

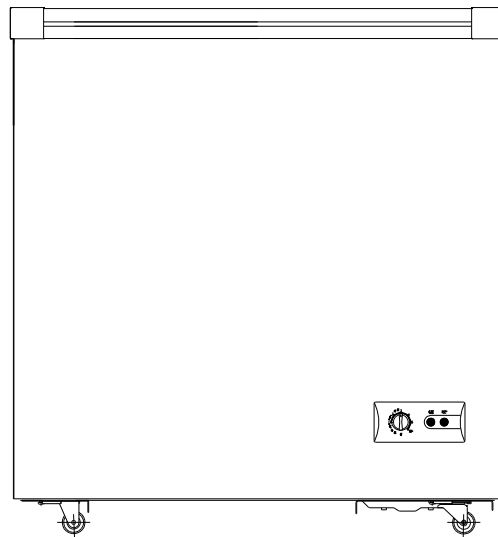


# USER MANUAL

DISPLAY FREEZER

## KoolMore Flat Top Ice Cream Display Freezer

Model: KM-ICD-7C



*Before using, please read the operating instructions carefully to ensure proper application and achieve satisfactory results.*

For any service-related issues, please contact us:



718-576-6342



support@koolmore.com

***Stay informed with the latest information  
for your KoolMore Appliance.***

**If you need any assistance or have questions, our customer  
support team is here to help.**



**718-576-6342**



**support@koolmore.com**

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# Safety


**! Caution:**

1. Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.
2. Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
3. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
4. Do not damage the refrigerant circuit.
5. Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
6. The ambient temperature and humidity conditions of the cooler climate class following the tab below:

Test Room Climate Class	Dry Bulb Temperature (°F)	Relative Humidity (%)	Dew Point (°F)	Water Vapor Mass in Dry Air (gr/lb)
0	68	50	48.7	51.1
1	60.8	80	54.7	63.7
2	71.6	50	50.5	57.2
3	73.4	60	59.4	75.6
4	77	65	63.3	83.9
5	80.6	75	70	110.6
5	104	40	75	131.7
5	104	75	86	191

*Note: Water vapor mass in dry air has been converted to grains per pound (1 g/kg ≈ 7 grains per pound). Temperatures have been converted from Celsius to Fahrenheit using the formula: °F = (°C × 9/5) + 32. The note regarding water vapor mass remains the same:*

*Note: The water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the freezers. Therefore, the order of the climate class in the table is based on the water vapor mass column.*

	Refrigerant class A3 per ANSI/ASHRAE 34
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**Warning!** Do not damage the cooling fluid circuit

**Warning!** Do not damage walls of the machine: the cooling fluid circuit may damage

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

**Warning!** The equipment must not be used by persons (including children) whose physical, sensorial, or mental capacities are reduced, or who lack experience and know-how, unless they have been provided, by means of a person responsible for their safety, with suitable monitoring or instructions about the use of the equipment. Children must be monitored to ensure they do not play with the equipment.

**Warning!** Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in

**Warning!** The appliance shall be installed in accordance with national wiring regulations.

**Warning!** Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.

**Warning!** The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for

operation.

**Warning!** The appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).

- Do not pierce or burn.
- Be aware that refrigerants may not contain an odour.

**Warning!** The appliance shall be stored so as to prevent mechanical damage from occurring.

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

**Notice!** Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.

**Notice!** Servicing shall only be performed as recommended by the equipment manufacturer.

Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.

**Notice!** Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts. The appliance is to be installed in accordance with the SafetyNotice! Any person involved in working on or breaking into a refrigerant circuit must hold a current, valid certificate from an industry-accredited assessment authority, authorizing their competence to handle refrigerants safely in accordance with industry-recognized assessment specifications.

