain temperature and humidity within ±1°C and ±5% relative humidity (RH) of the specified values at the designated climate measuring point(s). For test-room climate class 3, a stricter relative humidity tolerance of ±3% RH applies.

Test room climate class	Dry bulb temperature °C	Relative humidity %	Dew point °C	Water vapor mass in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
2	24	55	14.4	10.2
3	22	65	15.2	10.8
4	25	60	16.7	12.0
6	30	55	20.0	14.8
5	27	70	21.1	15.8
7	40	40	23.9	18.8
8	35	75	30.0	27.3

NOTE: The water vapor mass in dry air is a key factor affecting the performance and energy consumption of refrigeration cabinets. For this reason, the climate classes in the table are ordered according to the water vapor mass column. Refer to Annex B of ISO 23953-2:2015 for a comparison between laboratory and in-store conditions.

Equipment Maintenance

You are responsible for maintaining the ice equipment in accordance with the instructions provided in this manual. Routine maintenance procedures are not covered under warranty.

For optimal performance, clean and sanitize the ice equipment every three months. If more frequent cleaning or sanitizing is necessary, consult a qualified service company to test the water quality and recommend appropriate water treatment solutions.

If the equipment is heavily soiled, it must be disassembled for thorough cleaning and sanitization.

Cleaning Procedures

NOTE:

- This procedure must be performed a minimum of once every three months.
- The ice equipment and bin must be disassembled, cleaned, and sanitized.
- All ice produced during the cleaning and sanitizing procedures must be discarded. The preventative maintenance cleaning procedure is designed to remove mineral deposits from surfaces and components that come into direct contact with water.
- This procedure cleans all components in the water flow path, and is used to clean the ice equipment between the cleaning/sanitizing procedure.
- Clean the area around the ice equipment as often as necessary to maintain cleanliness and efficient operation.
- Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the outside of the ice equipment. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.
- The exterior panels have a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels.
- Never use steel wool or abrasive pads for cleaning.

Cleaning Procedures (Cont'd)

- Never use chlorinated, citrus-based, or abrasive cleaners on exterior panels or plastic trim pieces.
- Always wear rubber gloves and eye protection (safety goggles and/or a face shield) when handling ice equipment cleaner or sanitizer.
- Do not mix descaler and sanitizer solutions together. It is a violation of federal law to use these products in a manner inconsistent with their labeling.

Descaling Procedures

Ice equipment descaler is formulated to remove lime scale and mineral deposits, while ice equipment sanitizer is used to disinfect and eliminate algae and slime.

Atosa recommends the following products:

Powder Descaler (Part #ATIMD01) – for Descaling
Powder Rinse (Part #ATIMR02) – for Sanitizing

These products are specifically designed for use with Atosa ice equipment.

Model	Amount of Powder Descaler (part# ATIMD01)	Amount of warm water (quart)
YRU0140A-161	1 pack	1
YRU0280A-161	1 pack	1
YRS0350A-161	1 pack	1
YRS0450A-161	2 packs	2
YRS0600A-261	2 packs	2
YRM0450A-161	2 packs	2
YRM0600A-261	2 packs	2
YRM0800A-261	2 packs	2
YRM1000A-261	2 packs	2

NOTE: While not required, removing the top cover of the ice equipment may provide easier access, depending on your installation setup.

⚠ **WARNING:** The first batch of ice produced after cleaning must not be used and should be discarded immediately.

STEP 1
Long press the button “Clean” to stop the ice making, then long press “Clean” button. Water will flow through the water dump valve and down the drain. Wait until the water trough refills (approximately 1 minute), then add the proper amount of ice equipment descaler.

STEP 2
Wait for the cleaning cycle to complete (approximately 30 minutes). Once finished, disconnect power to the ice equipment (and dispenser, if applicable).

STEP 3
Remove the necessary parts for cleaning. Refer to the appropriate parts removal instructions for your specific ice equipment model (page 24).

