



# OWNERS MANUAL

FOR

**BACKBAR, UNDERCOUNTER AND UNDERBAR REFRIGERATORS**



Infinity is known for manufacturing some of the highest quality foodservice equipment in the market today. Designed and constructed to endure heavy use in the most demanding environments. Every unit is manufactured with pride in the United States of America.

Thank you for selecting our product!

**For service and parts please contact us at:**

**Phone: 1.562.806.5771   Toll Free: 866.349.0005   Fax: 1.562.806.6771**

**Email: [customerservice@infinitystainless.com](mailto:customerservice@infinitystainless.com)**

**Please Note: For equipment covered under warranty work must be authorized by the factory prior to service.**

**Model Number:**

**Serial Number:**

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## Features of a Refrigerated Unit

### 1.- REFRIGERATION LABEL

The refrigeration label is a permanently affixed label on which is recorded vital electrical and refrigeration data about your Infinity unit product. This tag is located inside the storage cabinet on the right- or left-hand interior wall. Prior to installation test the electrical service to assure that it agrees with the specifications of the equipment marked in the label.

#### READING REFRIGERATION LABEL:

\***Model #** = The model number of the standard/modified unit.

\***Serial #** = The particular ID# of the unit.

\***Volts** = Voltage

\***Hz** = Cycle

\***PH** = Phase

\***Total Current** = Maximum amps drawn

\***Refrigerant** = Refrigerant type used

\***Design Pressure** = High & low side operating pressures and refrigerant charge

\***Certification marks**= listed designates certifications



# Sample Remote Refrigerator

**MODEL:** IBLRR-2DPND

**S/N:** 202502-2000

**TYPE:** REMOTE UNIT

**VOLTS:** 115 **Hz:** 60 **PH:** 1 **.AMPS:** 6.5

**EVAPORATOR COIL:** TAK23AG

**REFRIGERANT:** R404A **.OZ.** 12

**WARNING:** For connections only use copper wires.  
Warranty void if removed. Do not clean label with solvent.



# Sample Self-Contained Refrigerator

**MODEL:** IDKD-42-CB-ISRS-41-M

**S/N:** 202502-2000

**VOLTS:** 115 **Hz:** 60 **PH:** 1 **.AMPS:** 9.0

**CIRCUIT AMPACITY MIN: 15.0 MAX: 20**

**COMPRESSOR # 19J31941E**

**DESIGN PRESSURE (PSI):**

**LOW SIDE: 180      HIGH SIDE: 500**

**REFRIGERANT: R404a      OZ: 14.1**

**WARNING:** For connections only use copper wires.  
Warranty void if removed. Do not clean label with solvent.

## 2.- SPECIFICATIOIS

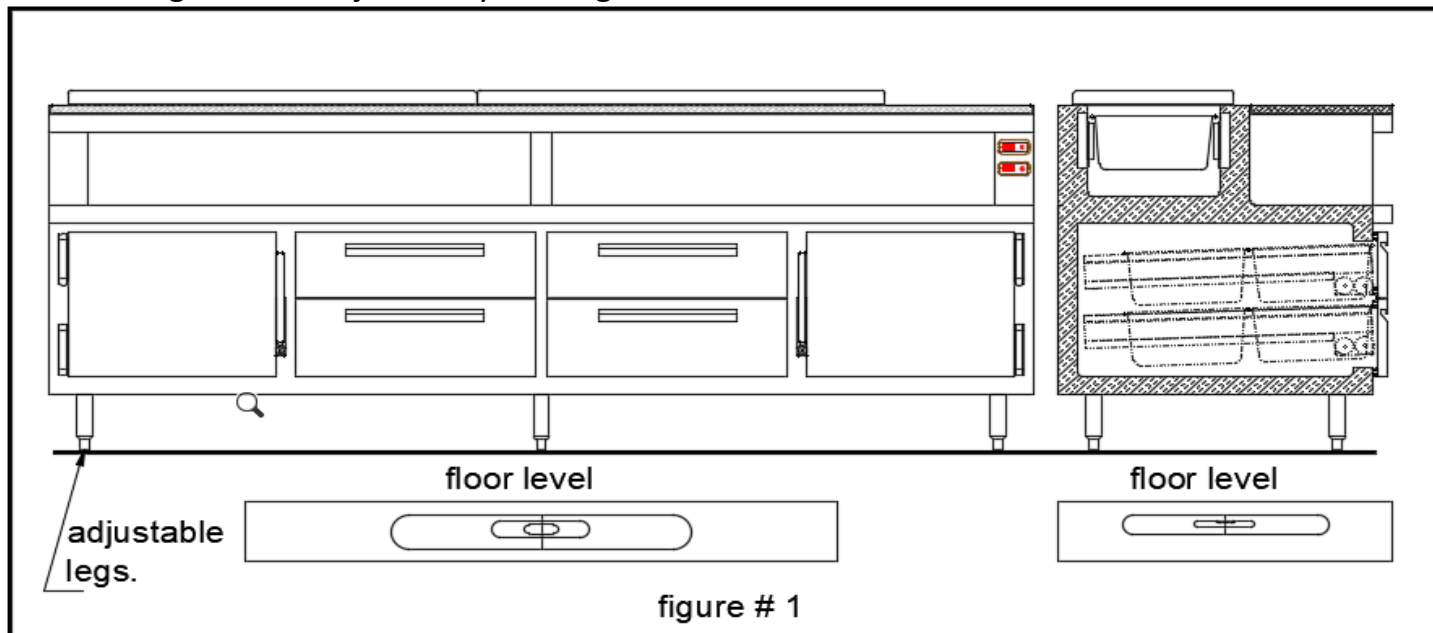
All Infinity units are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating to protect against damage in transit. You should carefully inspect your Infinity unit for damage during delivery. If damage or shortage is detected, you should save all the crating materials and make note on the carrier's Bill of Lading describing the damage or shortage. A freight claim should be filled immediately. If damage or shortage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. There are (15) days to file freight damage with the carrier. Under no conditions may a damage unit be returned to Infinity without first obtaining written permission (RMI: Return Authorization Number). You may contact Infinity customer care a 562-806-5771 or toll free 855-737-4688 to request a return.

## 3.- INSTALLATION

Inspect the unit and all accessories shipped for any damage or shortage. Any damage or shortage should be reported immediately to the carrier. It is the carrier's responsibility. Some components are packed and shipped inside the storage cabinet to avoid being damage or stolen during shipment or shortage. Remove these items from the cabinet and packing materials. If unit is equipped with shelves, cut and remove the plastic ties holding the shelves in place as well.

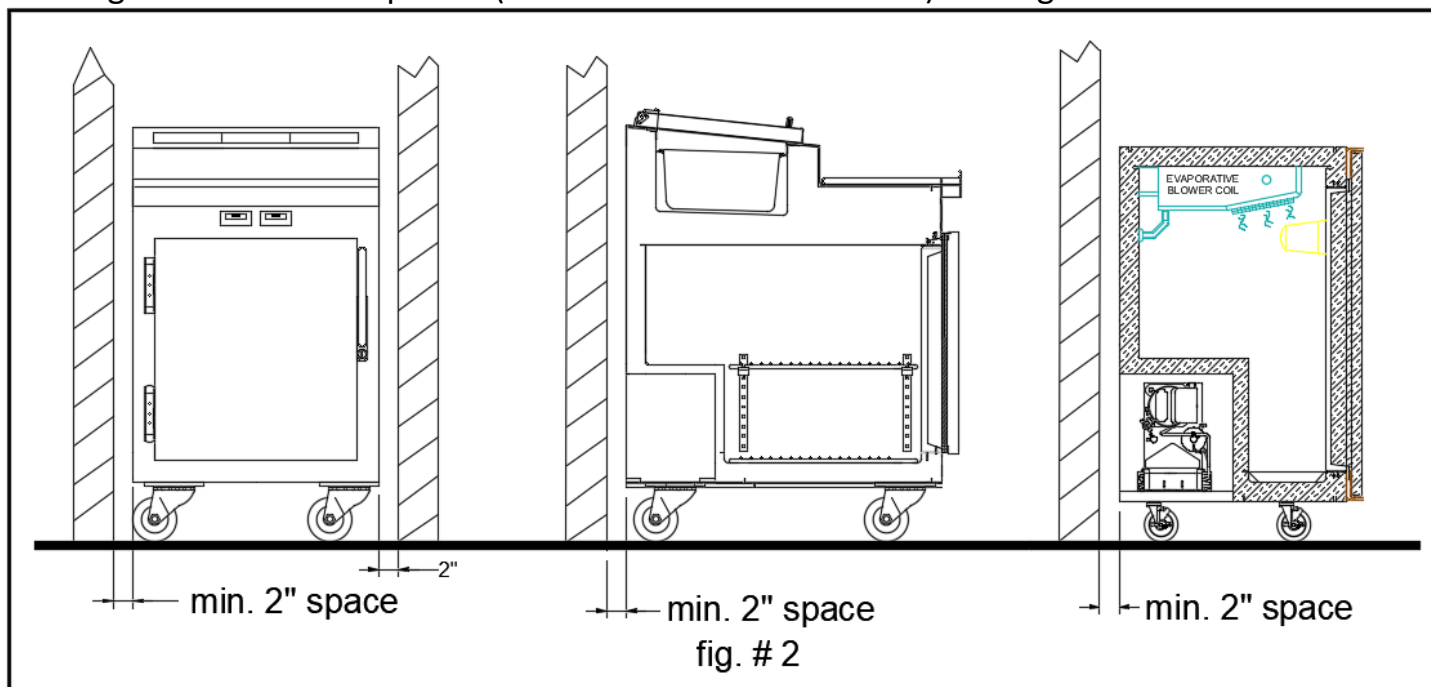
**3A.**-It is important that the location chosen for the equipment is floor level for properly performing of: (drain, drawers and doors). See figure # 1.

Units on legs can be adjusted by turning clockwise on the foot + or – 1”.



Infinity Kitchen Products, Inc.  
 7750 Scout Avenue, Bell Gardens, CA 90201  
 P. 562-806-5771 F. 562-806-6771  
[www.infinitystainless.com](http://www.infinitystainless.com)

**3B.** For the most efficient refrigeration and down time do to servicing on self-contained units, rear mount compressor, be sure to provide good air circulation around the compressor housing's front and back panels (minimum 2" from back wall). See figure # 2.

