



VACCINE REFRIGERATORS & FREEZERS

Refrigerators

**FF7LBIVAC FF28LWHVAC
FF511LBIVAC FF590VAC
FFAR24LVAC**

Freezers

**FS24LVAC FS30LVAC
FS407LBIVAC VT65MLBIVAC**

INSTRUCTION MANUAL

**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES
AND OPERATING INSTRUCTIONS.**

Write Model & Serial Numbers here:

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IMPORTANT SAFEGUARDS

Your safety and the safety of others are very important to us.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages. You can be killed or seriously injured if you don't follow instructions.

Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:

DANGER

- Plug appliance into a grounded 3 prong outlet.
- Do not remove ground prong, nor use a 3/2 adapter.
- Do not use an extension cord.
- It is recommended that a separate circuit serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Unplug the unit or disconnect power before servicing or cleaning. Failure to do so can result in electrical shock or death.
- Do not connect or disconnect the electric plug when your hands are wet.
- After servicing, replace all parts and panels before operating.
- Use nonflammable cleaners.
- Keep flammable materials and vapors, such as gasoline, away from appliances.

WARNING

FOLLOW WARNING CALL-OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL.

- Use two or more people to move and install appliance.
- To ensure proper ventilation for your appliance, the front of the appliance must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This unit must be installed in an area protected from the elements, such as wind, rain, water spray or drips.
- The appliance should not be located next to ovens, grills or other sources of high heat.
- The appliance must be installed with all electrical, water and drain connections in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances, is required.
- Do not kink or pinch the power supply cord of the appliance.
- The size of the fuse (or circuit breaker) should be 15 amperes.
- It is important that the appliance be leveled in order to work properly. You may need to make several adjustments to level it.
- Be sure your appliance is properly installed, per the instructions in this manual.
- Children should never be allowed to sit or stand on any part of the appliance.
- Flammable materials should not be stored in or on the unit.
- All installations must be in accordance with local plumbing code requirements.

- Make certain that the pipes are not pinched, kinked or damaged during installation.
- Check for leaks after connection.
- Never allow children to operate, play with or crawl inside the appliance.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Use this appliance only for its intended purpose as described in this *Instruction Manual*.
- Keep fingers out of the “pinch point” areas. Clearances between the door and cabinet are necessarily small. Be careful closing doors when children are in the area.

DANGER! *Risk of child entrapment!*

Old appliances can represent a suffocation hazard to children.

- Remove doors from your old appliance.
- Leave shelves in place so that children cannot easily climb inside.
- If old appliance contains refrigerants, it must be recycled by a licensed service or disposal company.

– SAVE THESE INSTRUCTIONS –

TIPS FOR SAVING ENERGY

- Try not to open the door too often, especially when the weather is hot and humid. Once you open the door, try to close it as soon as possible.
- **When the unit is built-in:** While this unit can be installed under a counter and the compressor cooling is fan-assisted, an air gap of 2” between the rear of the unit and the wall or counter surface behind is strongly recommended. This will enhance cooling and reduce energy waste. Also leave at least 3/16” on both sides and 1/16” at the top. Be sure that airflow under the appliance is not blocked.
- **When the appliance is used as a free-standing unit:** When placing your unit, make sure you allow at least 4” of clearance at the sides, rear and top to allow for adequate airflow.
- Set the thermostat from a higher to lower setting whenever possible, depending on how full the appliance is or what the ambient temperature is.
- Keep the unit out of direct sunlight.
- Periodically, check that the unit’s door seals well and that the contents do not prevent the door from closing.

BEFORE USING FOR THE FIRST TIME

These instructions are important, and we request you read them before using this appliance. They describe the appliance and the correct and safe way to use it.

Before connecting the appliance to the power supply, leave it standing for at least 8 hours. This allows the refrigerant to drain back into the compressor and reduces the risk of malfunctions in the cooling system caused by shipping.