STEP 4
Mix the ice equipment descaler (Part #ATIMD01) with moderately warm water using a ratio of 3oz per 1 quart of water. The total amount of solution required will vary depending on the severity of mineral buildup—additional solution may be needed for heavily scaled components.

STEP 5
Use the descaler/water mixture to clean all components. Gently scrub parts with a soft-bristle nylon brush, sponge, or cloth — do not use wire brushes. Soak components for 5 minutes (or 15–20 minutes for heavily scaled parts). Rinse all components thoroughly with clean water.

STEP 6
While components are soaking, use the descaler/water solution to clean all food zone surfaces of the ice equipment and bin (or dispenser). Use a nylon brush or cloth to thoroughly clean the following area:

- Side walls
- Base (area above water trough)
- Evaporator plastic parts - including top, bottom, and sides

• Bin or dispenser

After cleaning, rinse all areas thoroughly with clean water.

STEP 7
Reinstall all previously removed parts onto the equipment. Plug power back on.

STEP 8
Press and hold the “Ice Make” button to begin ice production. Discard the first batch of ice immediately after it is produced.

Sanitizing Procedure

Model	Amount of Sanitizer Powder Rinse (part# ATIMR02)	Amount of warm water (quart)
YRU0140A-161	1 pack	1
YRU0280A-161	1 pack	1
YRS0350A-161	1 pack	1
YRS0450A-161	2 packs	2
YRS0600A-261	2 packs	2
YRM0450A-161	2 packs	2
YRM0600A-261	2 packs	2
YRM0800A-261	2 packs	2
YRM1000A-261	2 packs	2

NOTE: While not required, removing the top cover of the ice equipment may provide easier access, depending on your installation setup.

⚠ **WARNING:** The first batch of ice produced after cleaning must not be used and should be discarded immediately.

STEP 1
Mix the sanitizer (Part #ATIMD02) with moderately warm water using a ratio of 1.2oz per 1 quart of water.

STEP 2
Use the sanitizer and water solution to sanitize accessible parts. You may either spray the solution liberally onto all surfaces using a spray bottle, or soak the components directly in the solution.

STEP 3
Use the sanitizer/water solution to thoroughly sanitize all food zone surfaces of the ice equipment and bin (or dispenser). Apply the solution liberally using a spray bottle. When sanitizing, pay special attention to the following areas:

- Side walls
- Base (area above the water trough)
- Evaporator plastic parts — including top, bottom, and sides
- Bin or dispenser interior

STEP 4
Allow the sanitizer to remain on all surfaces for 20 minutes. After sanitizing, rinse all surfaces thoroughly with potable (drinking) water.

STEP 5
Press and hold the “Clean” button. Water will flow through the dump valve and drain away. Once the water through refills (approximately 1 minute), add the appropriate amount of ice equipment sanitizer.

STEP 6
After the sanitizing procedure is complete, press “Ice Make” to start the ice equipment. Then, close and securely fasten the front door.

STEP 7
Discard the first batch of ice immediately.