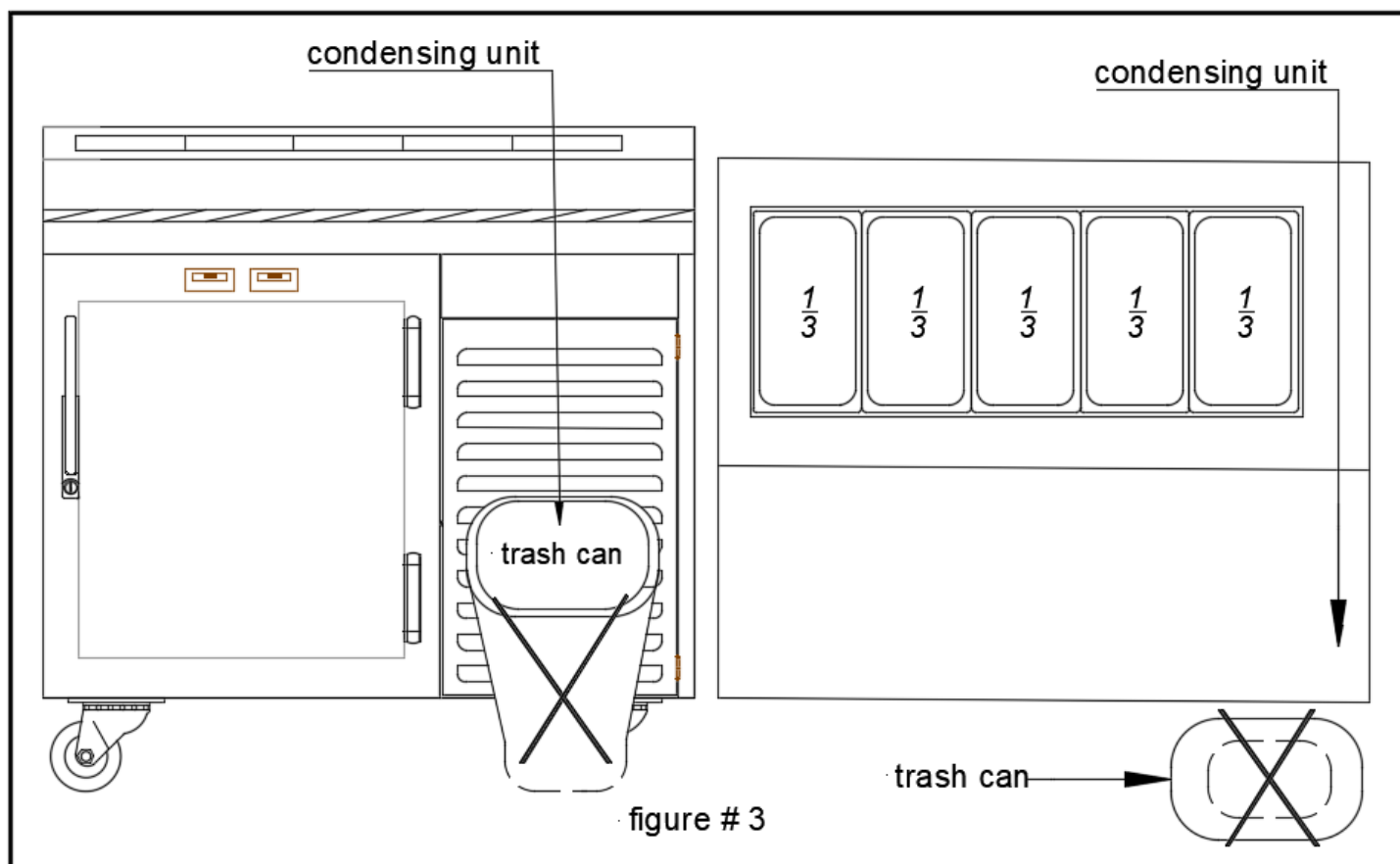


**3C.** Inside unit: do not pack refrigerator so full that it will restrict air circulation.

**3D.** Outside unit: do not stack/place anything in front of the compressor compartment. This may restrict air flow. This allows for enough air circulation of the condensing unit. See fig # 3.

**3E.** Models with casters are equipped with front caster locks.





#### 4. REFRIGERATION LINES (REMOTE UNITS)

**WARNING: REFRIGERATION LINES ARE UNDER PRESSURE. USE CAUTION WHEN OPENING LINES:**

On remote units, refrigeration lines for suction and supply are located on the back of the unit. The suction line is 3/8" copper tubing. The supply line is 1/4" copper. See "Electrical Connections" section for wiring instructions.

If no holding charge is evident upon opening lines, contact Service and Parts Department at 562-806-5771 or toll free 855-737-4688 immediately.

##### 4A.- OPERATION AND MAINTENANCE

Cut refrigeration tubing with tube cutter (not a hacksaw) and deburr end of tube. Degrease tubing prior to field connection. Use Silfos 5% for refrigerant lines brazing. 50/50 or cold solder is not acceptable.

For system charge, follow remote refrigeration system manufacturer's instructions or see serial tag located inside storage compartment (upper right or left side).

## 5.-ELECTRICAL CONNECTIONS

Refer to wiring diagram located in the back of the units in this owner's manual or refer to the refrigeration label, located on the unit inside storage compartment (front upper right or left corner).

**5A.-** If electrical receptacle is to be mounted on the unit's (back splash), they must be wired independently from the existing units wiring.

### **CORD CONNECTED UNITS (Self-Contained models)**

Plug the unit a promptly sized outlet. See date on refrigeration label located inside storage cabinet for circuit sizing.

**WARNING: THIS UNIT IS PROVIDED WITH THREE-PRONGED GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELETRICIAN.**

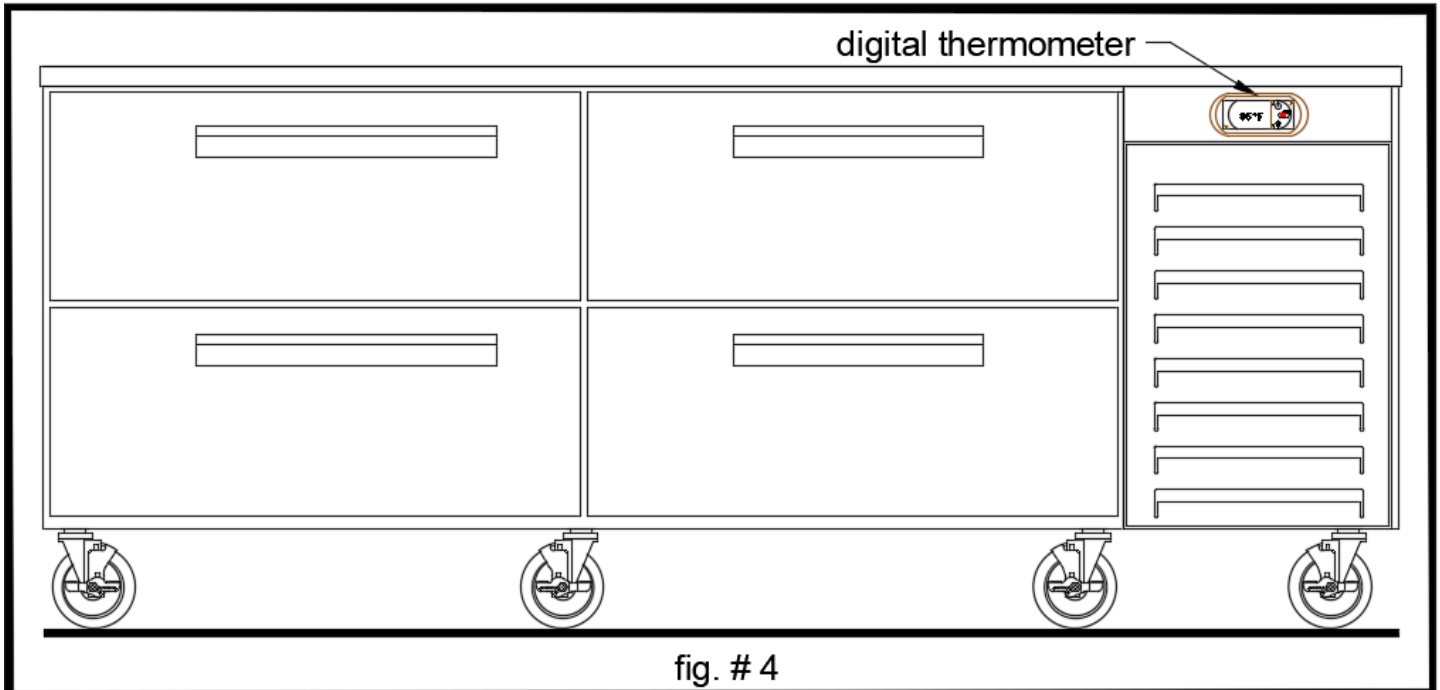
### **PERMANENTLY WIRED UNITS (Remote models)**

A junction box located on the side or back of the unit in provided for electrical field connection. See wiring diagram shipped with the unit on the back or in the manual for electrical rating.

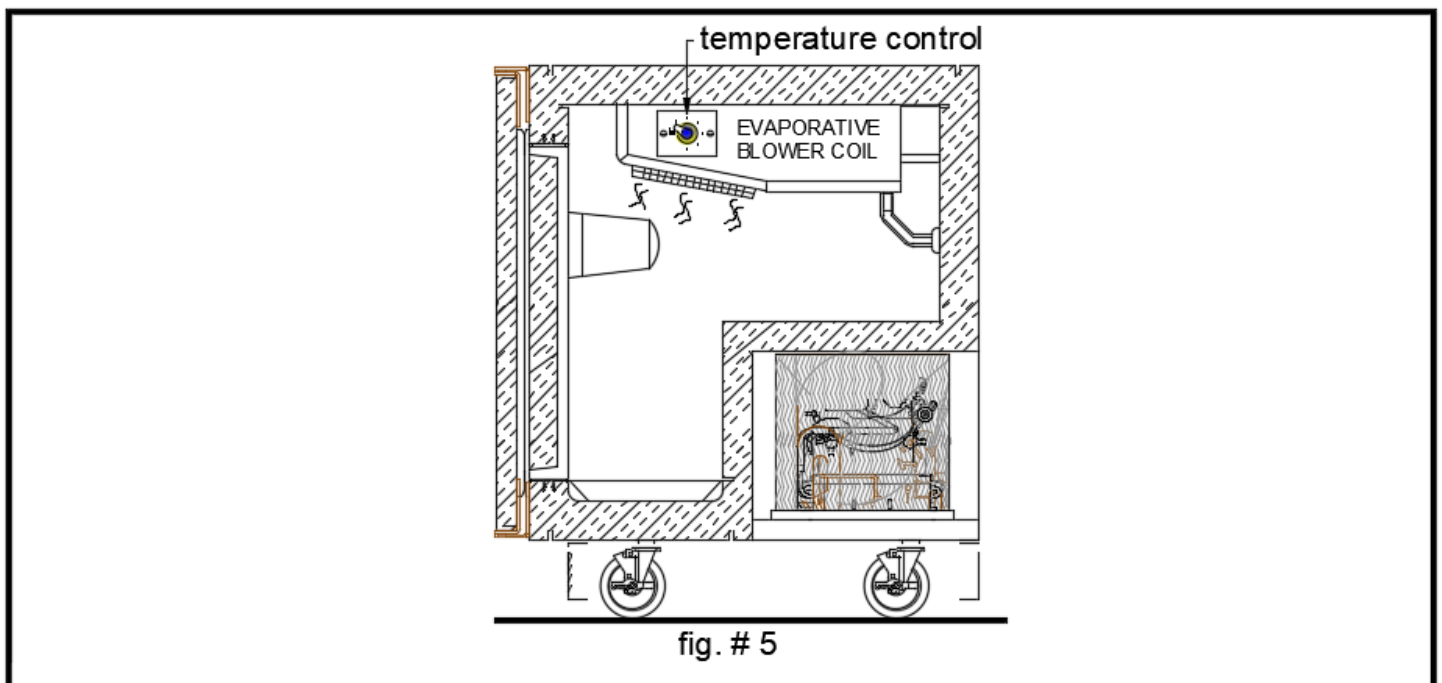
## 6.- PRESTART CHECK

### **TEMPERATURE CONTROL SETTINGS (SELF CONTINUED AND REMOTE)**

On all unit's temperature and defrost settings are preset at factory for refrigerators: set 36°F, 3.5°F differential, (cut in 39.5°F cut out 36°F). For freezers set 0°F, 2°F differential, (cut in 2°F and cut out 0°F. Air defrost setting is 10 minutes every 8 hrs.(refrigerators). And electric defrost setting 10 minutes every 6 hr. (freezers).