Clean the appliance thoroughly, especially the interior. (See *Cleaning the Appliance* on page 12.) Proper grounding must be ensured to reduce the risk of shock and fire. Do not cut or remove the grounding plug! Connect to a 120V, 60Hz grounded AC outlet having a minimum 15 amps. Do not use an extension cord. Use a three-prong plug with a three-prong grounded wall outlet. If you do not have one, have a certified electrician install the proper outlet.

UNPACKING THE APPLIANCE

Remove tape and clean off any residual glue from the appliance surfaces before turning the unit on. Apply some liquid dish detergent over the residue with your fingers, wipe down using warm water, then dry.

In order to prevent damage to the surface of your appliance, do not use rubbing alcohol, flammable fluids, abrasive cleaners or sharp tools when removing the packing tape and glue.

Discard or recycle all packaging material.

Clean the inside of your appliance prior to operation. Refer to the *Cleaning the Appliance* section on pages 12 - 13.

ELECTRICAL REQUIREMENTS

Before moving your appliance into its desired location, it is important to check that the proper electrical connection will be used.

Recommended grounding method:

A 115 Volt, 60 Hz., AC only, 15- or 20-amp fused, grounded electrical supply is required.

It is recommended that a separate circuit serving only your appliance be provided. Use an outlet that cannot be turned off by a switch.

Do not use an extension cord.

Use a three-prong plug with a three-prong grounded wall outlet. If you do not have one, have a certified electrician install the proper outlet.

NOTE: Be sure to unplug the appliance prior to installation, cleaning or general maintenance.

WARNING:



- Plug into a grounded 3 prong outlet.
- Do not remove ground prong.
- Do not use an adapter.
- Do not use an extension cord.

Failure to follow these instructions can result in fire, electrical shock or death.

INSTALLATION

POSITIONING YOUR APPLIANCE

 **WARNING:** Two or more people are required to move and/or install this appliance. Failure to do so may cause back or other injury.

1. Choose a location for the appliance that has a strong, level floor. If such a place is unavailable, be sure to adjust the rotating leg supports such that the unit is always kept level.
2. **Refrigerator models FF511LBIVAC/ADA, FF590VAC, and FF7LBIVAC/ADA and freezer models FS407LBIVAC/ADA and VT65MLBIVAC/ADA are capable of built-in installation. If the appliance is to be built in,** your appliance needs at least 1/16” of air space at the top, 3/16” on the sides, and 2” at the rear to allow for proper air ventilation. Be sure that airflow under the appliance is not blocked. If the appliance is installed next to a fixed wall, provide at least 2½” of room on the hinge side to allow for the door to swing open.
3. **For models that are to be used freestanding,** allow at least 4” of clearance at the top, back and sides to allow for proper air circulation.
4. Avoid direct sunlight and heat. Light can discolor the finish. In addition, when placed near a heat source such as stove or direct sunlight, the appliance will consume more electricity. Similarly, avoid installing in relatively cold locations: Do not install in a place where the temperature will fall below 55°F (13°C).
5. Avoid moisture. If placed near a sink or water faucet, the evaporator will frost faster because of the higher humidity.

 **WARNING: Explosion Hazard:** Keep flammable materials and vapors, such as gasoline, away from the refrigerator. Failure to do so can result in explosion, fire or even death.

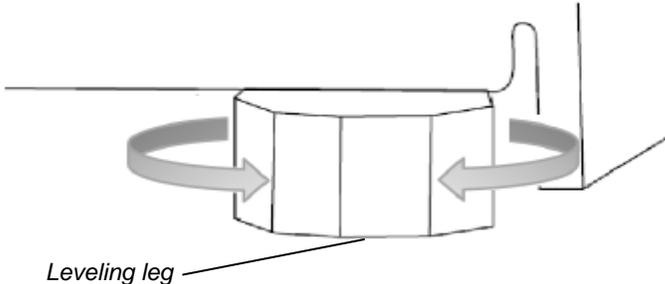
ADJUSTING THE TILT

If your appliance seems unsteady or you would like the door to close more easily, you can use the four leveling legs to adjust the tilt of the unit.

