

Marc Refrigeration Manufacturing Inc.

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DOUBLE DUTY MEAT/ DELI CASE ***self contained & remote*** **models included**

**ENMDL, MDL, BDL, HS, SF, MFC, DPT
AND FIC**

WARNING!

Use this appliance for its intended purpose as described in this Owner Manual.

How to Maintain Your Marc Refrigerator to Receive the Most Efficient and Successful Operation

You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. Your MARC refrigerator when properly maintained will give you many years of trouble-free service.

SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

DANGER!

RISK OF CHILD ENTRAPMENT

PROPER DISPOSAL OF THE REFRIGERATOR

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for “just a few days.” If you are getting rid of your old refrigerator; please follow the instructions below to help prevent accidents.

Before You Throw Away Your Old Refrigerator or Freezer:

Take off the doors .Leave the shelves in place so that children may not easily climb inside.

Refrigerant Disposal

Your old refrigerator may have a cooling system that uses “Ozone Depleting” chemicals. If you are throwing away your old refrigerator, make sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under provisions of the environmental regulations.

SAFETY INFORMATION

WARNING!

USE OF EXTENSION CORDS

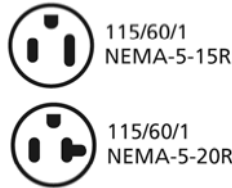
NEVER USE AN EXTENSION CORD! MARC will not warranty any refrigerator that has been connected to an extension cord.

USE OF ADAPTER PLUGS

NEVER USE AN ADAPTER PLUG! Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug.

North America Use Only!

NEMA plugs MARC uses these types of plugs. If you do not have the right outlet have a certified electrician install the correct power source



HOW TO CONNECT ELECTRICITY

Do not, under any circumstances, cut or remove the third (ground) prong from the power cord. For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong (grounding) wall outlet to minimize the possibility of electric shock hazard from this appliance.

Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

If the outlet is a standard 2-prong outlet, it is your personal responsibility and obligation to have it replaced with the properly grounded 3-prong wall outlet.

The refrigerator should always be plugged into its own individual electrical circuit, which has a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading building wiring circuits which could

cause a fire hazard from overheated wires. Never unplug your refrigerator by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end.

When removing the refrigerator away from the wall, be careful not to roll over or damage the power cord.

INSTALLATION / OPERATION INSTRUCTIONS.

To insure that your unit works properly from the first day, it must be installed properly.

We highly recommend a trained refrigeration mechanic and electrician install your **Marc** equipment. The cost of a professional installation is money well spent. Before you start to install your **Marc** unit, carefully inspect it for freight damage. If damage is discovered, immediately file a claim with the delivery freight carrier. **Marc is not responsible for damage incurred during shipment.**

UNCRATING & LOCATING

1. All cabinets have been carefully tested and inspected before crating and are determined to be in good operation before leaving our plant.
2. Upon arrival of the unit, the case should be examined thoroughly for any damage that may have occurred in transit. It should be noted on the delivery ticket or bill of lading and signed to that effect. An immediate claim should be filed against the carrier giving the description and amount of damage.
3. After the crate has been removed, the cabinet should be examined for any damage. If there is any concealed damage, the carrier should be notified at once. Confirm all claims in writing.
4. Our company can assume no responsibility for filling freight claims as the cabinet was in good condition on a clear Bill of Lading, F.O.B. Miami/Fl. We will assist, if required

General Design

These cabinets are designed for the display of Deli, Fish, and poultry products. It is very important that the recommended control settings for the refrigeration be followed. On remote models it is also significant that the condensing unit be matched as closely as possible to the requirements listed in this manual. Over sizing the condensing unit will result in lower than necessary suction pressures causing very low evaporator temperature and dehydration of the product. High humidity and close product temperature control is extremely important in this type of case.

LOCATION

Set unit in its final location. Because of the large glass area, closed service cases must not be located in the direct rays of the sun or near any radiant heat sources. Also be sure there is adequate ventilation in your room. Under extreme heat conditions, (85°F), you may want to install an exhaust fan

Warning Warranty is void if ventilation is insufficient.

LEVELING

1. Proper leveling of your **Marc** cooler is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be effected by leveling.
2. The cooler should be leveled front to back and side to side with a level.
3. Ensure that the drain hose or hoses are positioned in the pan.
4. Free plug and cord from inside the lower rear of the cooler (do not plug in).
5. The unit should be placed close enough to the electrical supply so that extension cords are never used.

Warning Compressor warranties are void if the unit is more than 7 ft. (2.3 m) from plug-in connection or extension cord is used to supply power to unit.

