



OWNER'S MANUAL & WARRANTY

COLD MERCHANDISERS

Thank you for choosing products from BSI. We appreciate your business and are available to assist you with all of your needs.

This manual has been designed to help you better understand your product and its proper usage.

If you have questions that go beyond this detailed manual please contact our Customer Service Department at 1.800.662.9595.

**Thank you,
The BSI Team**

TABLE OF CONTENTS

Contents	2
Introduction	2
Important Owner Information	2
Safety Precautions	3
Receiving and Inspecting the Equipment	3
Models	3
Cleaning Stainless Steel Cold Pans	4
Plumbing	5
Warranty	5

The BSI, LLC manual is an important part of your equipment. This document should be stored in a safe location, as it will be useful for the life of your product. It contains important safety information concerning the maintenance, operation and servicing of these products.

Failure to properly use this manual may result in serious injury. Do not operate this equipment unless you have read and understood the contents of this manual.

IMPORTANT OWNER INFORMATION

Record the model number(s) of your Cold Merchandiser and serial number(s), of your warming units to use as a reference when contacting your local representative or the BSI headquarters in Colorado.

Model No.:	
Serial No.:	
Model No.:	
Serial No.:	
Date of Purchase:	
Other:	

BSI, LLC
 Business Hours: 8:00 a.m. to 4:30 p.m.
 Mountain Time

Telephone: (800) 662-9595; (303) 331-8777
 Fax: (303) 331-8444

Web Address: www.BSIdesigns.com

SAFETY PRECAUTIONS



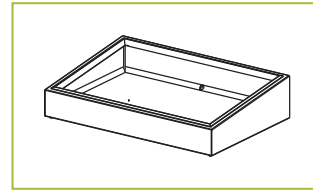
Cold Merchandisers must be installed in accordance with the applicable installation code by a person familiar with the construction and operation of the product and the hazards involved.

RECEIVING AND INSPECTING THE EQUIPMENT

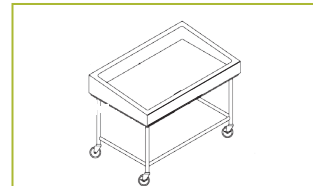
Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into your facility.

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 sure to check that there is no broken glass.
6. Be sure to check that all materials are received.
7. Freight carriers can supply the necessary damage forms upon request.
8. Retain all crating materials until an inspection has been made or waived.
9. All Drain Tech packages contain drawings for your installer.
10. All Drain Tech packages contain this Owner's Manual and Warranty.

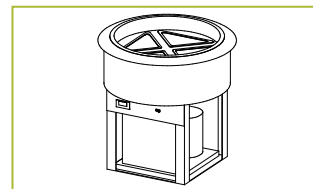
COLD MERCHANDISER MODELS



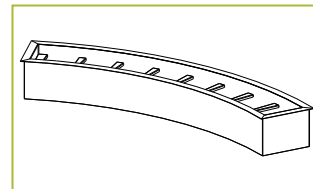
CP-120



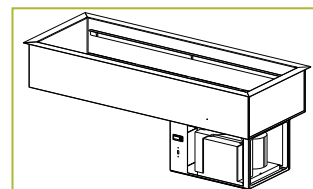
CP-480



CP-500N



CP-600



CP-700

All Cold Merchandiser models are certified by NSF.



The models shown below and on the following page should be maintained in the same manner based on the instructions within this manual.

If you have questions regarding Cold Merchandisers or are interested in custom configurations please contact BSI, LLC at 1.800.662.8777.

CLEANING STAINLESS STEEL

Stainless steel is known for its ability to be a clean surface that resists corrosion and rust. Dirt, dust and grime, however, put stainless steel at risk for corrosion and rust. Luckily, stainless steel responds well to cleaning, never wearing out from excessive cleaning, as long as certain rules are followed.

Water and a cloth.

- Routine cleaning can be accomplished by using warm water and a cloth. This is the least risky option for cleaning stainless steel. Dry with a towel or cloth to prevent water spots. Wipe in the directions of the polish lines.

Mild detergent, (dish washing liquid) and cloth.