Be sure that the unit is in its final position when making adjustments to the tilt, and that it is plugged into a grounded 3-prong outlet.

WARNING:

 Two or more people are required to move and/or install the appliance. Failure to do so may cause back or other injury.



- Turning a leveling leg to the right will lower the appliance toward the position of the leg. Likewise, turning to the left will raise the unit away from the leg.
- Several turns of the leveling legs may be required before the tilt of the appliance is properly adjusted.
- Turning both front legs the same amount to the left will tilt the appliance to the rear. This adjustment makes it easier for the door to close.

NOTE: It is easier to adjust the leveling legs if someone else pushes against the top of the appliance to take the weight off the legs.

TEMPERATURE CONTROL

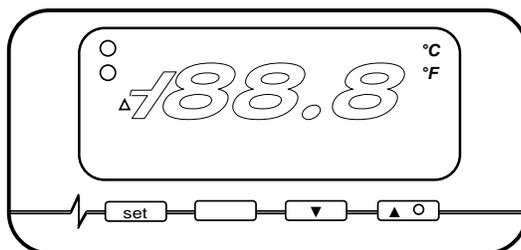
TURNING THE APPLIANCE ON AND OFF

The appliance turns on automatically when the power cord is plugged into a 120V AC, 60Hz electrical outlet. Similarly, it is turned off by disconnecting the power cord.

SETTING THE THERMOSTAT

The internal temperature of this appliance is controlled by an EVK 201 digital thermostat located either on the grille panel below the door, inside the refrigerator, or on top of the cabinet.

If you find it necessary to change the temperature setting for your digital thermostat-controlled appliance, please refer to the following instructions. The front panel of the thermostat is illustrated here:



During normal operation, the display shows the internal cabinet temperature, which is measured by a probe set onto the interior wall of the cabinet.

To see the *SET POINT*:

The temperature at which the appliance is set to operate is called the *set point*. To see what this temperature is, push and immediately release the **set** key. The snowflake-shaped LED will flash and the display will show the *set point* value. Wait 15 seconds and the inside temperature will display again.

NOTE: At the factory, refrigerator models are typically set at 4°C, and freezers at -18°C.

To change the *SET POINT*:

Push **set** and within 15 seconds, press the ▲ or ▼ key until the desired *set point* is shown on the display. The new setting will be memorized after 15 seconds provided no other keys are pushed, or you can press the **set** key immediately.

Notes:

1. The minimum and maximum limits of the temperature range of your thermostat are preset and locked by us. For refrigerator models, that range is 33°F to 40°F. For freezers, the range is -25°C to -1°C. To reset these ranges, either call us or find information on our website under *Troubleshooting*.
2. If the appliance is unplugged, has lost power, or is turned off, you must wait 3 to 5 minutes before restarting the unit. If you attempt to restart before this time delay, the appliance will not start.

CARE OF THE APPLIANCE

DEFROSTING

There is usually no need to defrost the **refrigerator models** because any ice deposited on the interior is automatically defrosted. Ice deposits on the inner back wall during compressor operation. Later on, when the compressor is not operating, the ice defrosts and water drains through the outlet in the inner back wall into the drain pan situated above the compressor where it evaporates. If you see water building up in the rear of the unit, check that the drain trough is not clogged. Use a pipe cleaner or a piece of flexible wire. During extremely hot and humid weather, some ice may build up. If necessary, remove contents, unplug the unit and allow defrosting. A hair dryer may facilitate the process.

Freezer models require manual defrosting. No internal fans are present, and ice will build up along the cooling coils. Periodically defrost the ice (recommended when the ice level reaches a thickness of 1/4 to 1/2 inch). *NEVER USE A METAL INSTRUMENT* as you can damage the cooling coils, which often cannot be repaired; this will also void your warranty. To defrost, disconnect from the power supply, empty the contents, provide a tray in the bottom to collect water, and use a hairdryer or other source of warm air to melt the ice (or leave the door open and the power off for 24 to 48 hours).