REMOTE UNITS (This section applies to remotes only!)

When installing Freon lines in these cases you must sleeve the penetration with a piece of pvc pipe that is nsf 61 listed. Once installed leave approximately 1/8 to 1/4 inch protruding inside and outside case. Seal around pipe neatly with nsf silicone provided.



- Remote cabinets must be ordered as remote. We do not recommend converting for a standard self contained to remote system.
 - All remote cabinets must be hard wired.
 - No castors available
- BTU requirements are 700 Btu's per linear ft. at 20 degree evaporator temperature
 - No wiring necessary between cabinet and condensing unit.
- All remote cases purchased from Marc are 115 volts single phase.

***If you have any questions regarding this section,
Please call Marc at 1-(305)-691-0500.***

DEFROST TIME CLOCK OPERATION

Self contained units only

NOTE:

Defrost timer will need to be set at current time of day before plugging unit into power supply. The defrost times have been set from the factory. If you want to change defrost times please read through the defrost timer instructions.

RECOMMENDED DEFROST SETTINGS: (Models self contained)

Marc Manufacturing has factory set your defrost time clock to a recommended time and duration defrost scenario. All self contained refrigerators will require routine defrost. Your Marc equipment has been designed for one defrost period (12.00a.m-1.30 on nsf cases)-(12.00 am- 3.00am on gravity coil case)

If you decide to deviate from this defrost time settings please follow the procedures for adjustment below.

Locating the Defrost Timer:

Take off rear grill assembly by removing four (4) corner screws. Defrost timer is located in the lower right corner behind the rear grill (inside gray electrical box).

Setting the timer:

(UNPLUG UNIT FROM POWER SUPPLY!)

SET THE TIME BY ROTATING THE "OUTER" DIAL.

Turn the dial clockwise until the time of day aligns with the silver time pointer

Notice:

If timer is not set for proper defrost time the coil may develop excessive frost. This may lead to system failure and product loss, which is not covered under warranty.

The following procedure may be followed to customize your needs. High usage, high temperature, and high humidity may require more defrost time per day. To change the defrost time loosen timer pin screw move to desired time and retighten screw.

RECOMMENDED DEFROST SETTINGS FOR REMOTE SYSTEM

Defrost for NSF Meat Cases with Blower:

ENMDL, ENSF, MDL-R, SF-R, HS-R, FIC-R

Defrost time is: 1.5 Hr from 12 AM to 1:30 A.M.

Defrost for NSF Meat Case with Gravity Coil on top and bottom is:

3 HR from 12 AM TO 3 A.M.

Open Produce Remote Cases: 2 - 1 HR Defrost per day.

Open Dairy Cases: 4 – 25 minutes defrost per day.

Open Meat Case: 4 -30 minute defrost.

Freezer setting are two times a day for 20 minutes per defrost.

All defrost setting are approximate settings may need to change due to conditions in field.

CONDUCTORS AND CIRCUITS

Wire Gauge for 2% Voltage Drop in Supply Circuits

115 Volt Distance in Feet to Center of Load

Amps	20	30	40	50	60	70	80	90	100	120	140	160
2	14	14	14	14	14	14	14	14	14	14	14	14
3	14	14	14	14	14	14	14	14	14	14	14	12
4	14	14	14	14	14	14	14	14	14	12	12	12
5	14	14	14	14	14	14	14	12	12	12	10	10
6	14	14	14	14	14	14	12	12	12	12	10	10
7	14	14	14	14	14	12	12	12	10	10	10	8
8	14	14	14	14	12	12	12	10	10	10	8	8
9	14	14	14	12	12	12	10	10	10	8	8	8
10	14	14	14	12	12	10	10	10	10	8	8	8
12	14	14	12	12	10	10	10	8	8	8	8	6
14	14	14	12	10	10	10	8	8	8	6	6	6
16	14	12	12	10	10	8	8	8	8	6	6	6
18	14	12	10	10	8	8	8	8	8	8	8	5
20	14	12	10	10	8	8	8	6	6	6	5	5
25	12	10	10	8	8	6	6	6	6	5	4	4
30	12	10	8	8	6	6	6	6	5	4	4	3
35	10	10	8	6	6	6	5	5	4	4	3	2

