KOOL-IT INFINITY

Creating Endless Possibilities

Service, Installation and Care Manual

Bottle Coolers

KIN50BC-HC - KIN65BC-HC

Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage immediately. Inspect all components upon delivery.



IMPORTANT INFORMATION

Read Before Use — Save These Instructions

COMMERCIAL REFRIGERATOR SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

Our product instructions will be uploaded on our company's official website.

MVP GROUP
www.mvpgroupcorp.com

3560 NW 56th Street
Fort Lauderdale, FL 33309

Tel.: 786.600.4687
Sales@mvpgroupcorp.com

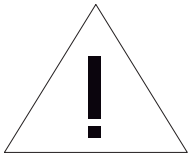
Intertek Intertek

TABLE OF CONTENT

Kool-it Infinity Introduction	02
Safety Introduction	03-04
Serial Number Information	05
Receiving and Inspecting the Equipment	05
Installation	05
Operation	06-07
Maintenance	07-08-09
Trouble shooting	10
Wiring diagrams	11-12

Durable performance and modern design for every commercial need.

Kool-It Infinity introduces a new era in commercial refrigeration—where cutting-edge technology, durability, and modern design come together to meet the demands of today's foodservice professionals. Built with precision and engineered for performance, Kool-It Infinity delivers top-of-the-line refrigeration solutions that ensure freshness, efficiency, and reliability in every environment. From busy restaurant kitchens to high-volume operations, this innovative brand sets a higher standard for commercial cooling, combining advanced features with sleek, professional styling to power the future of foodservice.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and thers. All safety messages will follow the Safety Alert Symbol and either the words" DANGER", "WARNING" or "CAUTION".

DANGER

Danger means that failure to heed this safety statement may result in severe personal injury or death.

WARNING

Warning means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

CAUTION

Caution means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

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.

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

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

This appliance can be used by children aged 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.

Keep the appliance and its cord out of reach of children less than 8 years old.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

The appliance uses flammable insulation blowing gas C5H10. Disposal of the appliance shall be in accordance with the regulations of local authorities.

CAUTION

CAUTION FOR SAFETY.

1. Caution: Leave enough space from the wall to the cabinet and the ceiling; do not completely seal the back part of the cabinet. Prepare an air vent to the outside.

2. Caution: There must be more than 20 cm between the cabinet and the wall.

3. Caution:: Please remove all packaging materials to allow bottom heat radiation and avoid fire.

4. Caution: It is prohibited to store flammable and volatile chemicals that may lead to explosion.

5. Caution: An individual single-phase socket must be used. It should be reliably connected to a grounding wire.

6. Caution: Do not connect the grounding wire to a water or gas pipe.

7. Caution: Do not subject the unit to hard collisions or severe vibration during transportation; the inclination of the cabinet must not exceed 45°.

8. Caution: Please refer to the Troubleshooting section when the unit is facing problems. Do not attempt to solve the problem on your own. Please refer to a certified technician only.

9. Caution: Risk of fire or explosion. Flammable refrigerant used. Consult the repair manual/ owner's guide before attempting to service this product. All safety precautions must be followed.

10. Caution: Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.

11. Caution: Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.

12. Caution: Keep all ventilation openings clear of obstruction in the appliance enclosure or in the structure for building-in.

13. Caution: Servicing shall be done by supplier-authorized service personnel, so as to minimize the risk of possible ignition due to incorrect parts or improper service.

⚠ DANGER ⚠

⚠ WARNING ⚠

1. DANGER: Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

2. DANGER: Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.

All rights reserved. Reproduction without written permission is prohibited.

SERIAL NUMBER INFORMATION

The serial number of all self-contained refrigerators and freezers is located inside the unit on the left-hand side near the top on the wall.

Always have the serial number of your unit available when calling for parts or service.

This manual covers standard units only. If you have a custom unit, consult the customer service department at the number listed on the last page.

RECEIVING AND INSPECTING THE EQUIPMENT

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.

2. If damaged, open and inspect the contents with the carrier.

3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.

4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.

5. Be certain to check the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.

6. Freight carriers can supply the necessary damage forms upon request.

7. Retain all crating material until an inspection has been made or waived.

INSTALLATION

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 cabinet and contents. A fully loaded unit can weigh as much as 1500 pounds. Reinforce the floor as necessary to provide for maximum loading. For the most efficient refrigeration, be sure to provide good air circulation inside and out.

Inside cabinet

Do not pack the units so full that air cannot circulate. The refrigerated air is discharged at the top rear of the unit. It is important to allow for proper air flow from the top rear to the bottom of the unit. Obstructions to this air flow can cause evaporator coil freeze-ups and loss of temperature or overflow of water from the evaporator drain pan. The shelves have a rear turn-up on them to prevent this. However, bags and other items can still be located too far to the rear of the cabinet. Air is brought into the evaporator coil with fans mounted to the front of the coil.

Outside cabinet

Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is recommended that the unit be installed no closer than 2" from any wall with at least 12" of clear space above the unit.