Parts Removal for Cleaning/Sanitizing

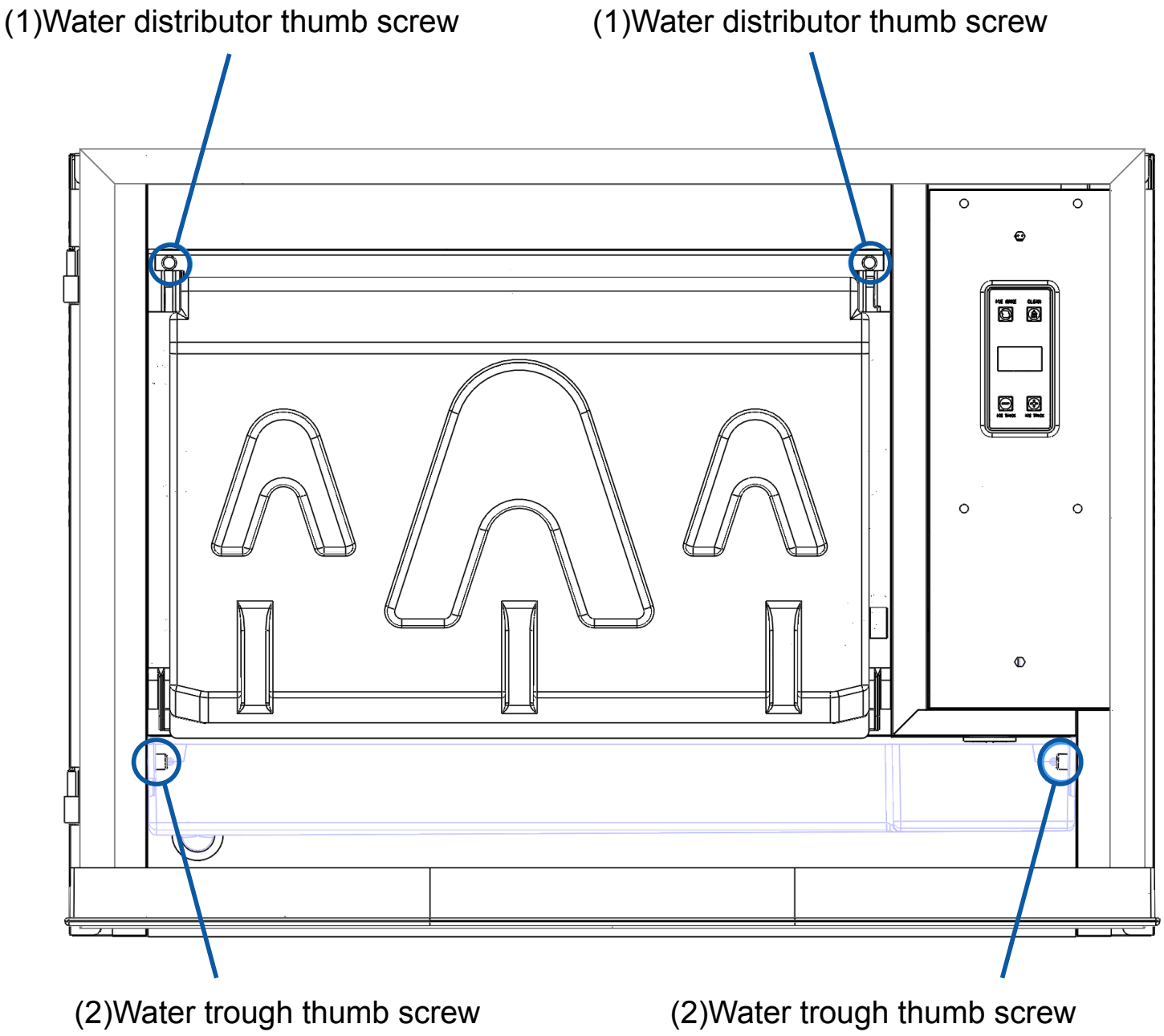
For YRS series, YRM series, and YRL series.

1) Open the front door.

2) Remove the water distributor by unscrewing the two thumb screws(1).

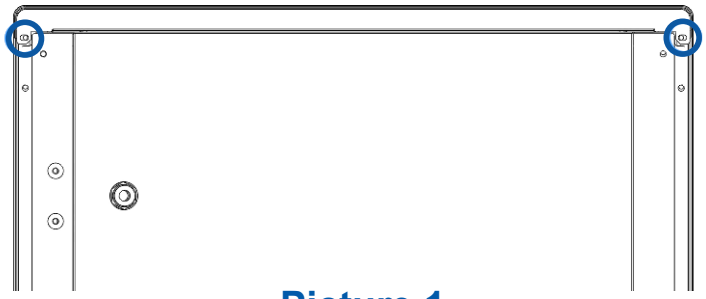
3) Remove the water curtain by lifting the right side and pulling it to the right.