Wire Gauge for 2% Voltage Drop in Supply Circuits

230 Volts Distance In Feet To Center of Load

Amps	20	30	40	50	60	70	80	90	100	120	140	160
5	14	14	14	14	14	14	14	14	14	14	14	14
6	14	14	14	14	14	14	14	14	14	14	14	12
7	14	14	14	14	14	14	14	14	14	14	12	12
8	14	14	14	14	14	14	14	14	14	12	12	12
9	14	14	14	14	14	14	14	14	12	12	12	10
10	14	14	14	14	14	14	14	12	12	12	10	10
12	14	14	14	14	14	14	12	12	12	10	10	10
14	14	14	14	14	14	12	12	12	10	10	10	8
16	14	14	14	14	12	12	12	10	10	10	8	8
18	14	14	14	12	12	12	10	10	10	8	8	8
20	14	14	14	12	10	10	10	10	10	8	8	8
25	14	14	12	12	10	10	10	10	8	8	6	6
30	14	12	12	10	10	10	8	8	8	6	6	6
35	14	12	10	10	10	8	8	8	8	6	6	5

ELECTRICAL INSTRUCTIONS

1. Before your new unit is connected to a power supply, check the incoming voltage with a voltmeter. If anything less than 100% of the rated voltage for operation is noted, correct immediately.
2. All units are equipped with a 7 ft. (2.3m) service cord, and must be powered at proper operating voltage at all times. Refer to cabinet data plate for this voltage. **Marc** requires that a sole use circuit be dedicated for the unit. Failure to do so voids warranty.

WARNING

Compressor warranties are void if compressor burns out due to low voltage.

WARNING

Power supply cord ground should not be removed!

STARTUP

1. The compressor is ready to operate. Plug in the cooler.
2. Pressure control set at 27 psig cut in and 14.5-15 psig cut out on nsf cases 27 psig cut in and 9 psig aprox. On evaporative coil case. This gives refrigerators an approximate temperature of 38°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
3. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the pressure control, be sure it is ordered from your local refrigeration dealer or recommended service agent.
4. Good air flow in your Marc unit is critical. Be careful to load product so that it keeps a distance of 2" from the back wall, nor comes within 2" of the front glass. Refrigerated air off the coil must circulate within the entire case.

NOTE

If the unit is disconnected or shut off, wait five minutes before starting again.

RECOMMENDATION

Before loading product we recommend you run your Marc unit empty for two to three days. This allows you to be sure electrical wiring and installation are correct and no shipping damage has occurred. Remember, our factory warranty does not cover product loss!

REPLACEMENT PARTS

Marc maintains a record of the cabinet serial number for your cooler. If at any time during the life of your cooler, a part is needed, you may obtain this part by furnishing the model number and serial number to the company from whom you purchased the cooler

DOUBLE-DUTY DELI'S

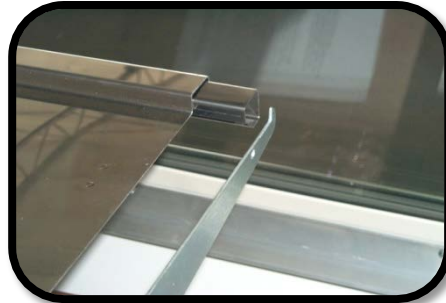
Marc refrigerators are equipped with a service receptacle (found on the cabinet backside), no electrical load greater than 3.0 amps should be connected to it. If the electrical load is greater than 3.0 amps, it will blow a specialty fuse which will have to be replaced and purchased from Marc refrigeration. These units have a light switch for the interior lighting on the rear of the case.



SHELVING INSTALLATION / OPERATION

SHELF INSTALLATION:

- 1) Hook shelf bracket onto shelf standards. Make sure front shelf bracket is positioned at a lower height.
- 2) After installing shelf brackets position the shelves on the brackets.
- 3) Make sure the plug for the shelf lighting is on the correct side for the electrical connection.
- 4) When shelf is in position you can plug in the shelf lighting.
- 5) When two shelves connect, use shelf connector as seen in picture (2) located inside one of the shelves
- 6) Install wire holders as shown in pictures



Apply small amount of petroleum jelly to black rubber o-ring before inserting into female part.

Important:

If all shelving lights are not plugged in correctly, all shelving lights will not turn on.
Electrical connection for the shelf lighting.

< This picture has the male correctly connected into female.



This picture has a gap between the male and female and is incorrectly install and will cause premature failure of the cord set and lamp.



SEALING CABINET TO FLOOR

IS MANDATORY TO MEET NSF STANDARDS

1. It may be necessary to seal the deli to the floor for local sanitary codes or if the customer so desires. Marc recommends either of the following methods:
 2. Using silicone or a flexible caulk available at hardware stores.
 3. When applying thoroughly clean both the cabinet and floor of dirt and grease. Apply a recommended amount of caulking to the lower shoe where cabinet meets the floor; fill in cracks and joints with a caulking material.
 4. On side of cabinet lower the stainless steel jacking plates to the floor and retighten

MAINTENANCE, CARE & CLEANING

CLEANING THE CONDENSER COIL

REQUIRED TOOLS

- Phillips Screwdriver
- Stiff Bristle Brush
- Adjustable Wrench

Condensers accumulate dirt and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales... which are not covered by warranty.