Leveling

A level cabinet looks better and will perform better because the doors will line up with the frames properly. Use a level to make sure the unit is level from front to back and side to side. Units supplied with legs will have adjustable bullet feet to make the necessary adjustments. If the unit is supplied with casters, no adjustments are available. Ensure the floor where the unit is to be located is level.

Stabilizing

All models are supplied with casters for your convenience. It is very important, however, that the cabinet be installed in a stable condition with the front wheels locked while in use.

Should it become necessary to lay the unit on its side or back for any reason, allow at least 24 hours before start-up to allow compressor oil to flow back into place. Failure to meet this requirement can cause compressor failure and unit damage.



Unit repairs will not be subject to standard unit warranties if due to improper installation procedures.



The unit must be turned OFF and disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

OPERATION



Do not throw items into the storage area. Failure to heed these recommendations could result in damage to the interior of the cabinet.

Refrigerated cycle

Refrigerators:

During the refrigeration cycle, the evaporator fans wilt run continuously even when one or more doors are open. The door switch will activate the lights when opened.

1. Every 6 hours, the unit will turn off and to allow the evaporator coil to defrost. The controller now displays defrost symbol. When the coil temperature reaches 41°F or after 20 minutes of defrost, the unit will turn on again.
2. Anti-condensation heaters on door frames work in conjunction with the compressor.
3. The factory setting for the temperature range is 33° to 41° F.

MAINTENANCE

The unit must be turned OFF and disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

Refrigerators and Freezers

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and plastic and can damage the breaker strips and gaskets.

Cleaning the Condenser Coil

The condenser coil requires regular cleaning and it is recommended every 90 days. In some instances, you may find that there is a large amount of debris and dust or grease accumulated prior to the 90 day time frame. In these cases the condenser coil should be cleaned every 30 days.

If the build up 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 cleaning with the de-greasing agent and then blown through with compressed air.

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 any warranties associated with the compressor or cost to replace the compressor.



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.

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercial-grade condenser cleaner may be required.

Stainless Steel Care and Cleaning

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steels surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust of discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.



NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

MAINTENANCE

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

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. It is always good to rub with the grain of the steel.

There are also stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer.

Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.



Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Gasket Maintenance

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. Do not 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 don't require the use of tools or authorized service technicians. The gaskets are "Dart" style and can be pulled out of the grove in the door and replaced by pressing the new one back into place.

Doors/Hinges

Over time and with heavy use, door hinges may become loose. If the door is beginning to sag, 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.

Drain Maintenance

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it into 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 starts to collect 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 because this may cause water to back up and overflow the drain pans.

TROUBLE SHOOTING

Before requesting any service on your unit, please check the following points. Please note that this guide only as a reference solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing unit runs for long time.	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in Completely. Remove gasket and wash with soap and water. Replace if necessary.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil up.	Unplug unit and allow coil to defrost. Make sure temperature setting is not too lower. Ensure that door gasket(s) are sealing properly.
Cabinet inside temperature is too high.	Temperature setting is too high.	Set parameter to lower temperature.
	Air flow is blocking.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Evaporator coil ice up.	Inspect the defrost heater if the fuse is burned. Inspect the temperature controller if the defrost parameter setting is wrong
Cabinet Noisy	Parts are loose	Fastening loose parts



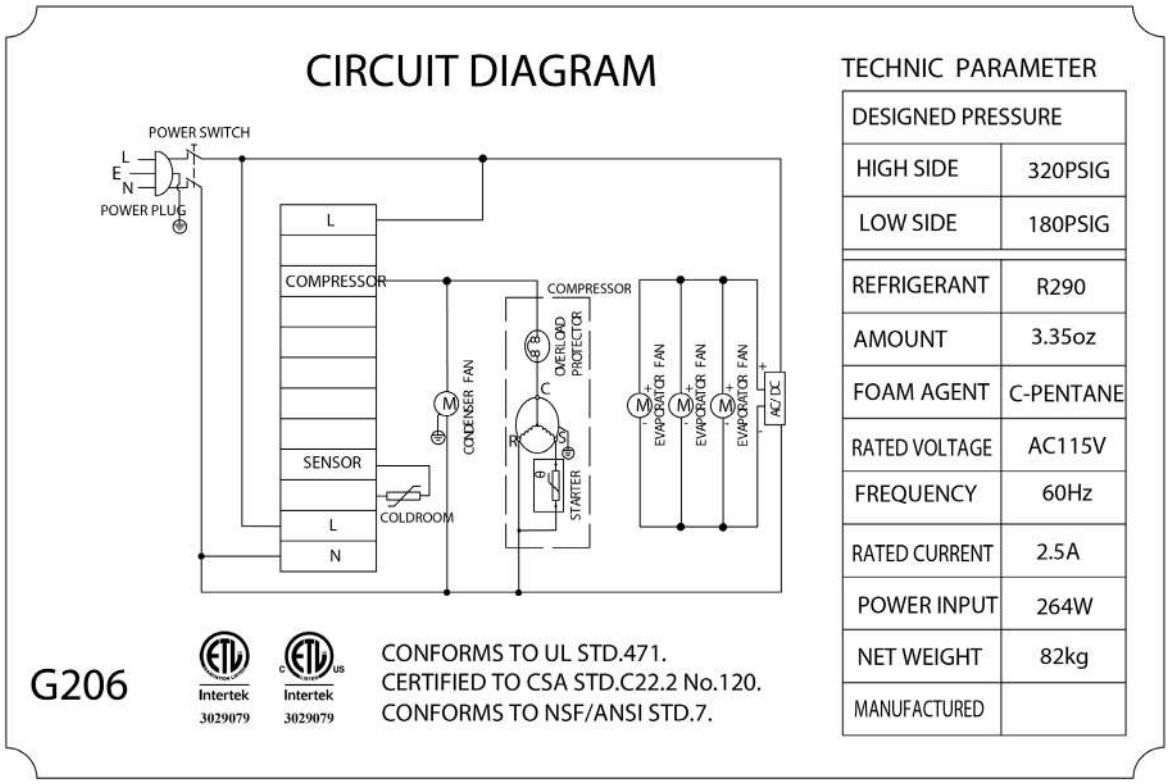
This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information: www.P65Warnings.ca.gov