- Servicing must only be performed as recommended by the equipment manufacturer. Maintenance and repairs that require additional skilled personnel must be carried out under the supervision of someone competent in the use of flammable refrigerants.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge unless supervised or instructed in its use by someone responsible for their safety.
- Children must be supervised to ensure they do not play with the appliance.
- Disposal of Appliance: Follow local regulations for disposal, particularly concerning the appliance's flammable blowing gas. Before scrapping the appliance, ensure the doors are removed to prevent children from becoming trapped inside.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid any hazards.
- This appliance is intended for use in household and similar applications such as:
  - Staff kitchens in shops, offices, and other working environments.
  - Farmhouses, hotels, motels, and other residential environments.
  - Catering and similar non-retail applications.
  - The appliance must not be installed in public corridors or lobbies.
- Installation should comply with the Safety Standard for Refrigeration Systems (ANSI/ASHRAE 15).
- Ensure that cabling is not exposed to wear, corrosion, excessive pressure, vibration, sharp edges, or other adverse environmental effects. This check should also consider aging and continual vibration from sources like compressors or fans.
- Before starting the Decommissioning Procedure, technicians must be fully familiar with the equipment and its details. It is good practice to recover all refrigerants safely. Before decommissioning, take an oil and refrigerant sample in case analysis is needed for reusing the recovered refrigerant. Ensure electrical power is available before starting the task.
- During refrigerant removal for servicing or decommissioning, it is recommended to remove all refrigerants safely.
- The recovery equipment must be in good working condition with instructions available and suitable for recovering all applicable refrigerants, including flammable refrigerants when necessary.
- Recovered refrigerants should be returned to the supplier in the proper recovery cylinder, with the relevant waste transfer note arranged. Do not mix refrigerants in recovery units or cylinders.
- The maximum loading of each type of shelf is 8 kg.
- All maintenance staff and others working in the area should be informed about the nature of the work being carried out. Avoid working in confined spaces.
- If any hot work is to be performed on the refrigeration equipment or related parts, suitable fire extinguishing equipment must be available. A dry chemical or CO2 fire extinguisher should be nearby during charging activities.

No Ignition Sources: When working on any refrigerating system that involves exposing pipework, do not use any sources of ignition that could lead to a risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept far away from the

installation, repair, removal, or disposal site, where refrigerant might be released into the surrounding space. Prior to beginning work, ensure that the area around the equipment has no flammable hazards or ignition risks. Clearly display "No Smoking" signs.

**Checking for Refrigerant Presence:** Use an appropriate refrigerant detector to check the area before and during the work, ensuring that the technician is aware of any potentially toxic or flammable atmospheres. The leak detection equipment used must be suitable for all applicable refrigerants (e.g., spark-free, adequately sealed, or intrinsically safe).

**Ensure Adequate Ventilation:** Make sure the work area is in an open space or adequately ventilated before breaking into the system or conducting any hot work. Ventilation must continue during the work to safely disperse any released refrigerant, preferably expelling it externally into the atmosphere.

**Changing Electrical Components:** When replacing electrical components, ensure they are suitable for the purpose and meet the correct specifications. Always follow the manufacturer's maintenance and service guidelines. If there is any doubt, consult the manufacturer's technical department for assistance.

**Detection of Flammable Refrigerants:** Never use potential sources of ignition when searching for or detecting refrigerant leaks. Devices like halide torches (or any other flame-based detectors) must not be used under any circumstances.

# Operation

## **Transportation and Placement:**

**Transporting the Freezer:** When moving the chest freezer, the cabinet should not be inclined more than 45 degrees to prevent damage to the compressor or the refrigeration system.

**Remove Packaging:** Before using the freezer, remove all packaging materials. Ensure the back of the freezer is at least 6 inches away from the wall, and both sides should be more than 6 inches away from any adjacent cabinet or wall for proper ventilation.

**Location:** Place the freezer in a well-ventilated, dry area. Avoid placing it in direct sunlight and keep it away from water sinks, heat sources, and any volatile or corrosive substances.

## **Power Source and Test-Running:**

**Wire Capacity:** The specified wire capacity is 7A with a wire section of 0.82mm<sup>2</sup>. Single-line or compound lines are acceptable. Install a 2.5A fuse for electric current protection. If the power cord is damaged, replace it with one that matches the same specification (7A and 0.82mm<sup>2</sup>).

**Power Supply Requirements:** The freezer requires a single-phase power supply, 60Hz, with a voltage range of 98-132V. If the voltage is unstable, a voltage stabilizer with a capacity of at least 1000W should be installed.

**Power Cycling:** Avoid frequent power cycling. If the freezer is turned off, wait at least 5 minutes before turning it on again to protect the compressor.

**Long-Term Storage:** If the freezer will not be used for an extended period, disconnect the power first and clean the unit. Ensure that the electrical circuit is checked before using the freezer again.

## **Operation of the Temperature Control Knob:**

- The temperature inside the cabinet can be controlled by adjusting the temperature control knob.
- Normally, the knob should be kept in an upright position to regulate the temperature. Turning the knob to the "FREEZING MAX/HI" position provides the strongest cooling and is suitable for fast freezing. However, do not keep the knob in this position for extended periods.

## **Food Storage Guidelines:**

- Ensure there is space between the stored food and the inner surfaces of the cabinet to allow for proper ventilation of cold air and even freezing.
- Avoid storing bottled or canned beverages with a freezing point higher than the cabinet's temperature if it is below zero.
- For moisture-sensitive foods or those that dry out quickly, wrap them in airtight food bags or plastic film to prevent odor transfer and reduce frost buildup.

- Do not store volatile or combustible gases and liquids, such as strong alkalis, strong acids, petrol, etc., in the freezer.
- This equipment is designed exclusively for storing ice cream and other frozen desserts.