**6A.-TEMPERARURE CONTROL LOCATION.**

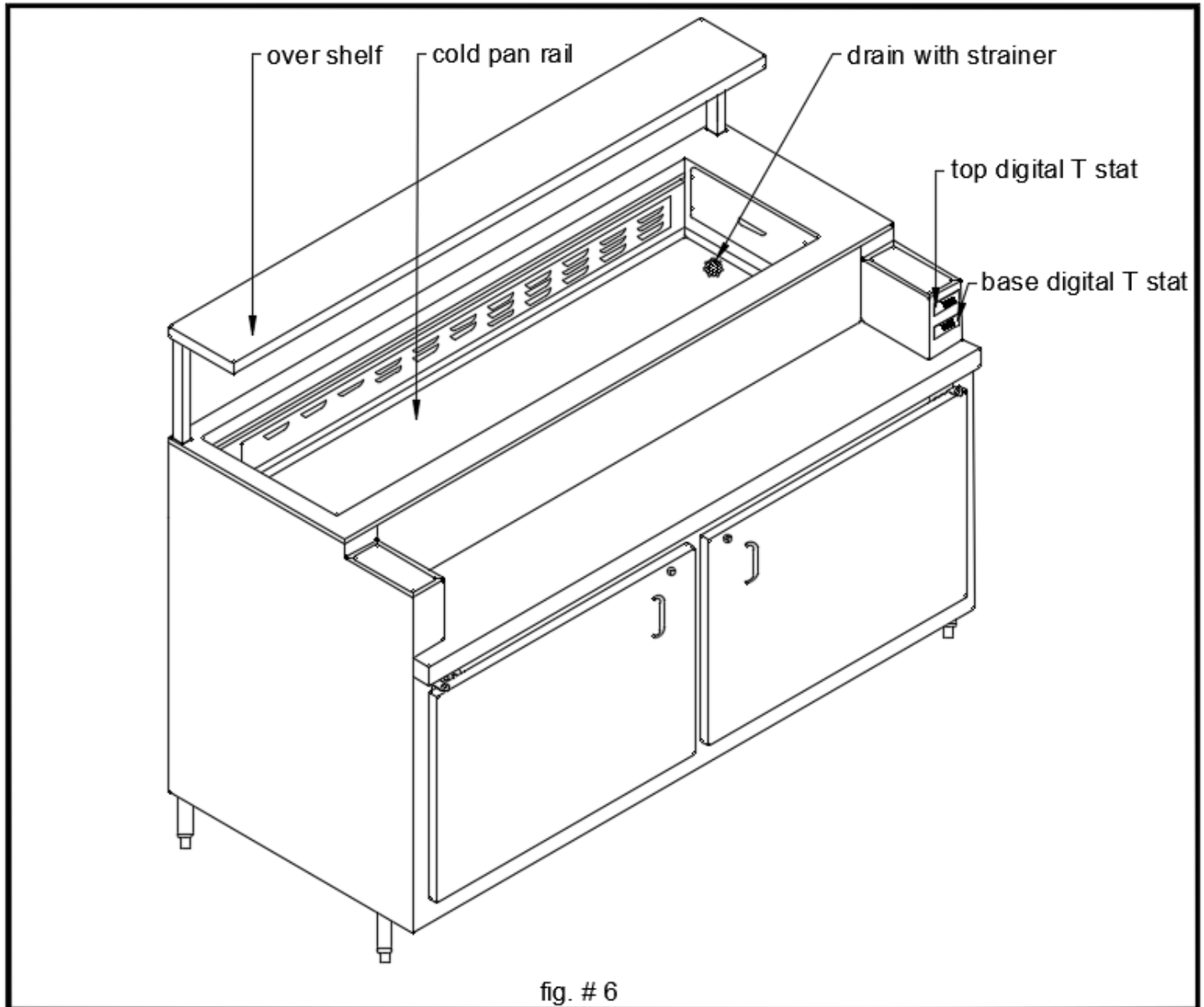
On all units with digital "T" stat, temperature control are in front of the cabinet. For compressor mechanic temperature controls, they are in the side of the evaporator coil, inside of the storage compartment. See fig. # 4 and 5.



## 7.- OPERATION

When provided 2 temperatures or more there is one control independently to control the temperature for each system with an automatic defrost system.

### 7A.-UNITS WITH COLD RAIL:



These units are provided to independently electrically monitored temperature and defrost systems for optimum cooling control. (Optional remote, self-continued and over shelf.) See fig # 6.

- a). Heavy-duty 18 ga. stainless steel construction with hinged night cover.
- b). Recessed 6" pans raised, flat or slop, pans configuration /size depending on Manufacture combinations requirements (1/6,1/3,1/2 or 1/1).
- c). Infinity designed refrigeration air blow wrapping whole individual pan to keep food fresh and preventing waste.

To ensure proper food temperatures are maintained in exposed insert pans, the following conditions are required:

1. No direct air blowing on food products from other equipment in the kitchen.
2. Room ambient temperatures of 86°F or less around working area of cold rail.
3. Food sets a minimum of 1" below top of insert pan.
4. Shelving mounted over insert pans (with heater equipment above it) must be insulated.
5. Some food products chill faster than others, like lettuce, diced tomatoes, etc. double pans will help prevent over chilling.
6. For remote refrigerators with cold rails systems, it is imperative that the existing refrigeration equipment must be sized properly and in good working condition.
- 7. Important Note: Product is not intended for overnight food storage in the cold rail.**

#### **7B.-LOWER STORAGE CABINET:**

The lower storage cabinet is designed to maintain temperatures between 33°F and 40°F for refrigerated base, or -2°F to 2°F for freezer bases. White wine 50°F and 55°F. Red wine 60°F and 65°F. Frozen 15°F and 20°F.

If the base is overloaded with warm food products, a certain amount of time is required to remove heat from items before operating temperatures can be maintained.

The system is designed for storage of refrigerated or freezer products. Frequently opening the doors or drawers will increase the temperature in the cabinet and will require a certain amount of time to recover.

#### **7C.- SHUTDOWN FOR EXTENDED PERIODS:**

If the unit is not used for an extended period, disconnect the electric power supply and open the doors or drawers. As soon as the cabinet has warmed ambient temperature, wipe out

which will prevent waste. **Important:** Freezer operations on initial “pull down” of a warm box will cause the fans not to start until coil temperature reach approximately 35 degrees. If box is still comparatively warm (60 degrees) when the fan starts, then blowing this warm air over the coil may be causing to warm up to 55 degrees and then stop the fan. Therefore, fan may recycle several times on initial “pull down”. The number of defrosts per day are 4 ea. in 24 hours.

## 8.- MAINTENANCE PROSEDURES

### 8A.- CLEANING:

**WARNIG: DISCONNECT ELETRICAL POWER BEFORE CLEANING ANY PARTS ON THE UNIT.**

### 8B.- CLEANIG: OUTSIDE AND INSIDE OF THE UNIT: Stainless Steel Care



### Cleaning and Maintaining your Stainless Steel.

For cleaning stainless steel apply warm water to a damp sponge and a little liquid dishwashing soap and wipe, make sure to follow the direction of the grain. Rinse thoroughly and dry immediately. For fingerprints, wipe with a little vinegar, then rinse and dry. For baked-on stains, use a nylon scrubby or rub in a paste of baking soda and liquid dish soap then rinse and dry thoroughly afterward.

Many cleaning products can scratch or damage stainless finishes. Avoid steel wool and abrasive cleansers and pads. Never use bleach. Hard water can leave deposits that spot and stain, so always dry the surface immediately. There are many stainless cleaners and polishes on the market. But before using any cleanser, check your owner's manual. Even if the manual says a product is okay to use, first test it on an inconspicuous place. A quick note below:

- Clean using a wet cloth and mild detergent.
- Avoid chlorine.
- Wipe in the direction of the grain.
- Never use rough sponges.
- Use baking soda for tough grease that is baked on.
- Wipe up spills immediately.
- Use glass cleaner to remove fingerprints.
- Rinse the surface after cleaning.
- Dry immediately.

### **Stainless Steel Quality**

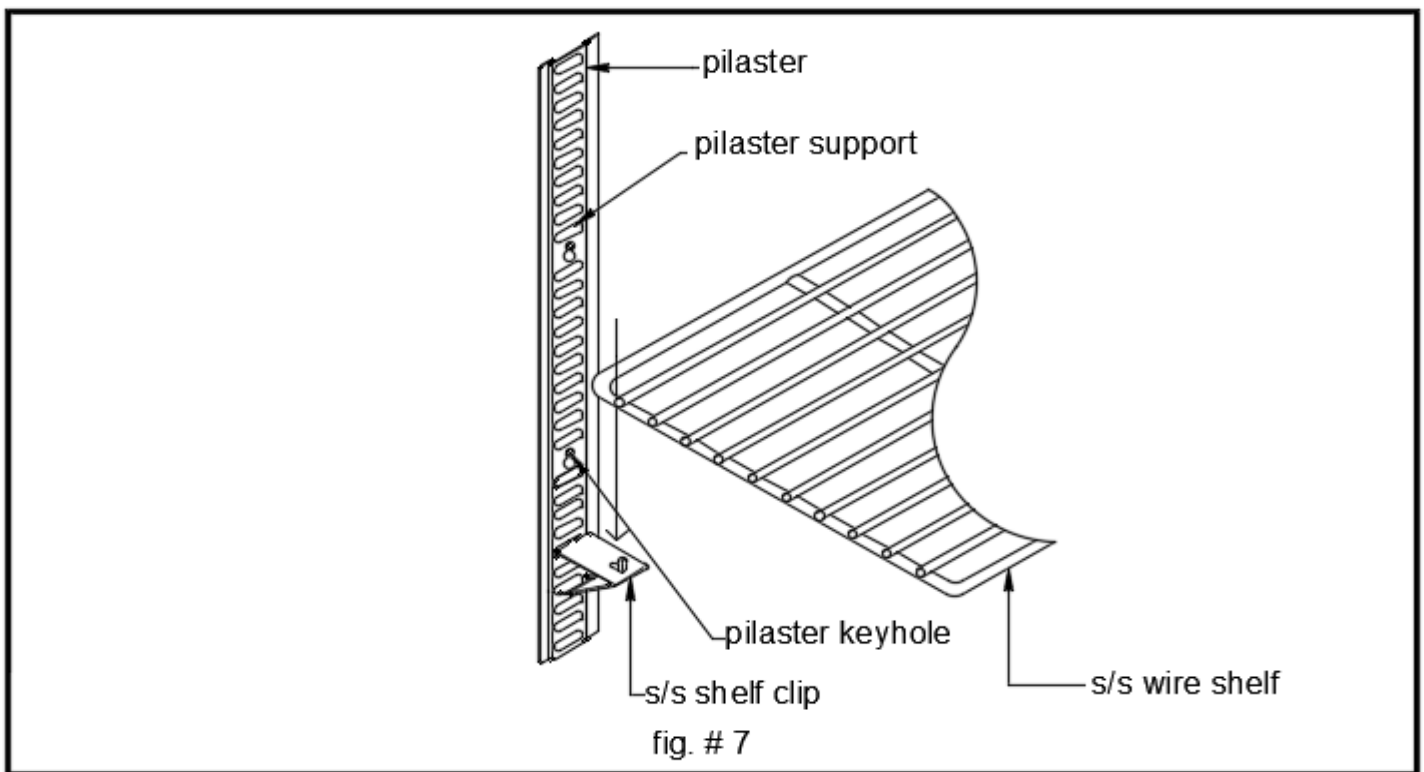
Many manufacturers use lower quality grade stainless steel without informing their customers. Lower nickel content can cause the stainless steel to become more susceptible to corrosion. Intern the higher the nickel content the more resilient it will be to corrosion.

Our products are manufactured using [304](#) stainless steel, also known as 18/8 and A2 stainless steel outside the United States. We also use [316](#) stainless steel, also known as 18/10 and A4 stainless steel outside the United States, the latter being a marine grade. Both are non-magnetic and used primarily for their increased resistance to corrosion.

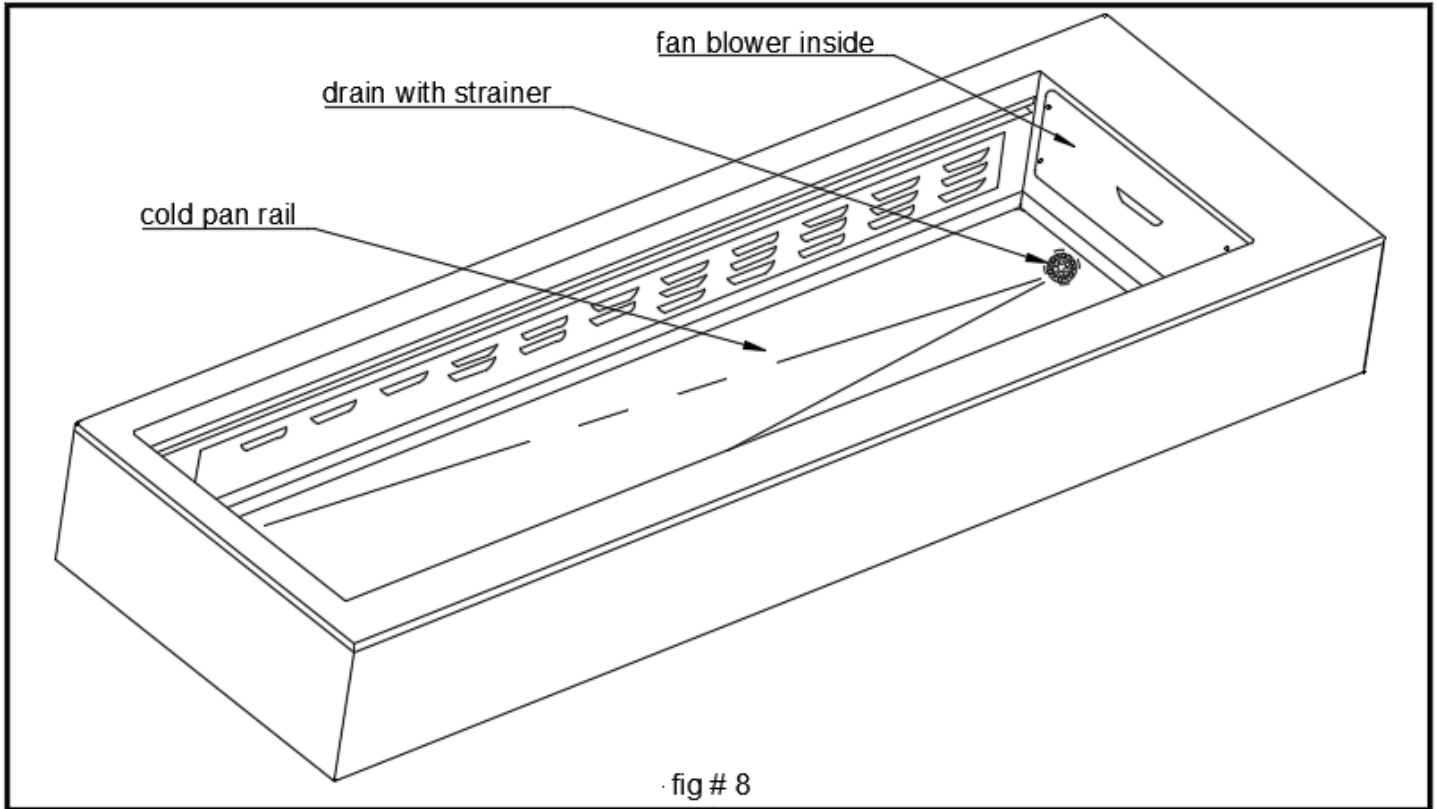
One last note a way that you can check the quality of the stainless steel is by placing a magnet on the metal. If it sticks then it has less nickel, which will make it more susceptible to corrosion.