CLEANING THE APPLIANCE

NOTE: To prevent the buildup of odors, clean the appliance about once a month. Follow the procedure below for cleaning:

1. Disconnect from power.
2. Remove any parts that can be taken out of the cabinet, such as drawers.
3. Using a clean sponge or soft cloth, hand wash, rinse and dry removable parts and interior surfaces thoroughly. Use a mild detergent in warm water. **DO NOT** use abrasive or harsh cleansers such as window sprays, scouring cleansers, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products. **DO NOT** use harsh cleaning tools such as paper towels or scouring pads, as these can scratch or damage the surfaces of the refrigerator.
4. For stainless steel and painted metal exterior surfaces, use a clean sponge or soft cloth and a mild detergent in warm water. **DO NOT** use abrasive or harsh cleaners, or cleaners containing chlorine, as these can scratch or damage the material. Using a soft cloth, dry thoroughly.
5. To help with removing odors, you can use a mixture of warm water and baking soda (2 tbs to 1 qt of water) to wash the interior walls.
6. After cleaning, replace all of the parts that were removed from the appliance.

7. The condenser coils, located on the back or behind the base grille, should also be cleaned regularly. This may be as often as every other month. Cleaning the condenser coils can help reduce how much energy the appliance uses.

If necessary, remove the base grille (see *Removing / Replacing the Base Grille* on page 13). When the condenser coils are dusty or dirty, use a vacuum cleaner with an extension attachment.

Replace the base grille.

8. After cleaning the appliance, plug in or reconnect power.

VACATION

If the appliance will be turned off prior to your departure, follow these steps.

1. Remove contents from the appliance.
2. Unplug the appliance.
3. Clean the appliance. See *Cleaning the Appliance* on pages 12-13.
4. Prop the door open so that sufficient air can enter the appliance. Do so by taping a rubber or wooden block to the top of the door. Allowing air to flow into the appliance prevents the buildup of odor and mold.

MOVING THE APPLIANCE

Follow the instructions below to prepare your appliance when moving to a new location.

1. Remove all contents.
2. Unplug the appliance.
3. Clean, wipe, and dry the unit completely.
4. Tape down all removable parts so they don't shift and rattle during the move.
5. Tape the door shut and tape the power cord to the rear of the unit.

WARNING:



Two or more people are required to move and/or install the appliance. Failure to do so may cause back or other injury.

Important information about moving your appliance

Your appliance is heavy. When moving the unit for cleaning or maintenance, cover the floor with cardboard or hardboard to prevent damaging your floor. You should always pull the unit straight out when moving it. Do not wiggle or "walk" the appliance when trying to move it, as this can cause floor damage.

REMOVING / REPLACING THE BASE GRILLE (on some models)

Required Tools: Phillips screwdriver

To remove the base grille:

1. Open the refrigerator door.
2. Remove the two screws on either side of the base grille with a Phillips screwdriver.
3. Release and remove the base grille from the unit by pulling forward. The digital thermostat should stay in place.

To replace the base grille:

1. Open the refrigerator door.
2. Fix the grille in place by tightening the two screws.

DISPOSING OF A WORN-OUT APPLIANCE

- When an appliance finally wears out, dispose of it.
- Before you dispose of your old appliance, take the door or doors off but leave the shelves and drawers in place so that children cannot easily climb inside.
- The refrigeration system of the appliance is filled with refrigerant and insulating substances which should be separately recycled. Either have a licensed appliance repair company or dealer remove the appliance or call your local recycling office for the appropriate disposal information.
- For the sake of environmental protection, be careful not to damage the rear wall of the appliance (the condenser unit or the tubes) when moving the appliance, or any part of the refrigeration system inside the appliance.
- This appliance is 100% CFC-free, but the coolant is under pressure and puncturing the sealed system could be dangerous. The coolant used in the sealed system is non-toxic.
- Many older appliances may contain refrigerants that are harmful to the environment, and should be recycled by a lawfully licensed company.