### **Maintenance Instructions:**

- Clean the freezer regularly. Before cleaning, turn off the power, remove all food, and clean the interior with water or a small amount of neutral detergent.
- Do not use boiling water, acid, chemical solvents, petrol, oil, or abrasive cleaning powders.
- Ensure the freezer is dry after cleaning.
- For cleaning the door seal, use mild soapy water. After it dries naturally, apply a small amount of talcum powder to extend its service life.
- Clean the external surfaces with a soft cloth using water or a small amount of detergent. Keep the power supply, electrical cable, and plug away from water to avoid the risk of electric shock.
- Except for common minor issues, do not attempt to disassemble or repair the freezer yourself. Unauthorized repair of electrical parts like the compressor or temperature controller is forbidden.

### **Defrosting Instructions:**

- Defrost the freezer to improve efficiency when the frost inside the cabinet reaches 4-5mm thickness.
- To defrost, turn off the power, remove the frozen food, and leave the door open to allow the frost to melt. Use a soft cloth to absorb and clean up the water.
- Do not use sharp metal tools like steel brushes to remove frost, as they may damage the evaporator.

# Troubleshooting

Issue	Possible Problem	Solution
<b>The Indicator is not on. The compressor does not start.</b>	The plug is not connected to the socket.	Plug it in.
	No power.	Connect the socket with power.
<b>The Indicator is on, but the compressor does not work and only buzzes.</b>	The power voltage is $\leq 96V$ .	Use a power-regulator with more than 1000W power together.
	The power voltage is $\geq 132V$ .	Reduce opening times.
<b>The compressor stops a minute after starting and restarts after a few minutes, repeatedly.</b>	The door is opened too frequently.	Reduce opening times.
<b>The compressor works normally, but the temperature in the cabinet lowers too slowly.</b>	There is too much food in the cabinet and it is placed improperly.	Place foods properly and keep space between them for ventilation.
	The frost film is too thick.	Take out foods and defrost.
	The surface of the condenser is too dirty.	Stop and clean the condenser.
<b>The noise is too loud.</b>	The door does not seal.	Adjust the door seal.
	The freezer is not placed on an even surface.	Place it on an even surface.
	The fixing of the freezer is loose.	Tighten the fixing.
	There is contact between pipes.	Separate the pipes.

## The following are not faults:

- When the freezer is operating or after it has stopped for a while, the refrigerant in the pipes cycles and produces a "running water" sound. This is normal.
- The surface temperature of the compressor may reach up to 70°C to 80°C while it is functioning. This is not a fault.
- The back side of the freezer may feel hot during operation. This is typical and does not indicate a problem.
- During the rainy season, dew may form on the external surface of the cabinet. This is not a defect. Simply dry it with a cloth.



# WARRANTY

## LIMITED WARRANTY

Koolmore Supply, Inc. extends a limited warranty to the original purchaser, guaranteeing that this Koolmore product is free from manufacturing defects in material or workmanship for one year from the date of purchase.

Should you discover any such defect within the warranty period, Koolmore Supply, Inc., reserves the right to repair or replace the product without charge, or to cover the cost of replacement parts and repair labor needed to correct defects present at the time of purchase or resulting from regular usage, when the appliance has been installed, operated, and maintained as per the instructions provided.

At its sole discretion, Koolmore Supply Inc. may decide to replace the product. In such an event, your replacement appliance will carry the warranty for the remaining term of the original unit's warranty period.

This warranty is valid exclusively to the original purchaser of the product and only applicable within the United States. The warranty commences from the date of original consumer purchase. Proof of the original purchase date will be required to obtain service under this warranty.

Under this limited warranty, your sole and exclusive remedy will be product repair, as outlined above. All services must be provided by a Koolmore-designated service company.

To claim warranty or request repair service:

Email [support@koolmore.com](mailto:support@koolmore.com). Please include your name, address, phone number, warranty repair request, and a copy of your proof of purchase receipt. Alternatively, visit [koolmore.com](http://koolmore.com) and use the contact us page. A Koolmore customer service representative will promptly arrange service for your appliance.

We thank you for choosing Koolmore.

## WARRANTY EXCLUSIONS

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This limited warranty will not cover:

1. Failure of the product to perform during power failures or interruptions, or due to inadequate electrical service.
2. Damage incurred during transportation or handling.
3. Damage caused by accidents, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accidents, alterations, misuse, abuse, improper installation, repair, or maintenance. This includes using any external device that alters or converts the voltage or frequency of electricity.
5. Unauthorized product modifications, repairs by unauthorized centers, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance not aligned with the user's manual.
7. Use of incompatible accessories or components.
8. Any costs associated with repairs or replacements under these excluded circumstances shall be the responsibility of the consumer.



***KoolMore***