For more information regarding stainless steel care, please click on the link below.

For lowering storage cabinet when require, remove wire shelves. All wire shelves are adjustable and can be easily removed. Clean shelving in a sink. See fig # 7





**8C.- CLEANING: COLD RAIL:**

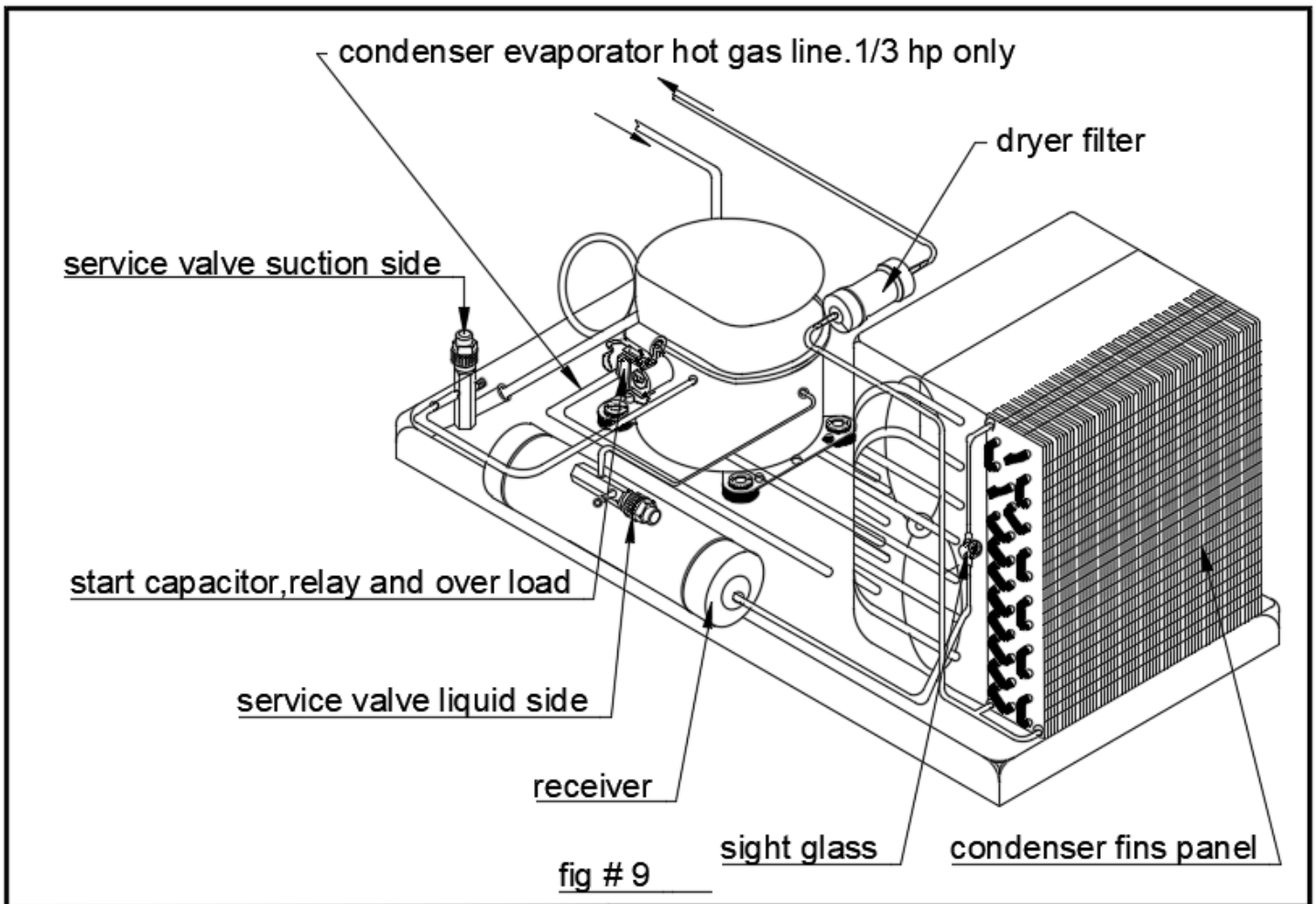
**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS OF THE UNIT.**

**8C.- CLEANING: COLD RAIL:**

**DO NOT HOSE DOWN, POUR WATER OR LIQUID CLEANER IN THE COLD RAIL COMPARTMENT AS THIS COULD CAUSE DAMAGE TO THE COLD RAIL AND REQUIRE AN AUTHORIZED SERVICE TECHNICIAN TO REPAIR. FAILURE TO FOLLOW THIS INSTRUCTIONS WILL VOID WARRANTY.**

The drain is provided to condensate runoff during the defrost cycle. Use a soft cloth or sponge to clean the cold rail compartment. Always exercise caution to avoid getting the fan assembly wet. Clear drain of dirt and debris so the condensate can flow freely. See fig. # 8.

### 8D.- CLEANING CONDENSING UNIT:



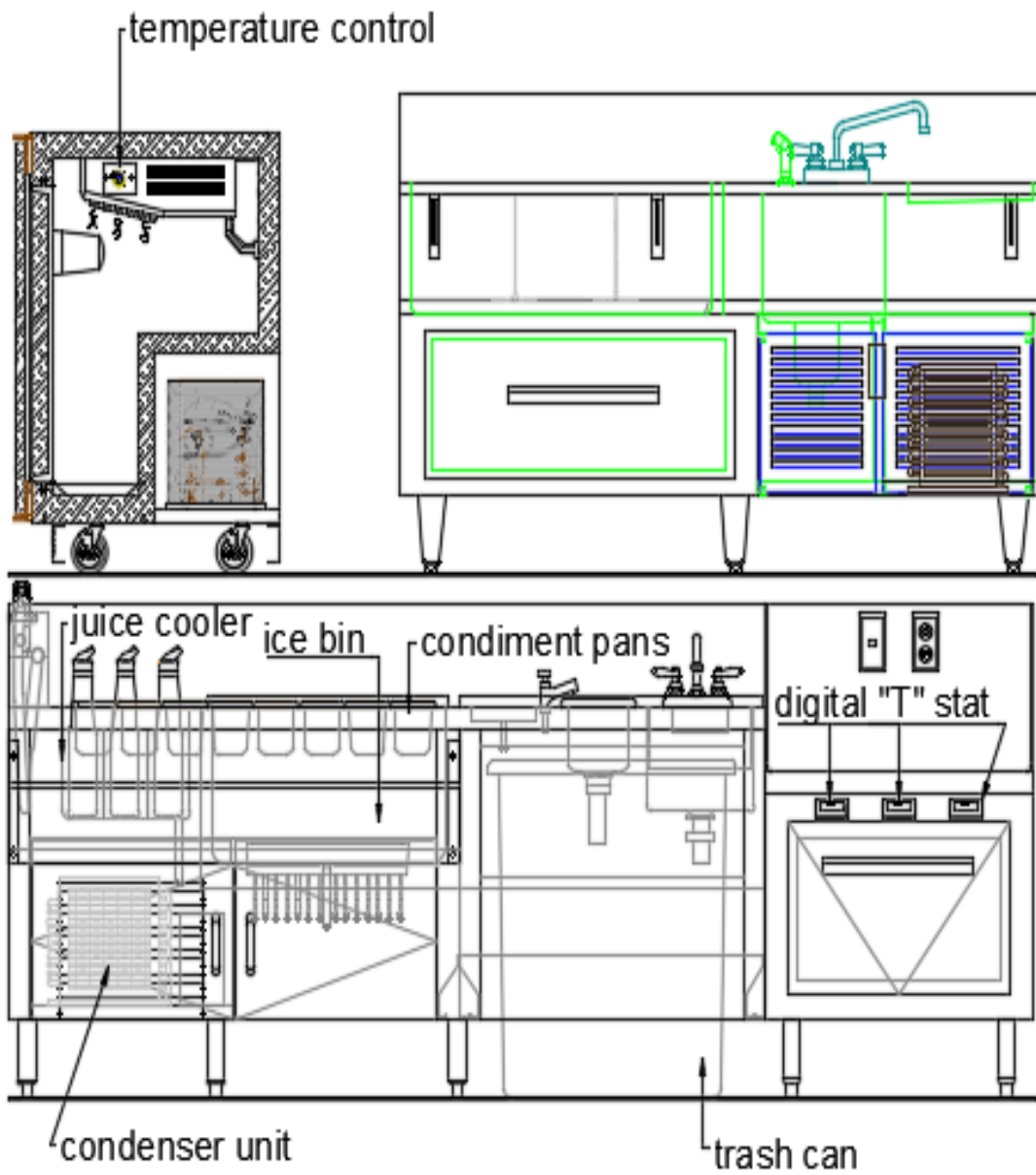
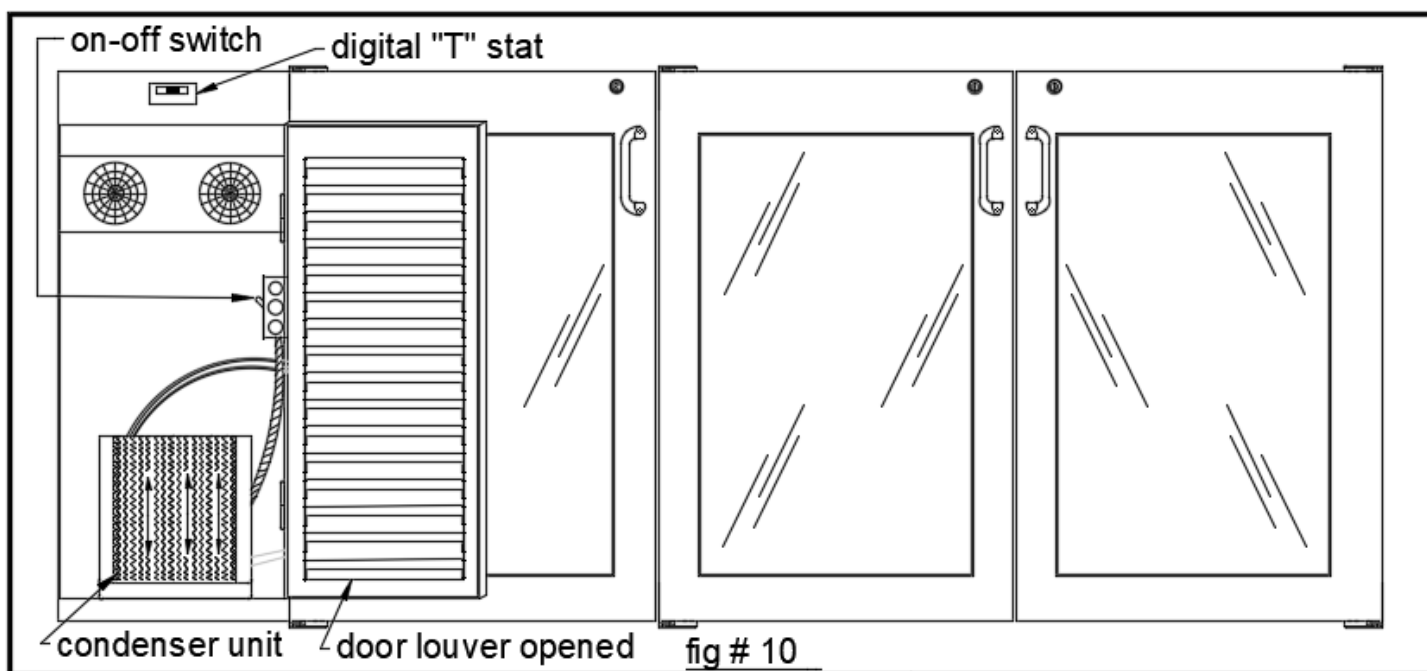