4) Remove the water trough by unscrewing the two thumb screws(2).



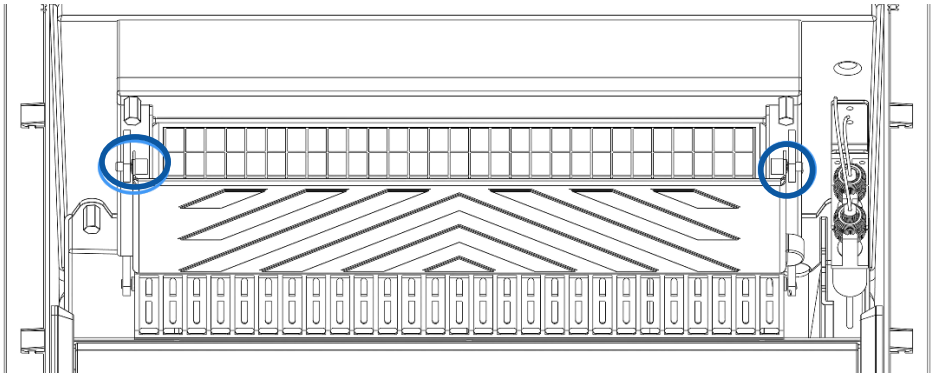
For YRU series.

1) Remove top panel by unscrewing 2 screws at the back of equipment. Refer to picture 1.



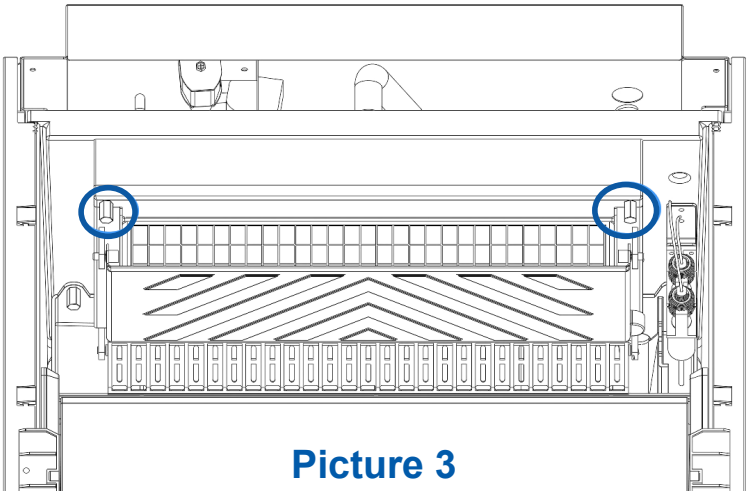
Picture 1

2) Remove the water curtain by unscrewing the two thumb screws. Refer to picture 2.



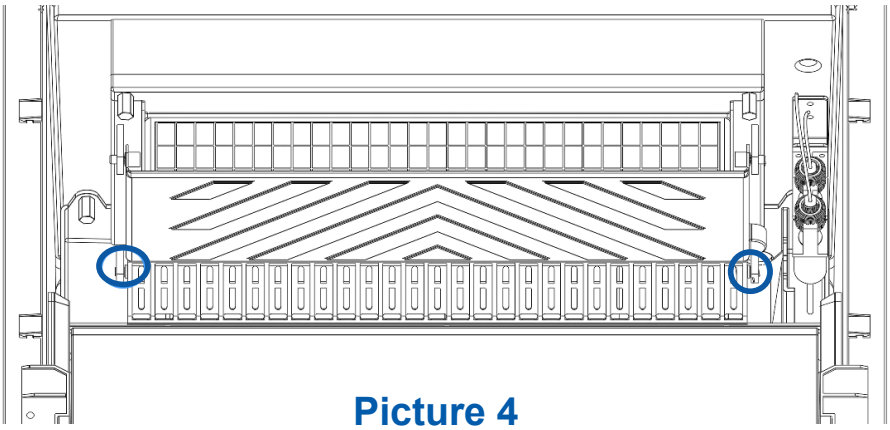
Picture 2

3) Remove the water distributor by unscrewing the two thumb screws. Refer to picture 3.