If you keep the Condenser clean you will minimize your service expense and lower your electrical costs. The Condenser requires scheduled cleaning every thirty days or as needed.

Air is pulled through the Condenser continuously, along with dust, lint, grease, etc. A dirty Condenser can result in NON-WARRANTED part & Compressor Failures, Product Loss, and Lost Sales.

Proper cleaning involves removing dust from the Condenser. By using a soft brush, or vacuuming the Condenser with a shop vac, or using CO2, nitrogen, or pressurized air.

If you cannot remove the dirt adequately, please call your refrigeration service company.

The Condenser looks like a group of vertical fins. You need to be able to see through the condenser

for the unit to function at maximum capacity. Do not place filter material in front of condensing coil.

This material blocks air-flow to the coil similar to having a dirty coil

How to clean the condenser coil

- 1. Disconnect the electrical power to the unit.*
 - 2. Remove the louvered grill.*
 - 3. Vacuum or brush the dirt, lint, or debris from the finned condenser coil.*
 - 4. If you have significant dirt build up you can blow out the condenser with compressed air.*
- (CAUTION MUST BE USED to avoid eye injury. Eye protection is recommended.)**
- 5. When finished be sure to replace the louvered grill. The grill protects the condenser.*
 - 6. Reconnect the electrical power to the unit.*
- If you have any questions, please call Marc Manufacturing
ask for the Service Department. Service Department Availability Monday-Friday
8:30 a.m. to 4:30p.m*

Stainless Steel Equipment Care and Cleaning

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Opponents

There are three basic things which can break down your stainless steels passivity layer and allow corrosion to rear its ugly head.

- 1) Scratches from wire brushes, scrapers, and steel pads are just a few examples of items that can be abrasive to stainless steels surface.
- 2) Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
- 3) Chlorides are present in table salt, food, and water. Household and industrial cleaners are the worst type of chlorides to use.

8 steps that can help prevent rust on stainless steel:

1. Using the correct cleaning tools

Use non-abrasive tools when cleaning your stainless steel products. The stainless steels passive layer will not be harmed by soft cloths. Step 2 tells you how to find the polishing marks.

2. Cleaning along the polish lines

Polishing lines or “grain” are visible on some stainless steels. Always scrub parallel to visible lines on some stainless steels. Use a soft cloth when you cannot see the grain.

3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner’s chloride content contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.

4. Water Treatment

To reduce deposits, soften the hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

6. Rinse

When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.

7. Hydrochloric acid (muriatic acid) should never be used on stainless steel

8. Regularly restore/passivate stainless steel

Recommended cleaners for certain situations / environments of stainless steel

- 1) Soap, ammonia and detergent medallion applied with a cloth or sponge can be used for routine cleaning.
- 2) Arcal 20, Lac-O-Nu Ecoshine applied provides barrier film for fingerprints and smears.
- 3) Any good commercial detergent can be applied with a sponge or cloth to remove grease and oil.
- 4) Benefit, Super Sheen, Sheila Shine are good for restoration / passivation.

LIGHT BULB REPLACEMENT

WARNING:

Disconnect power to unit when replacing light bulbs.

Be careful when removing the light bulb. Please be aware of your local ordinances in disposing old florescent bulbs. These bulbs should be disposed in a safe and correct manner.

Open the sliding door of the cabinet and toward the ceiling in the front you will find a florescent bulb.

There are light bulbs located under the cabinet shelving.

LOAD LEVELS (food height in cases)

When placing product on main deck (white wire deck). You should maintain a 2 "gap in the front section from the front glass and a 2" gap in the rear section from the rear doors.

Product should be displayed no taller than 10" in height on the main deck.

Product should be displayed no taller than 5" on stainless steel shelf.

When displaying product on main display deck, do not use tiles, mesh, plexi glass, wax paper or any other items that may prevent proper air flow though out the cabinet.

Double duty storage compartment

Do not store open products in lower compartment

Storage compartment is for PACKAGED FOOD only.

No open products to be stored here!

Evaporator Coil Maintenance and Cleaning

Your Marc case contains two different types of Evaporator Coil.

- 1-) Gravity Coil (fined coil no forced air)
- 2-) Blower Coil (forced air system)

Gravity Coils: Need very little maintenance as there are no moving parts involved with them. Periodic cleanings maybe necessary to maintenance peak performance.