fig. # 11

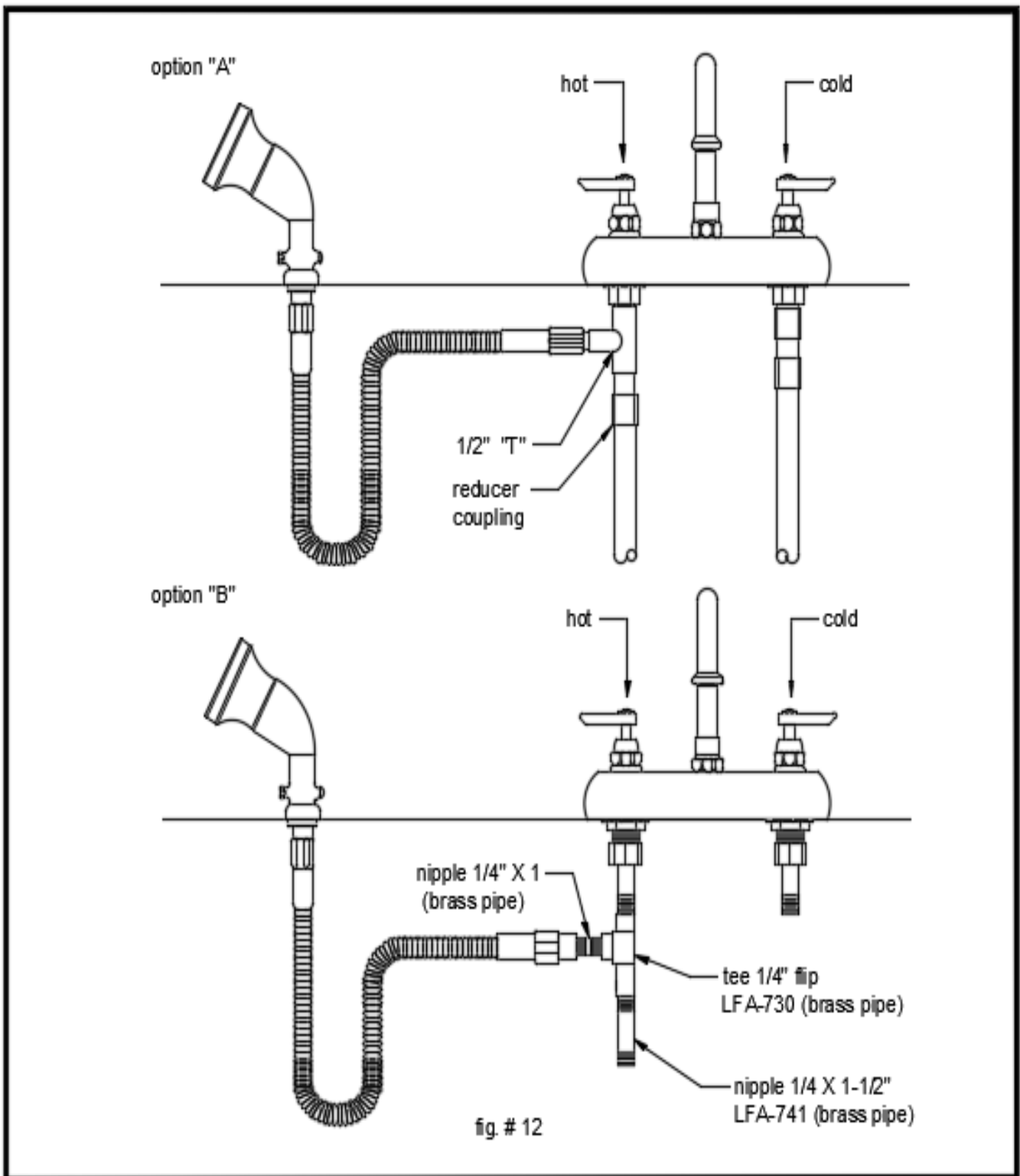


**WARNING: DICONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT:**

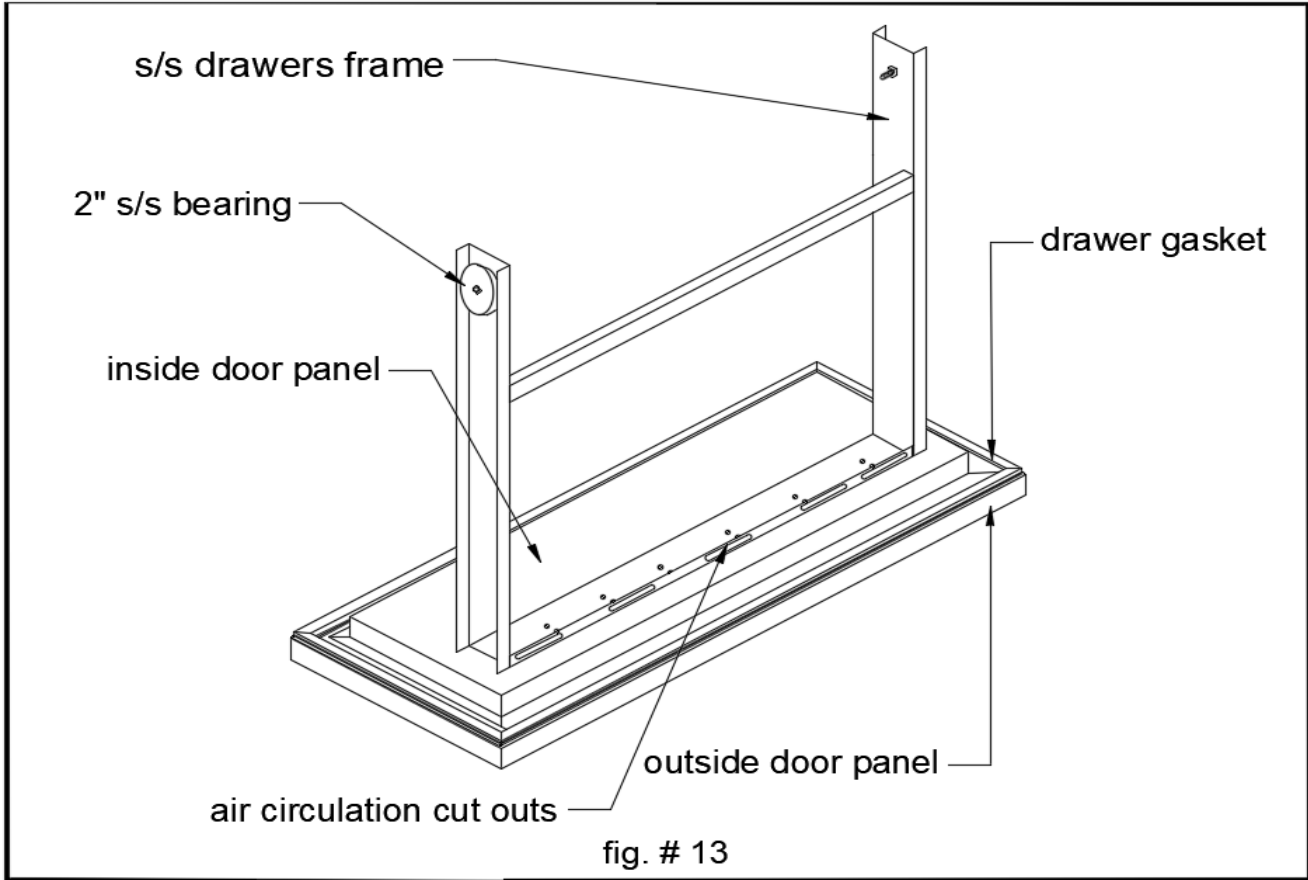
The condensing unit must be cleaned regularly on self-contained models for optimal performance. To maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease at least **every six months**. See fig. # 9,10 and 11.

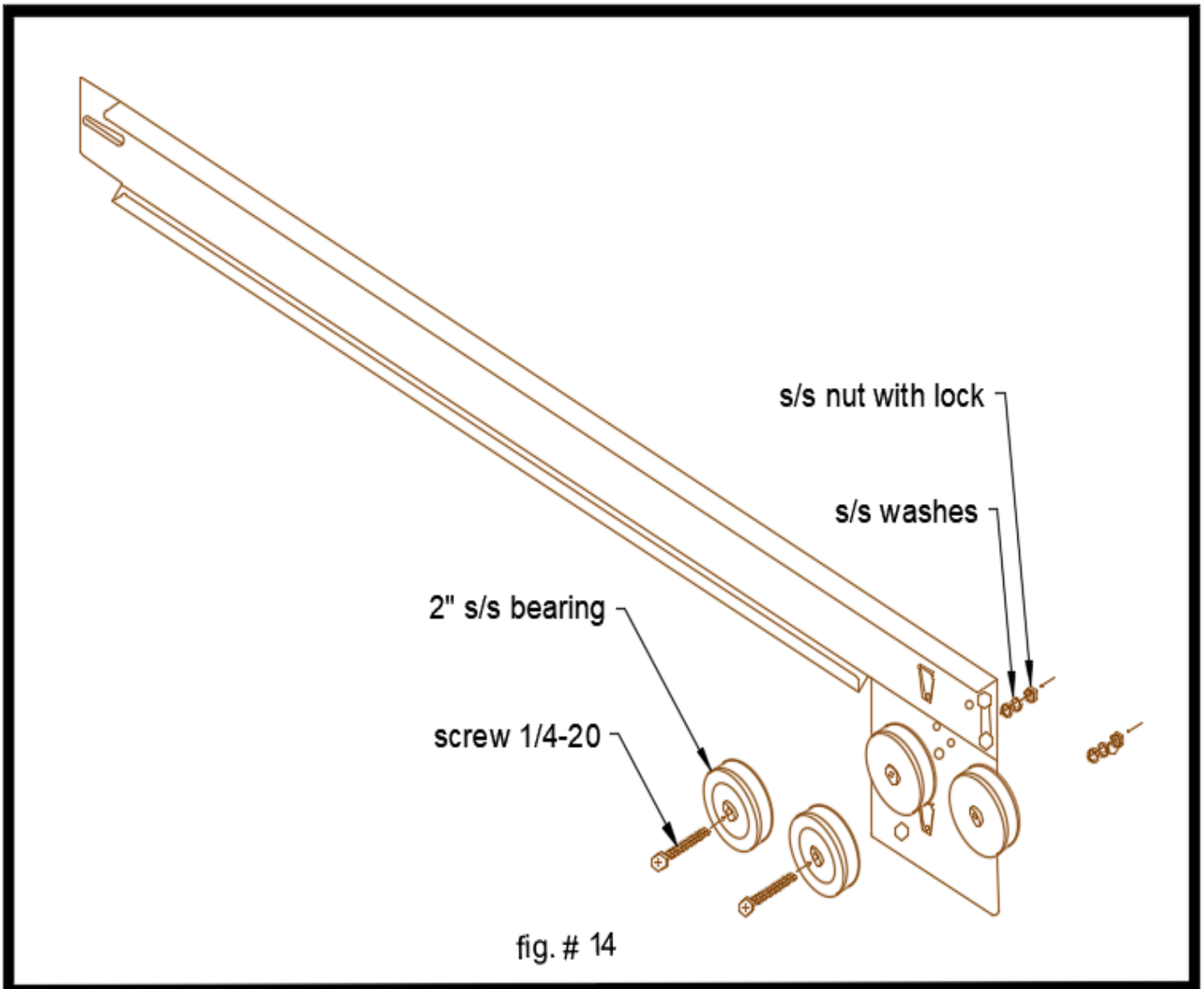
Units' performance and operating efficiency are significantly affected by the amount of air passing through the condenser. Fins that are clogged with dirt and debris greatly reduce required air flow. Failure to keep the coil fins clean may cause premature compressor failure. Carefully clean with vacuum or rinse with hot water exercising care not to bend or damage fins of condensing coil Reconnect electrical supply.