PROBLEMS WITH THE APPLIANCE

Many problems can be resolved without the need for a service call. Try the following list as a reference to potential solutions of common problems.

PROBLEM: The appliance is not operating.

- Is the power supply cord unplugged? Plug into a grounded 3-prong outlet.
- Has a fuse blown or a circuit breaker been tripped? Replace the fuse or reset the circuit.
- Is the thermostat incorrectly set? See *Temperature Control* section on pages 11-12.

PROBLEM: The motor is constantly running, or running too much

- Is it hotter than usual where the refrigerator is? At normal temperatures, the motor will typically run between 40% and 80% of the time. The motor will run even longer when the unit is in an unusually warm environment.
- Has a large amount of product been added to the appliance? The more that is added, the longer it will take for the unit to cool down. During this process, the motor will run longer.
- Is the door frequently opened? Warm air entering the appliance causes the motor to run longer. Keep the door closed as much as possible.
- Is the thermostat set correctly? See *Temperature Control* on pages 11-12.
- Is the door completely closed? Push the door firmly shut.
- Are the condenser coils dirty? This prevents proper air transfer, and causes the motor to work harder. Clean the condenser coils. See *Cleaning the Appliance* section on pages 12 - 13, and refer to #7.

PROBLEM: The temperature in the cabinet is too warm

- Have you just added a large amount of product to the appliance? This will warm the interior of the unit until it is able to cool down to the correct temperature.
- Is the thermostat set correctly? See *Temperature Control* on pages 11-12.

PROBLEM: There is excessive moisture inside the appliance

- Is the door opened frequently? If so, humidity from the room will enter the appliance and cause moisture to build up. This will happen even more if the air in the room is very humid.

PROBLEM: The door is hard to open

- Is the door gasket dirty or sticky? Clean the gasket and the surfaces that it touches. Rub a thin coat of paraffin wax on the gasket after cleaning.

NOTES ON VACCINE STORAGE

[Recommendations are based on a report from CDC, the Centers for Disease Control and Prevention. For more information, visit www.cdc.gov/vaccines]

Vaccines are fragile and they must be maintained at recommended temperatures from the time they are manufactured until they are administered. This appliance is designed to keep your vaccines at the proper constant temperature while they are stored inside.

Vaccine Storage Temperatures

Vaccines are sensitive and lose their potency if exposed to temperatures outside the required temperatures (heat or cold).

Live Vaccines- These vaccines **tolerate freezing temperatures** but deteriorate rapidly after removal from the freezer

All varicella-containing vaccines (VAR, Varivax; ZOS, Zostavax; and MMRV, ProQuad) should be stored in a continuous frozen state, between **-58 °F and +5 °F (-50°C and -15°C)**.

Inactivated Vaccines - These vaccines are **damaged by exposure to freezing temperatures**. However, they can tolerate short time out of refrigeration.

All inactivated vaccines require refrigerator storage temperatures between **35°F and 46°F (2°C and 8°C)**, with a desired average temperature of 40°F (5°C). The following live attenuated vaccines must also be kept at refrigerator temperature: influenza (LAIV, FluMist); rotavirus (RV1, Rotarix and RV5, RotaTeq); typhoid (Ty21-A, Vivotif); and yellow fever (YF-Vax). Review each manufacturer's instructions in the product information for vaccine specific storage temperatures. Aim for **40° F (+5 °C)** to keep temperatures from getting too warm or cold.

The measles, mumps, rubella vaccine (MMR) can be stored either in the freezer or the refrigerator.

Freezing of vaccine is considered to be the main reason for vaccine damage. Freezing is where vaccines are exposed to temperatures at or below 0°C. Although the vaccines may not visually appear solid or change in appearance if exposed to these temperatures they are considered to be damaged. As such, visual inspection of vaccines must be considered unreliable when assuring vaccine was stored under appropriate conditions.