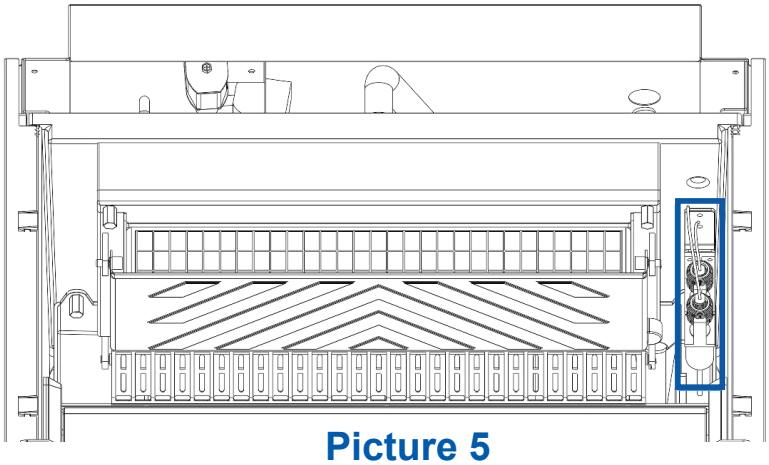
Picture 3

4) Remove the slip panel. Refer to picture 4.



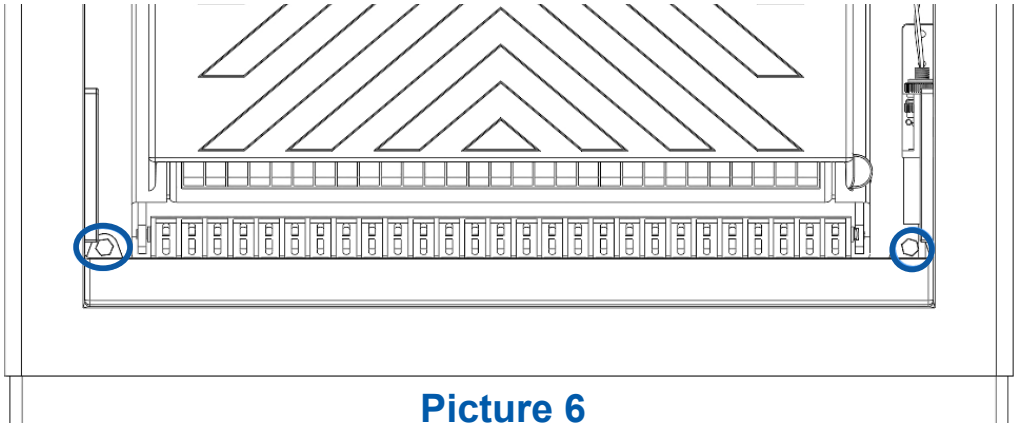
Picture 4

5) Remove the water probe and probe stand. Refer to picture 5.



Picture 5

6) Remove the water trough by unscrewing the two thumb screws. Refer to picture 6.