Model with the condensing unit located in the back of the unit. Behind the removable panel. Remove the access panel using a head screwdriver. After cleaning is complete replace the access panel then reconnect electrical supply. See fig. # 9 and 11.

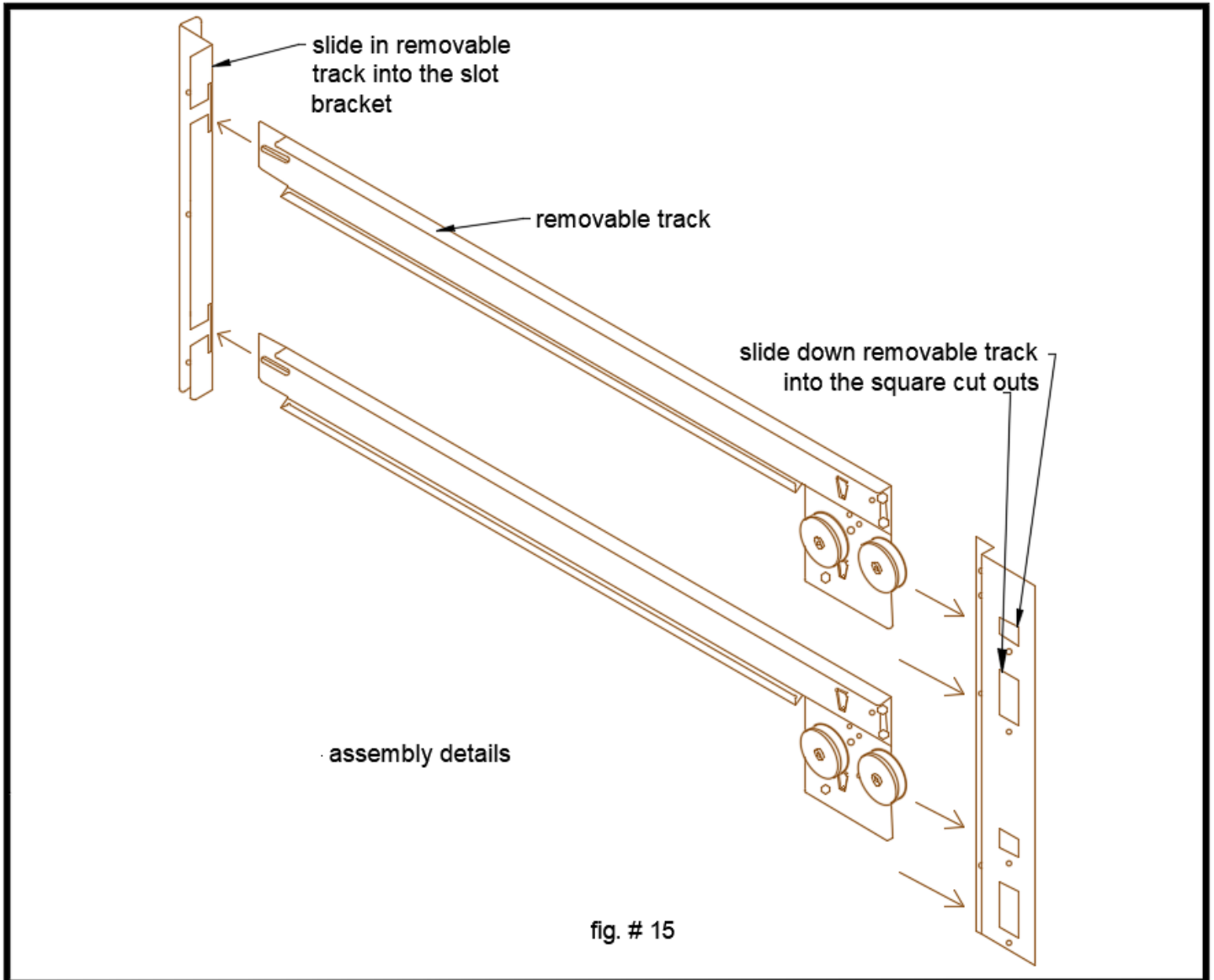


### 8E.- CLEANING GASKETS:





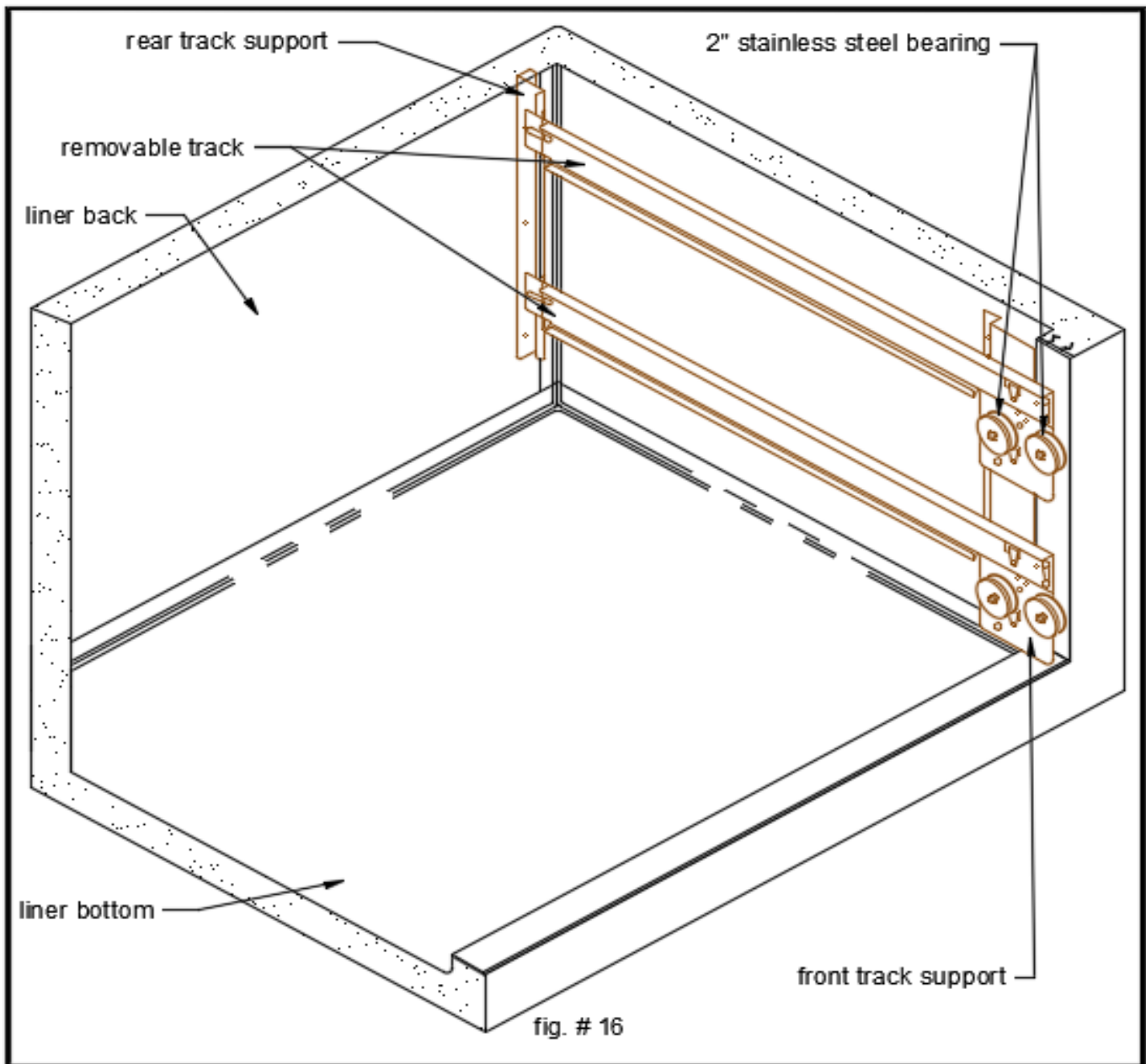
Doors or drawer gaskets should be cleaned as required to maintain their ability to seal property. **Do not use sharp tools or knife** to scrap the bellows as this may tear the gasket and cause an inability to seal correctly. A plastic bristle brush and a solution of shop mixed with water should be all that is required to keep the gasket clean. **Do not use full strength degreasing agent** to the gasket as they could cause the gasket to crack and become brittle. See fig. # 13.



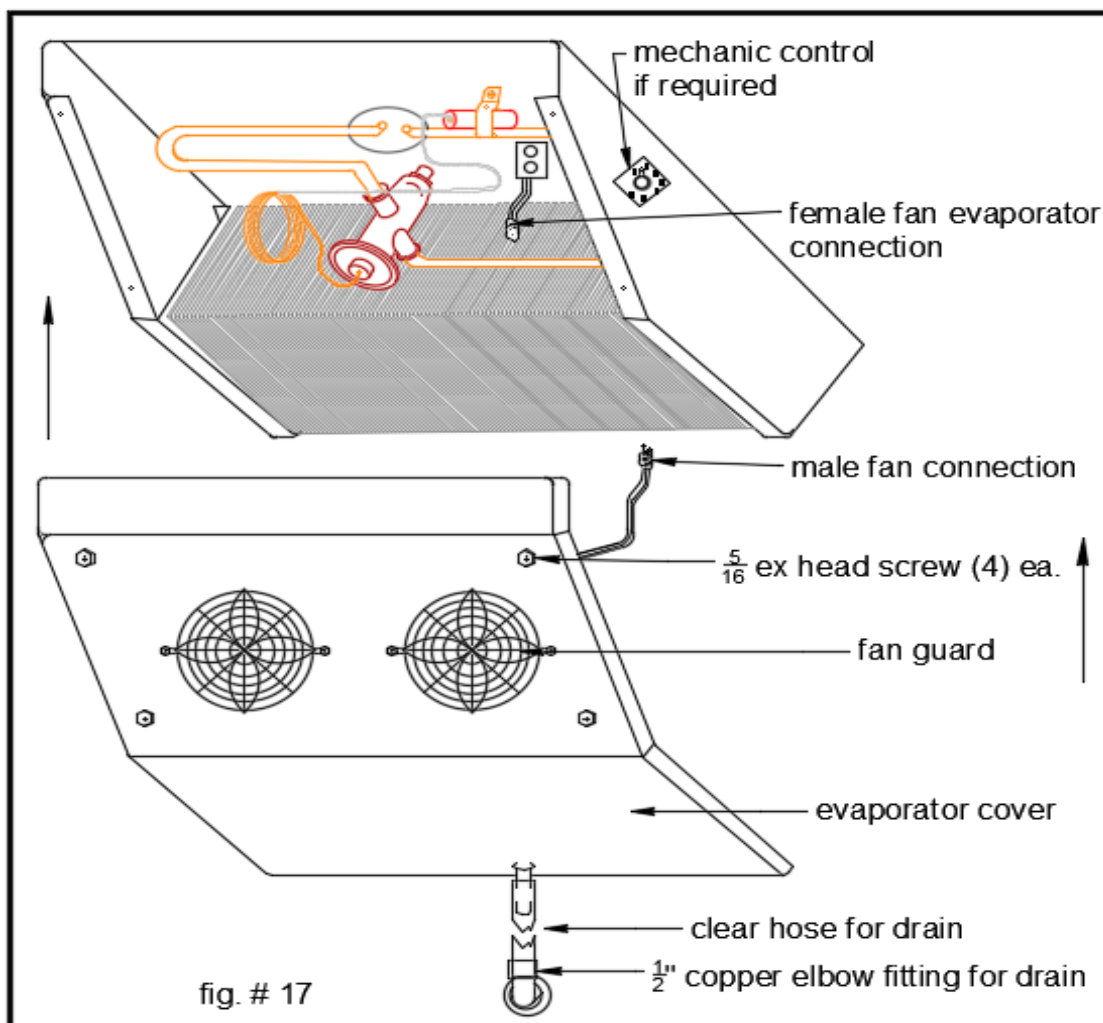
### 8F.- CLEANING DRAWER SLIDES:

Infinity Kitchen Products, Inc.  
7750 Scout Avenue, Bell Gardens, CA 90201  
P. 562-806-5771 F. 562-806-6771  
[www.infinitystainless.com](http://www.infinitystainless.com)





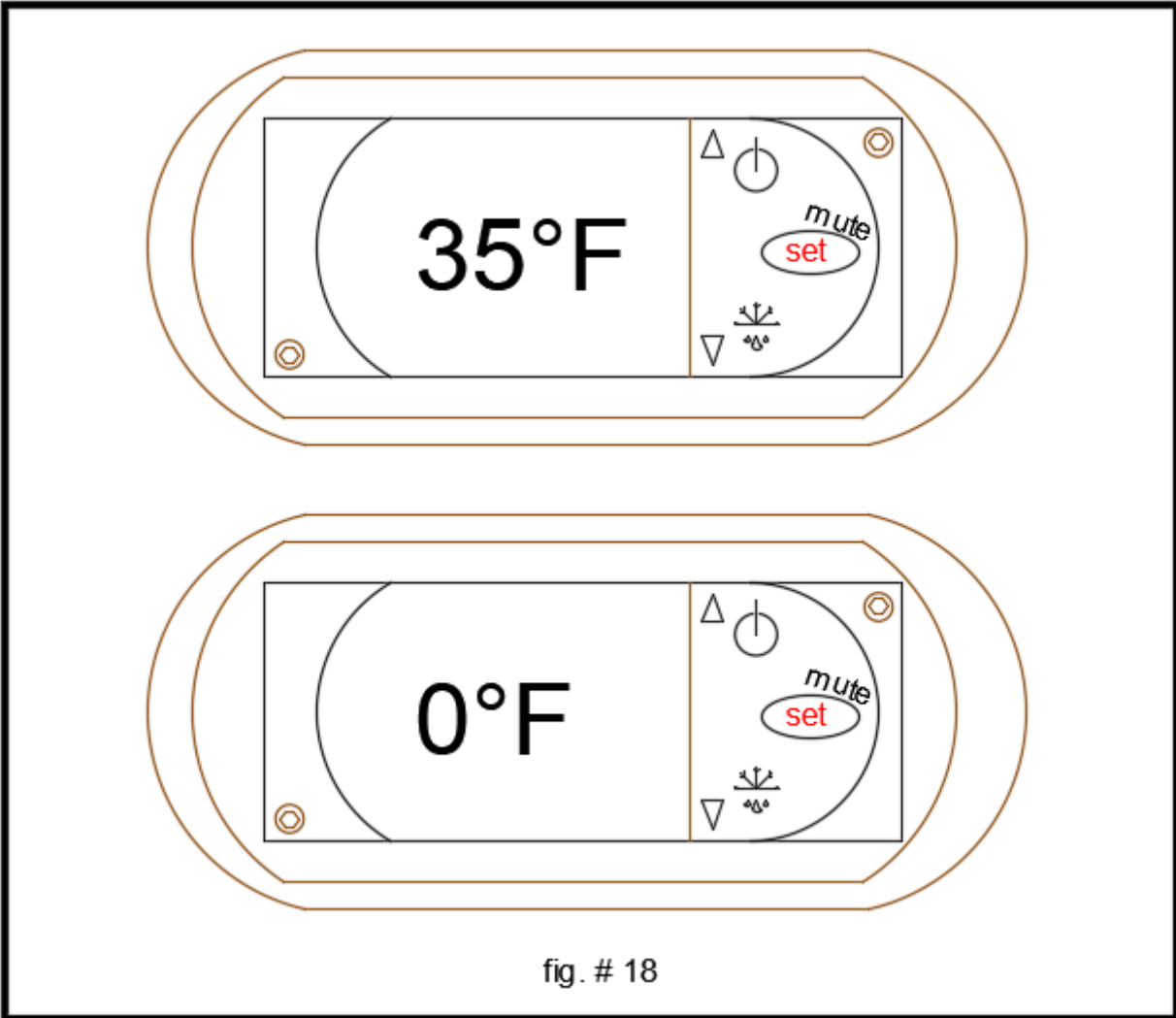
Drawer slides should be kept clean and free of food deposits. The slides should be greased as needed with an NSF approved "food-zone" lubricant.

**8G.- CLEANING EVAPORATOR COIL:**

**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.**

Evaporator coil should be cleaned every (6) months for optimal performance. The evaporator coil is located inside of storage compartment. With hex head screwdriver socket 5/16" remove 4 ea. screws and take off cover. Clean evaporator coils with a vacuum cleaner or soft brush, **do not use wire brush**. Replace coil can cover and reconnect electrical supply. See fig. # 17.

### CAREL DIGITAL TEMPERATURE CONTROL BASIC PARAMETERS:



- 1.- push set and hold it until display flashing temperature, using arrows up and down to adjust desired temperature. 36 degrees for refrigerator 0 for freezers.
- 2.- push bottle set to set. Push set again and hold it for 3 seconds until flash parameters deaired, use arrows up or down to fine parameters.
- 3.- **rd** = set differential temperature cut-in & cut-out set point, sample 3 degrees setting will be 39°F cut-in and 36°F cut-out. (set 36°F).
- 4.- **dp** = maximum defrost duration. (normal 10 minutes defrost).
- 5.- **dl** = intervals between two defrosts. (normal 6 hrs. for electric and 8 or 12 hrs. for air).
- 6.- **for manual defrost;** push star button (right side bottom) when compressor is working and hold it (5 seconds) until the compressor goes off. Defrost duration will be 10 minutes. (**dp** setting step 3). See fig. # 18.

Access and setting type **F** and type **C**.

1.-press **SET** for 3 sec. (the display will show **PS**).

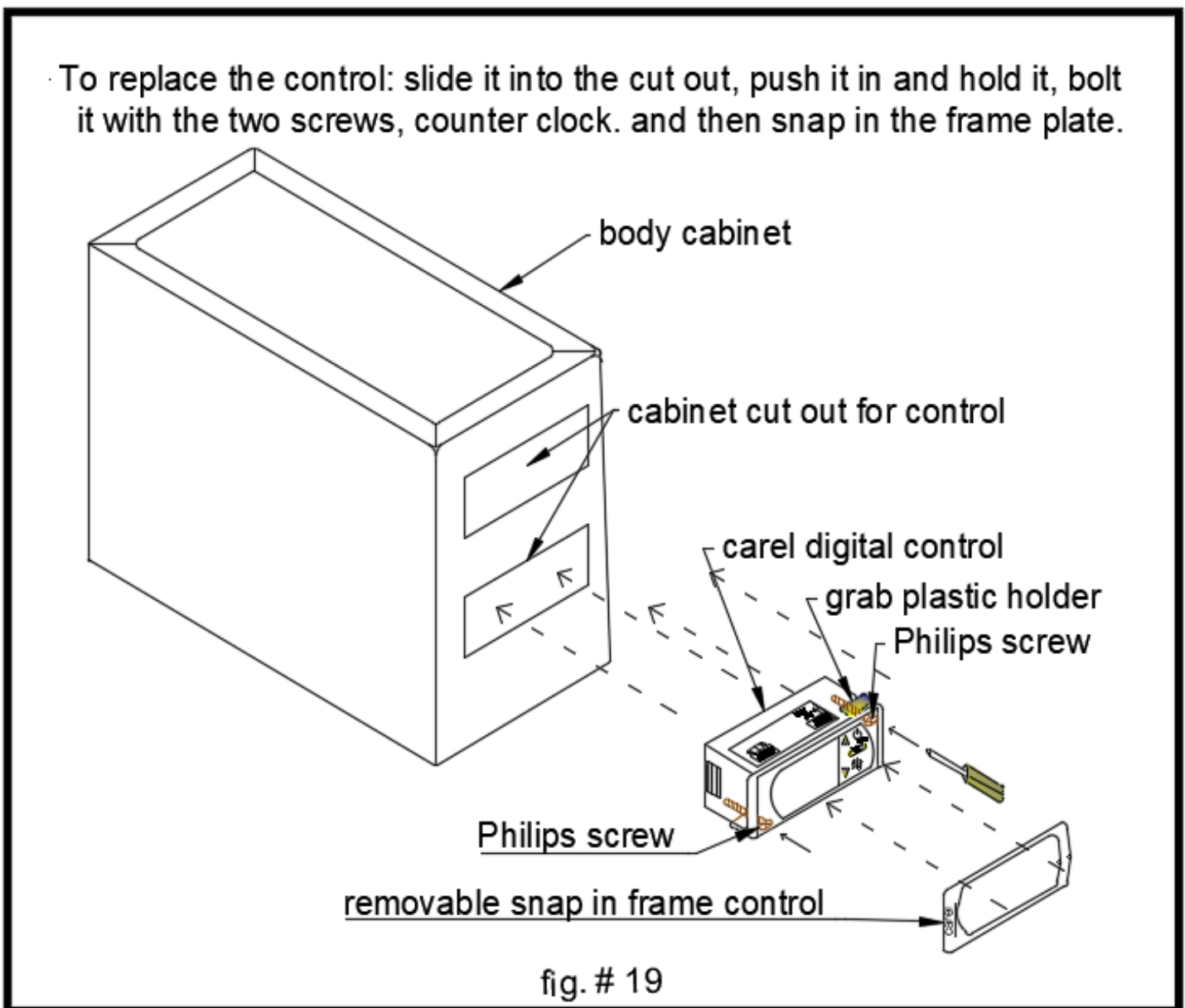
2.-to access type **C** parameter menu enter the password **22** using **UP/DAWON**.

to access the **F** parameter menu only, press **SET** (w/o entering the password)

3.-scroll inside the parameter menu using **UP/DOWN**.

4.-so display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

**How to install or replace Carel digital temperature control.** See fig. # 19.



## 9-. TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE
<b>9A.- Compressor fails to operate:</b>	<ul style="list-style-type: none"> <li>● Power failure.</li> <li>● Plug loose in receptacle or unplugged.</li> <li>● Blown fuse or tripped circuit breaker.</li> <li>● Main power switch is off.</li> <li>● Temperature control wire loose.</li> <li>● Relay connections loose or bad relay.</li> </ul>
<b>9B.- Compressor unit will not start-hums but trips on overload protector:</b>	<ul style="list-style-type: none"> <li>● Improperly wired.</li> <li>● Relay failing to close.</li> <li>● Compressor motor has shorted.</li> <li>● Internal mechanical problem.</li> <li>● Insufficient air supply. (over heating).</li> <li>● overload protector blown.</li> </ul>
<b>9C.- Condensing unit operate for long periods or continuously:</b>	<ul style="list-style-type: none"> <li>● Door gasket not sealing properly.</li> <li>● Evaporator coil is iced up or dirty.</li> <li>● Frequent door openings.</li> <li>● Excessive load or warm food placed.</li> <li>● Temperature control not set properly.</li> </ul>
<b>9D.- Product zone not holding temperature:</b>	<ul style="list-style-type: none"> <li>● Cooling fan not operating.</li> <li>● Inadequate air circulation.</li> <li>● Temperature control setting to high.</li> <li>● Temperature control sensor location.</li> <li>● TXV partial restriction.</li> <li>● Not enough air to cold the compressor.</li> <li>● Under charged refrigerant.</li> </ul>
<b>9E.- Suction line sweating or frosted</b>	<ul style="list-style-type: none"> <li>● Dirty condenser.</li> <li>● Overcharge of refrigerant.</li> <li>● Evaporator fan not running.</li> </ul>

**9F.-Liquid line frosted or cold sweating:**

- TXV stuck open or superheat too low.

**9G.-Noisy condensing unit:**

- Loose parts or mounting.

- Restriction in drier strainer.
- Liquid line service valve partially closed.

**9H.-Thermometer reads different  
Then actual temperature:**

- Tubing rattle or vibration.
- Bent fan blade causing excessive vibration.

**9I.- Water leak inside unit:**

- Sensor temperature control out of place.
- Wrong calibration.
- Defective.
- Unit not level.
- Fitting drain or house are off.
- Drain pan is not installed properly.