Live attenuated vaccines and some inactivated vaccines **must be protected from direct sunlight or fluorescent light**. The manufacturer's product information indicates if the vaccine must be protected from light.

Vaccine Storage Equipment

Vaccine storage equipment should be selected carefully, used properly, maintained regularly (including professional servicing when needed), and monitored consistently to ensure the recommended temperatures are maintained.

- a. Store vaccine in storage units designated specifically for biologics. If biologic specimens must be stored in the same unit, these should be stored on a lower shelf to prevent contamination. Food and drinks should never be stored in the same unit with vaccines.
- b. Read and document refrigerator and freezer temperatures at least twice each workday- in the morning and before the end of the workday. Keep temperature logs for at least 3 years.
- c. Good air circulation around the vaccine storage unit is essential for proper heat exchange and cooling functions. The unit should be in a well-ventilated room with space around the sides and top and at least 4” between the unit and a wall or 2” if capable of built-in installation. Nothing should block the cover of the motor compartment and the unit should be level and stand firmly with at least 1 to 2” between the bottom of the unit and the floor.
- d. Store vaccines on the shelves away from the walls and vents in the part of the unit best able to maintain the required temperature.
- e. Store unopened and opened vaccines in their original box with the lid in place until administration. This practice also helps to ensure different vaccines are not stored together in the same bins or containers which can lead to vaccine administration errors. And in the event of a power failure, studies have shown storing vaccines in the box helps to maintain the vaccine at the appropriate temperature.

Temperature Monitoring Devices

Thermometers with alarm function

Thermometers are a critical part of good storage and handling practice. The freezer and the refrigerator unit or compartment should each have its own thermometer. For measuring vaccine storage unit temperatures, CDC recommends using only **calibrated thermometers with a Certificate of Traceability and Calibration.**

CDC recommends thermometers with the following characteristics:

- Provide continuous monitoring information with an active display.
- Be a digital thermometer with a probe in a glycol-filled bottle.
- Include an alarm for out-of-range temperatures.
- Have a reset button if using a thermometer with a min/max display.
- Be capable of showing current temperature as well as minimum and maximum temperatures.
- Have a low battery indicator.

Temperature Sensors

CDC recommends thermometers that employ temperature probes. Probes are available in two forms: a standard probe that will measure air temperature and a bio-safe glycol-encased probe (i.e., probe suspended in glycol) that will measure liquid temperature. Glycol-encased probes can provide a more accurate reading of actual vaccine temperature and are therefore recommended by CDC.

Data Loggers

CDC recommends using digital data loggers for continuous temperature monitoring in vaccine storage units. These miniature electronic devices may be programmed to record temperatures at intervals throughout the day, with the frequency of reading set by the user. Digital data logger

thermometers are capable of recording hundreds or even thousands of individual temperature readings.

Diluents

Vaccines that must be reconstituted are shipped with diluents specific to that vaccine. Vaccine diluents are not all the same; some contain vaccine antigen. As with vaccines, diluents should be stored according to the guidelines in the manufacturer's product information. When feasible, diluents that require refrigeration should be stored with their corresponding vaccines. Never store any diluent in the freezer because the vials are not designed for freezer storage and could crack.

Electrical Supply

To maintain the proper temperature ranges, the freezer and refrigerator must be in good working condition and they must have power at all times. There are several things that can be done to prevent problems:

- Place the storage unit near enough to an outlet so that the cord is not a tripping hazard and an extension cord is not necessary.
- Make sure the outlet is not controlled by a light switch.
- Place a "DO NOT UNPLUG" sign next to the outlet **and its controlling circuit breaker**. If these are not accessible or visible, place the sign as near as possible so that people accessing the outlet or circuit breaker are likely to see it.
- Storage units should be plugged directly into wall outlets; multi-strip outlets should not be used. If possible, do not plug more than one appliance into the outlet to avoid tripping the circuit breaker.
- If you have a backup power supply for your facility, make sure it is in working order and tested regularly.
- If you do not have a backup power supply, arrange at least one alternate vaccine storage location that has proper refrigerator and freezer units, temperature monitoring capability, and backup power where your vaccine can be moved in the event of a power outage. Record this information in your *Vaccine Management Plan*.
- Plug guards or safety-lock plugs should be put in place to prevent someone from inadvertently unplugging the unit.
- The circuit breakers can also be labeled to alert janitors and electricians not to unplug vaccine storage units or turn off the power. This can be done by posting a warning sign near the electrical outlet, on the storage unit, and at the circuit breaker box. The warning sign should include emergency contact information.

Vaccine Storage Troubleshooting

In addition to temperature monitoring, a physical inspection of the storage unit should be performed daily. An inspection should include the following:

- Are the vaccines placed properly in the unit?
- Are the vaccines in their original boxes?

- Are vaccines being stored away from the walls, coils, and vent and not being stored in the doors?

During a work day it is easy for vaccines to be shifted into an area of the storage unit where the temperature may not be appropriate or stable, such as against a wall, under a cold air vent or in the door.

While it is important to take measures to prevent problems, equally important is taking immediate corrective action when a problem does exist, for example when the storage unit temperature falls outside the recommended range. It is very important that staff know whom to contact in case of a malfunction or disaster.

If the problem is short-term (usually 2 hours or less) and depending on outside ambient temperature, the storage unit temperature can probably be maintained with the water containers in the refrigerator, with frozen packs or blue ice in the freezer, and by keeping the unit doors closed. If there is an extended period of time before the situation can be corrected and there are no other storage units available on site, the vaccine should be moved to the backup storage facility using the guidelines in the emergency plan.

Maintenance of the Vaccine Refrigerator or Freezer

- Report breakdowns immediately and arrange for alternative monitored storage for vaccines while the appliance is being repaired.
- Regularly check the door seals to ensure a good seal is maintained. Replace the seals if they are damaged or cold air is leaking from the appliance.
- Defrost the appliance regularly, if required, to prevent build-up of ice which will result in unstable temperatures. Regular defrosting also aids in efficient functioning of your appliance.
- If there are exposed coils on the back of the appliance, keep them clean and dust-free to improve operating efficiency.

Checking the Door Seal

To check that the vaccine storage unit door is sealing properly:

1. Place a thin paper strip against the cabinet front.
2. Close the door.
3. Pull the paper strip. If it moves easily or falls away by itself, the door and the rubber-like seal need to be adjusted.
4. Check all the way around the door. Pay particular attention to the corners.
5. Based on this assessment, if a problem with the door seal or hinges is suspected, contact a trained repair technician.

Checking if the Thermometer Works

A slight variation in temperature is often seen from one thermometer reading to another, even when the vaccine storage unit thermostat is set at a particular temperature. This is normal. If the thermometer reading does not fluctuate at all over several readings, temporarily remove the thermometer from the storage unit and place it outside the unit at room temperature. Check whether the temperature reading rises. If no change in the temperature reading occurs, the thermometer is faulty and needs to be replaced.

LIMITED WARRANTY

2-YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for two years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory-specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for two years from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damage during handling or breakage.

5-YEAR COMPRESSOR WARRANTY

The compressor is covered for 5 years.

Replacement does not include labor.

ITEMS WARRANTOR WILL NOT PAY FOR:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by warrantor.
4. Replacement parts or repair labor costs for units operated outside the United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Expenses for travel and transportation for product service in remote locations.
7. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

DISCLAIMER OF IMPLIED WARRANTIES – LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR. WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

WARNING! This product may contain chemicals known to the state of California to cause cancer or birth defects or other reproductive harm. For more information, visit: www.summitappliance.com/prop65

Chemicals known by the manufacturer to be present in this product in concentrations higher than threshold limits: NONE

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