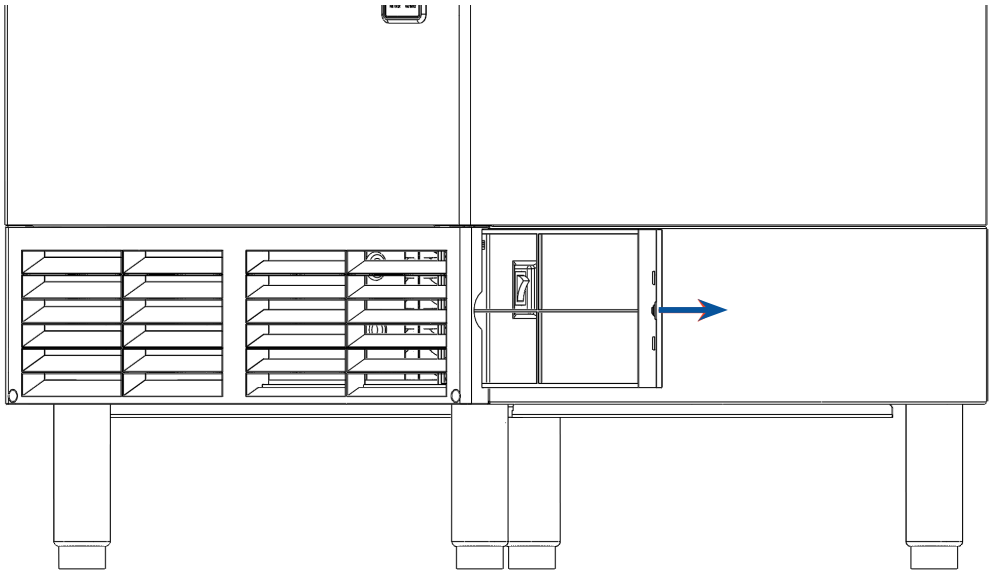


Picture 6

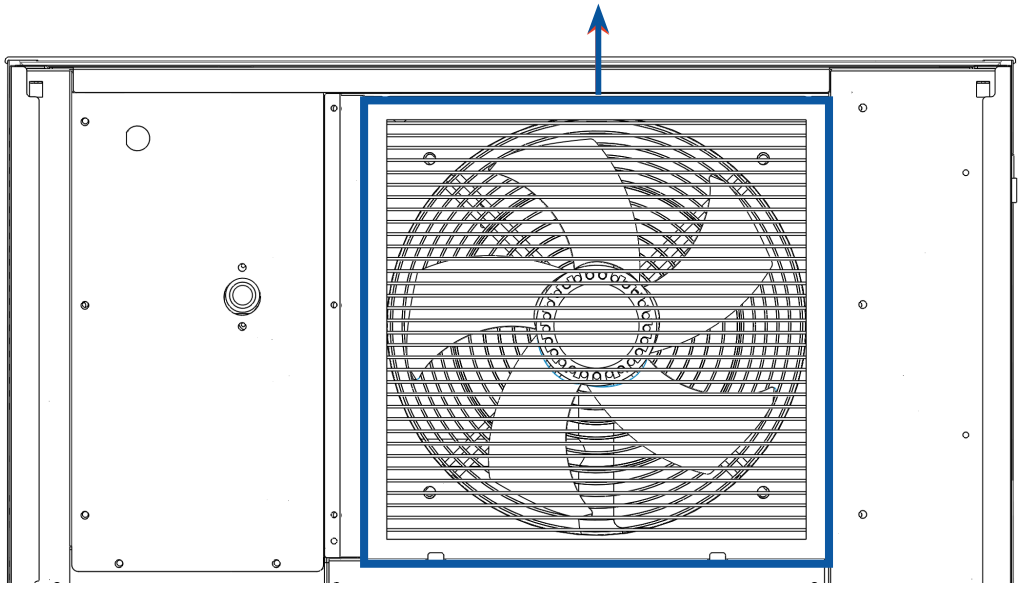
Condenser air-filter wash.

Remove the air-filter for cleaning.
Clean air-filter once a month.