- For cleaning that needs more power, mild detergent and warm water can do a great job without damaging the stainless steel. Make sure you rinse the surface thoroughly to prevent staining and spotting. Towel dry to prevent water spots which can be caused by minerals in water.

Glass cleaner for fingerprints.

- Fingerprints are one of the biggest complaints about stainless steel, but can be taken care of by using glass cleaner or household ammonia. Rinse thoroughly and towel dry. There are some newer types of finishes for stainless steel that resist fingerprints, a must if your pint-sized helpers leave their mark on your stainless steel appliances.

Stainless Steel Cleaner.

- If you've had staining or scratching, or need to polish your stainless steel, a stainless steel cleaner may be a good option. Some of these cleaners and polishes can help minimize scratching and remove stains. They also can polish stainless steel surfaces nicely. Read the directions on the stainless steel cleaner and test in an inconspicuous spot. Be sure to rinse thoroughly and towel dry.

FIVE STAINLESS STEEL MISTAKES NOT TO MAKE

1. Do not use abrasive cleaners that will scratch the surface.
 - Depending on the surface finish of your stainless steel, abrasive cleaners can cause scratching. Duller finishes probably won't show scratching as much as mirror or highly polished finishes. When in doubt, test in a hidden spot, and also work from the least risky type of cleaning, (ie water) to the heavy duty stuff.
2. Do not forget to rinse.
 - Gritty or dirty water, or residue from cleaning solutions left on a stainless steel surface can stain or damage the finish.
3. Do not use cleaners containing chlorine.
 - While it may be second nature to bleach everything, stainless steel and chlorine don't mix. Stay away from the bleach when you clean stainless steel.
4. Do not use steel wool or steel brushes.
 - These products leave little particles in the surface of the steel and inevitably these particles begin rusting and staining the surface of the steel. They also can excessively scratch the surface of your stainless steel.
5. Do not assume it's the cleaner.
 - If you do have some spotting or staining, and you've followed all of the rules, it may not be the cleaner. Water, especially hard water, can leave spotting and staining on stainless steel surfaces. Towel dry after rinsing can end the problem.

PLUMBING & MECHANICS

- All cold merchandising units are equipped with a 1/2" drain and ball valve, to be plumbed in the field to a floor drain if available.
- Self-contained, standard units use 404 refrigerent.
- If unit is remote, customer must provide required gas information and BSI will build to comply.
- BSI uses Emerson Copeland condensing units.

 BSI, LLC WARRANTY

BSI, LLC warrants its products to be free from defects in material and workmanship from the date of their original purchase for normal use and for the applicable warranty periods set forth below. BSI, LLC's warranty extends only to original purchasers acquiring new products purchased in the United States directly from BSI, LLC, its authorized dealers or other companies specifically authorized by BSI, LLC to act as resellers of its products.

COLD MERCHANDISERS

BSI, LLC warrants sinks and floor troughs against defects in material and workmanship for a period of two years from invoice date.

THERE ARE NO WARRANTIES EXCEPT AS EXPRESSLY STATED ABOVE, WHETHER EXPRESSED OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE. These warranties do not apply to any products which have been altered in any way or to products which have been subject to misuse, abuse, neglect, accident, or which have been damaged in transit. Warranty is void if products are used, held or stored in an unsupervised environment. BSI, LLC's liability for its products shall be limited to the repair or replacement of products or, at BSI, LLC's option, to refunding the purchase price. BSI, LLC will not be liable, under any circumstances, for incidental or consequential damages (including, without limitation, lost profits) arising in connection with the sale, use, inability to use, repair or replacement of BSI, LLC's products. The liability of BSI, LLC arising from any cause shall not exceed the price paid for the products.

Any claim for breach of the foregoing warranties shall be deemed waived unless submitted to BSI, LLC in writing within 30 days of the date the alleged defect was discovered, or by reasonable inspection should have been discovered. The merchandise must be returned to the BSI, LLC factory from which it was purchased, freight prepaid, and will not be accepted unless prior written authorization to return the merchandise has been issued by BSI, LLC. A copy of the original invoice must accompany the returned merchandise to prove the date of original purchase and warranty entitlement. Any cause of action for breach of the foregoing warranties shall be deemed waived unless brought within one year of the date of the claim submission.