The optimum performance temperature is a Maximum of an ambient temperature of 85^{0}F. If this appliance is operated at or above 95^{0}F ambient and humidity above 70% the unit will cease to function properly and would not be covered by the warranty. This equipment works best in a controlled environment, (indoors), with ambient temperature below 85°F (29°C).

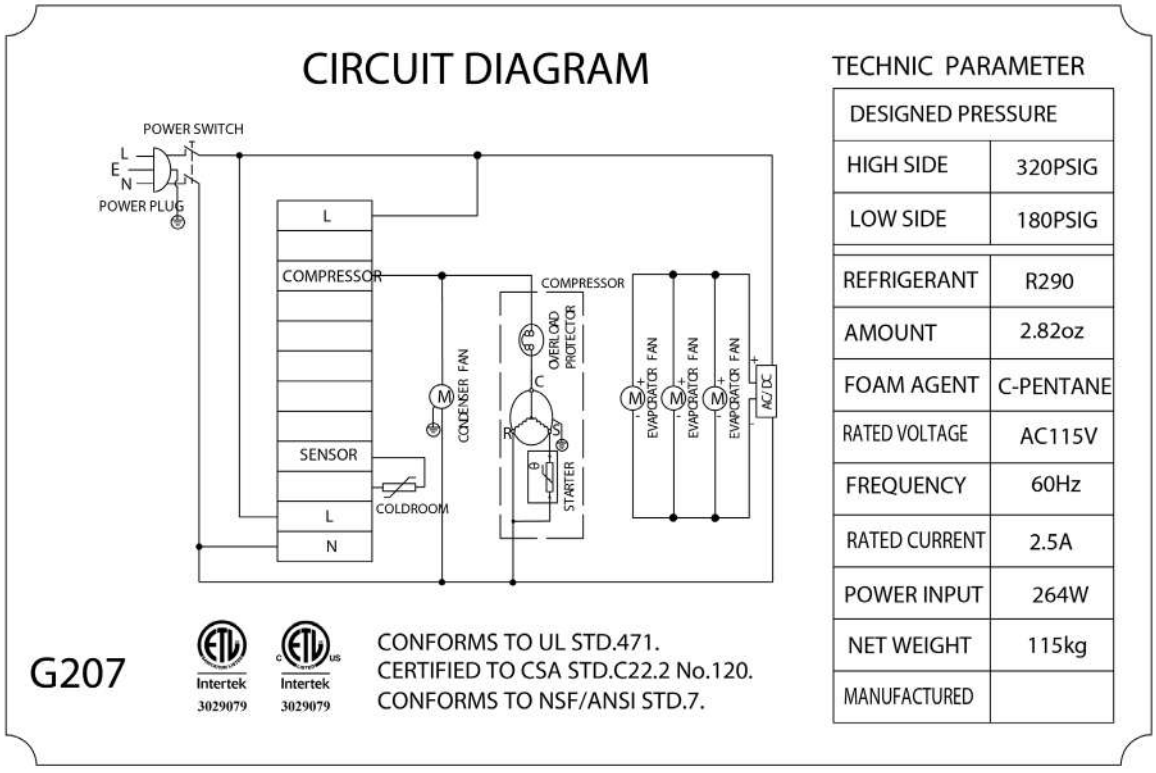
CAUTION: If this equipment is operated outside these conditions, maintaining temperature and excessive frost accumulation with the equipment will occur that are not covered by the warranty.

WIRING DIAGRAMS

KIN50BC-HC



KIN65BC-HC



KOOL-IT INFINITY

Creating Endless Possibilities

MVP GROUP
www.mvpgroupcorp.com

3560 NW 56th Street
Fort Lauderdale, FL 33309

Tel.: 786.600.4687
Sales@mvpgroupcorp.com

Intertek Intertek