For YRU0140A and YRU0280A



For YRS0350A,YRS0450A,
YRS0600A,YRS0800A,YRS01000A



Troubleshooting

Error Code	Description	Solution
FUL	**Ice bin is full; ice maker stops working**	1.Remove ice from the storage bin 2.Check water curtain position
E1	**Condenser temperature sensor disconnected or no temperature change during ice making**	1.Check the condenser temperature probe connection 2.Check the refrigeration system 3.Contact SKS
E2	**Long ice harvesting time**	1.Adjust the ice thickness; check if ice is too thick 2.Check the harvest solenoid valve is fully open 3.Contact SKS
E3	**Water temperature sensor disconnected**	1.Check the water temperature sensor connection 2.Contact SKS
E4	**High condenser temperature**	1.Check the installation location allows proper heat dissipation 2.Check if the condenser is dirty or clogged 3.Contact SKS
E5	**Water shortage protection**	1.Check the water pressure 2.Check if the inlet valve and water level probe is functioning properly 3.Check if the drain valve is leaking 4.Contact SKS
E6	**High pressure protection**	1.Check the installation location allows proper heat dissipation 2.Check if the condenser is dirty or clogged 3.Check the condenser fans 4.Contact SKS
E7	**Water temperature too high**	1.Check if the inlet valve and water level probe is functioning properly 2.Contact SKS
E8	**Door magnetic switch disconnected**	1.Check water curtain position 2.Check if the magnetic door switch is functioning properly 3.Contact SKS

Warranty

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa.

All claims must include: Model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of original installation or 27 months after shipment date from Atosa, whichever occurs first. All parts covered under this warranty that are defective are limited to repair or replacement (including labor charges of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa offers an extended three (3) year warranty on its sealed compressor, covering defects in materials and workmanship under normal and proper use—for a total coverage period of up to five (5) years from the original installation date.

If a defect is confirmed during this extended period, Atosa will, at its discretion, repair or replace the compressor or its sealed components with parts of similar design and capacity.

This extended warranty applies only to sealed components of the compressor and does not cover any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

What is Not Covered by Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: ATOSA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE: THIS WARRANTY IS NON-TRANSFERABLE AND NON-ASSIGNABLE. IT APPLIES SOLELY TO THE ORIGINAL PURCHASER/ USER TO WHOM THE UNIT WAS DELIVERED. ANY TRANSFER OR ASSIGNMENT WILL VOID ALL WARRANTIES, BOTH EXPRESS AND IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY, LABOR COVERAGE, OR OTHER COVERAGE OUTLINED IN THE WARRANTY MATERIALS PROVIDED WITH THE UNIT.

ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, OR ACTS OF GOD: ATOSA IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF ANY PARTS THAT ARE DETERMINED TO HAVE BEEN SUBJECTED—EITHER DURING TRANSIT OR INSTALLATION, OR AFTER THE DATE OF MANUFACTURE—TO ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE, FIRE, FLOOD, OR OTHER ACTS OF GOD.

IMPROPER ELECTRICAL CONNECTIONS: ATOSA IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM IMPROPER ELECTRICAL CONNECTIONS, INCLUDING ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

What is Not Covered by Warranty

THE TWO (2) YEAR PARTS AND LABOR WARRANTY, ALONG WITH THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY, ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. NO WARRANTIES EXTEND BEYOND THOSE EXPRESSLY STATED HEREIN.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent United States. Atosa is not responsible for warranty claims on products sold or used in such regions.

Note: A **25% restocking fee** may apply for returned items. Returns subject to restocking fees will only be accepted **within 90 days of purchase.**

CONFORMS TO UL STD. 60335-1 & 60335-2-89 CERTIFIED TO CSA STD. C22.2 NO. 60335-1 & 60335-2-89

CONFORMS TO NSF/ANSI STD. 12
SE CONFORME À UL STD. 60335-1 & 60335-2-89 CERTIFIÉ À CSA STD C22.2 NOMBRE 60335-1 & 60335-2-89 SE CONFORME À NSF/ANSI STD. 12

Version 20250709

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THANK YOU FOR YOUR PURCHASE OF AN ATOSA PRODUCT

YOUR SINGLE SOURCE DIVERSIFIED GLOBAL SOLUTION

We Make the First Call the Right Call!

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