Blower Coils: Need some maintenance to make sure unit operates to peak performance.

- 1- Cleaning of coils
- 2- Motor maintenance (Lubrication)
- 3- Fan shroud and blade inspection for dirt and operation

Cleaning of Evaporator Coil

If you should need to clean your Coil please follow this instruction:

- 1- You must remove all food and products from your cooler.
 - 2- Shut off all electricity and refrigeration to the case.
 - 3- Take a soft bristle brush and brush Coil in same directions as fins. This may clean you coils enough and no further action is needed.
 - 4- Take a hand spray bottle and make a very mild soap solution which can be sprayed on the Coil.
 - 5- Let it stay on Coil for one or two minutes. Take another spray bottle with water and rinse coils off. (No soap should remain on Coils)
- If a major cleaning please have a certified Refrigeration Contractor does work have them contact Marc Refrigeration for more information on how to dismantle covers and drain pans on coils at 305-691-0500.

Warranty Contract (self contained models only)

Your self contained refrigerator comes with a warranty contract. You must complete and mail within 10 days of receiving your new display case.

WARRANTY INFORMATION (U.S.A)

ONE YEAR PARTS & 180 days LABOR WARRANTY

Marc warrants to the original purchaser of every new Marc refrigerated unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Marc and upon proper installation and start-up in accordance with the instruction packet supplied with each Marc unit. Marc's obligation under this warranty is limited to a period of one (1) year from the date of original installation or 15 months after shipment date from Marc, whichever occurs first. Any part covered under this warranty that are determined by Marc to have been defective within one (1) year of original installation or fifteen (15) months after shipment date from manufacturer, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty is for a period of 180 days and shall include standard straight time labor charges only and reasonable travel time, as determined by Marc.

ADDITIONAL FOUR YEAR COMPRESSOR WARRANTY

In addition to the one (1) year warranty stated above Marc warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of four (4) additional years from the date of original installation but not to exceed five (5) years and three (3) months after shipment from the manufacturer. (EXTENDED WARRANTY SUPPLIED BY OTHERS)

Compressors determined by Marc to have been defective within this extended time period will, at Marc's option, be either repaired or replaced with a compressor or compressor parts of similar design and capacity. The four (4) year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or any other electrical component, etcetera.

404A/134A COMPRESSOR WARRANTY

The four year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R134A refrigerant and polyol ester lubricant. The polyol ester lubricant has rapid moisture absorbing qualities. If long exposure to the ambient conditions occur, the lubricant must be removed and replaced with new Failure to comply with recommended lubricant specification will void the compressor warranty.
2. Drier replacement is very important and must be changed when a system is opened for servicing. A drier using XH-7 desiccant or an exact replacement solid core drier must be used. The new drier must also be the same capacity as the drier being replaced.
3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained. All claims for labor or parts must be made directly through Marc. All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the

existence of the alleged defect. Any action or breach of these warranty provisions must be commenced within one (1) year after that cause of action has occurred.

WHAT IS NOT COVERED BY THIS WARRANTY

Marc'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.** Marc's 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 CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE **WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

IMPROPER USAGE. MARC ASSUMES NO LIABILITY FOR PARTS OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER DAMAGES RESULTING FROM IMPROPER USAGE OR INSTALLATION OR FAILURE TO CLEAN AND/OR MAINTAIN PRODUCT AS SET FORTH IN THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. MARC is not responsible for the repair or replacement of any parts that MARC determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God. **IMPROPER ELECTRICAL CONNECTIONS.** MARC IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE: THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE ONE (1) YEAR PARTS & 180 day LABOR WARRANTY AND THE ADDITIONAL FOUR (4) YEAR COMPRESSOR WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HERE OF.

OUTSIDE U.S.: This warranty does not apply to, and Marc is not responsible for, any warranty claims made on products sold or used outside the United States.

REMOTE MODELS: Marc warrants the original purchaser of the remote cabinet one year parts and 90 day labor coverage for all cabinet parts thereof to be free from defects in material or workmanship, under normal and proper use and maintenance service, as specified by Marc This warranty is limited to the cabinet only. Marc assumes no liability for remote condensing units.



Make sure that bottom coil covers and freon line covers are installed as shown in pictures. Make sure that you seal all joints and horizontal seams with NSF silicone (supplied)





Freon lines located on the left side cabinet from the front



Freon line instillation is for NSF case with blower

Note: expansion valve located on top set of lines bottom set is for suction and liquid

As shown in the picture above

Picture of NSF-7- blower and freon lines

NOTE: SECOND EXPANSION VALVE NEEDED INSIDE BLOWER