**9J.-Control display E0:**

- **E0.** Probe 1 error = open wire. (control)

For additional information, contact Infinity parts and service department:

**Phone: 562-806-5771 or toll free: 855-737-4688 Fax: 562-806-6771**

# INFINITY REFRIGERATION SYSTEM SPECIFICATIONS

**All units use 115 volts, 60 hertz, single phase.**

**Model# Extension for Doors & Drawers: FLD-Field Laminated, LD-Laminated, SSD-Stainless Steel, GD-Glass, 02-(2) Drawer, 1D-(1) Door, M-Modified (See Reading Plate for Modified Specs.)**

SELF-CONTAINED UNITS –R404a				REMOTE UNITS – R404a OR CUSTOM REQUEST			
Model	H.P.	Min. Cond. AMPS	PLUG	Model	BTU RQD.		
<b>32" High Back Bar</b>				<b>32" High Back Bar</b>			
IBLRS-1D	1/3	6.8	5-15P	IBLRR-1D	568		1.3
IBLRS-2D	1/3	7.4	5-15P	IBLRR-2D	1,191		2.1
IBLRS-3D	1/3	8.2	5-15P	IBLRR-3D	1,841		3.2
IBLRS-4D	1/2	14.8	5-20P	IBLRR-4D	2,491		3.7
<b>37" High Back Bar</b>				<b>37" High Back Bar</b>			
IBCRS-1D	1/3	6.8	5-15P	IBCRR-1D	612		1.3
IBCRS-2D	1/3	7.4	5-15P	IBCRR-2D	1,283		2.1
IBCRS-3D	1/3	8.2	5-15P	IBCRR-3D	1,983		3.2
IBCRS-4D	1/2	14.8	5-20P	IBCRR-4D	2,683		3.7
<b>37"H x 30" D Pass-Thru</b>				<b>37"H x 30" D Pass-Thru</b>			
IBCRS-1DPN	1/3	6.8	5-15P	IBCRR-1DPN	743		1.6
IBCRS-2DPN	1/3	7.4	5-15P	IBCRR-2DPN	1,558		2.4
IBCRS-3DPN	1/2	14.8	5-20P	IBCRR-3DPN	2,408		3.5
IBCRS-4DPN	1/2	14.8	5-20P	IBCRR-4DPN	3,258		4.0
<b>37"H x 36" D Pass-Thru</b>				<b>37"H x 36" D Pass-Thru</b>			
IBCRS-2DPD	1/3	6.8	5-15P	IBCRR-2DPD	787		1.6
IBCRS-4DPD	1/3	7.4	5-15P	IBCRR-4DPD	1,650		2.4
IBCRS-6DPD	1/2	14.8	5-20P	IBCRR-6DPD	2,550		3.5
IBCRS-8DPD	1/2	14.8	5-20P	IBCRR-8DPD	3,450		4.0
<b>37"H Back Bar Beer Keg</b>				<b>37"H Back Bar Beer Keg</b>			
IBCKS-1D	1/3	6.8	5-15P	IBCKR-1D	656		1.3
IBCKS-2D	1/3	7.4	5-15P	IBCKR-2D	1,375		2.1
IBCKS-3D	1/3	8.2	5-15P	IBCKR-3D	2,125		3.2
IBCKS-4D	1/2	14.8	5-20P	IBCKR-4D	2,875		3.7

## INFINITY REFRIGERATION SYSTEM SPECIFICATIONS

All units use 115 volts, 60 hertz, single phase.

Model# Extension for Doors & Drawers: **FLD**-Field Laminated, **LD**-Laminated, **SSD**-Stainless Steel,  
**GD**-Glass, **02**-(2) Drawer, **1D**-(1) Door, **M**-Modified (See Reading Plate for Modified Specs.)

SELF-CONTAINED UNITS R134a OR R404A				REMOTE UNITS R404a OR R448A			
Model	H.P.	TOTAL AMPS	PLUG	Model	BTU RQD.		TOTAL AMPS
<b>Bottle Coolers</b>				<b>Bottle Coolers</b>			
IBCS-1-24	1/3	5.9	5-15P	IBCR-1-24	625		2.2
IBCS-1-36	1/3	5.9	5-15P	IBCR-1-36	1,000		2.2
IBCS-2-48	1/3	6.0	5-15P	IBCR-2-48	1,375		2.3
IBCS-2-60	1/3	6.0	5-15P	IBCR-2-60	1,750		2.3
IBCS-2-72	1/3	7.0	5-15P	IBCR-2-72	2,125		2.6
<b>Mug Frosted</b>				<b>Mug Frosted</b>			
IGFS-1-24	1/3	8.4	5-15P	IGFR-1-24	750		4.4
IGFS-1-36	1/3	8.4	5-15P	IGFR-1-36	1,200		4.4
IGFS-2-48	1/3	8.5	5-15P	IGFR-2-48	1,650		4.8
IGFS-2-60	1/3	8.5	5-15P	IGFR-2-60	2,100		4.8
IGFS-2-72	1/2	12.0	5-15P	IGFR-2-72	2,550		5.0
<b>19"H Low Height Undercounter</b>				<b>19"H Low Height Undercounter</b>			
IRSL-1	1/3	6.0	5-15P	IRRL-1	664		1.0
IRSL-2	1/3	6.8	5-15P	IRRL-2	1,352		1.7
IRSL-3	1/3	7.6	5-15P	IRRL-3	2,016		2.5
IRSL-4	1/2	13.5	5-20P	IRRL-4	2,704		3.3
<b>21"H Low Height Undercounter</b>				<b>21"H Low Height Undercounter</b>			
IRSA-1-02	1/3	6.0	5-15P	IRRA-1-02	725		1.0
IRSA-2-04	1/3	6.8	5-15P	IRRA-2-04	1,475		1.7
IRSA-3-06	1/3	7.6	5-15P	IRRA-3-06	2,200		2.5
IRSA-4-08	1/2	13.5	5-20P	IRRA-4-08	2,950		3.3
<b>30"H Counter Height</b>				<b>30"H Counter Height</b>			
IRSH-1	1/3	6.8	5-15P	IRRH-1	906		1.0
IRSH-2	1/3	7.4	5-15P	IRRH-2	1,906		1.8
IRSH-3	1/3	8.2	5-15P	IRRH-3	2,750		2.5
IRSH-4	1/2	14.8	5-20P	IRRH-4	3,812		3.4



## Wiring diagram relay connections

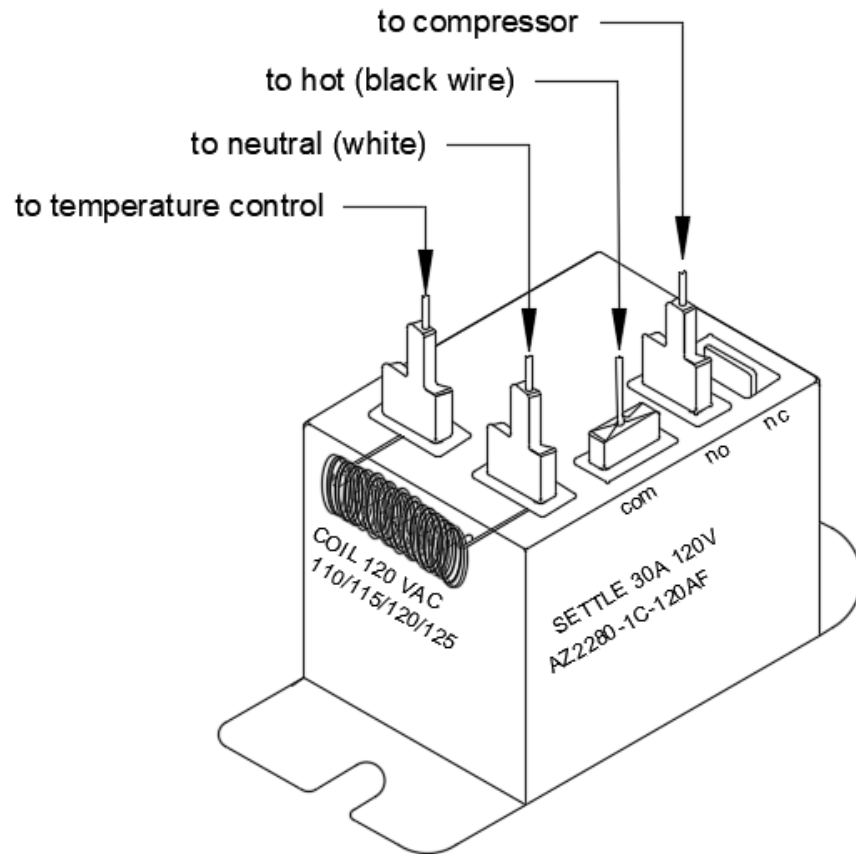
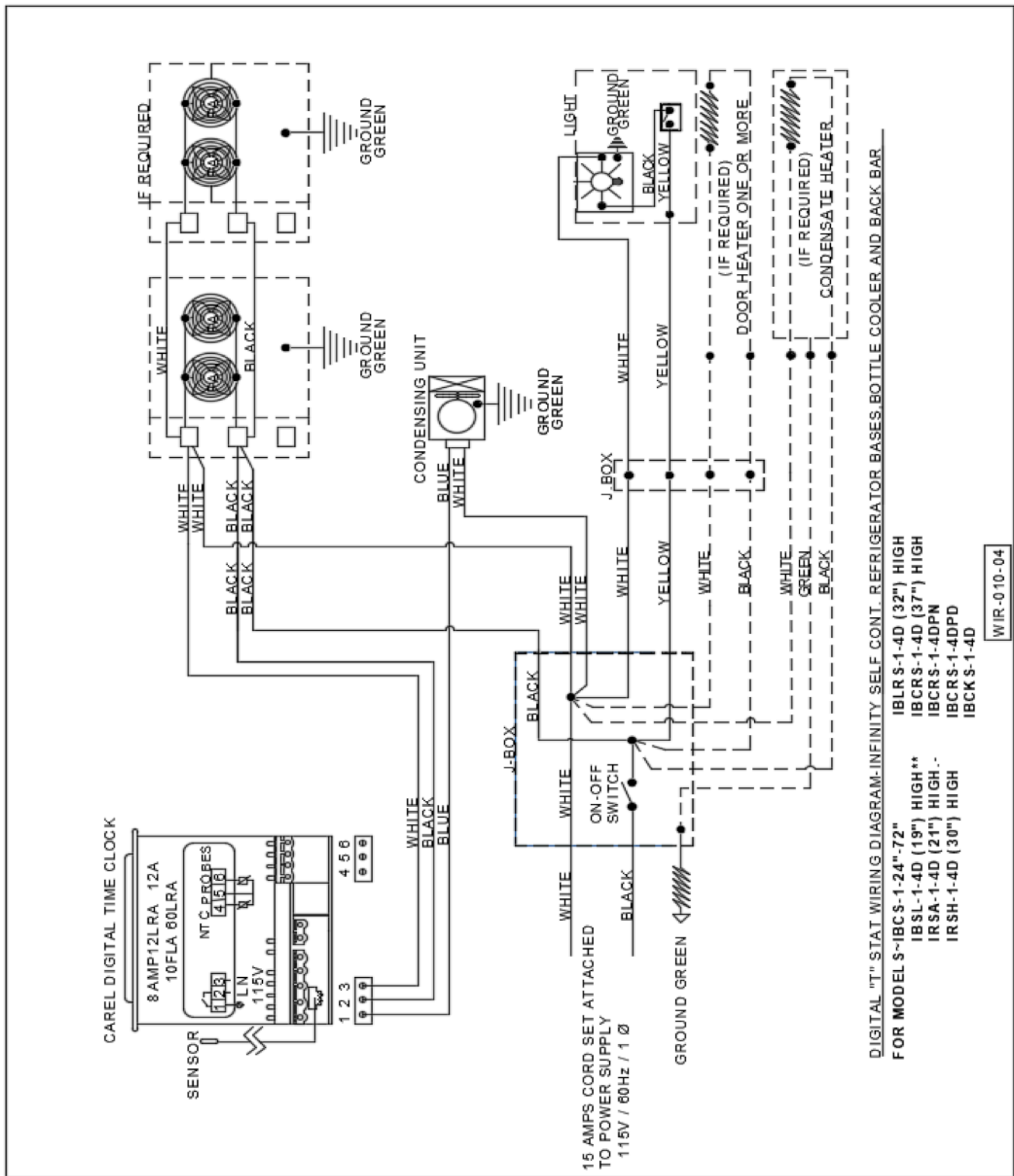


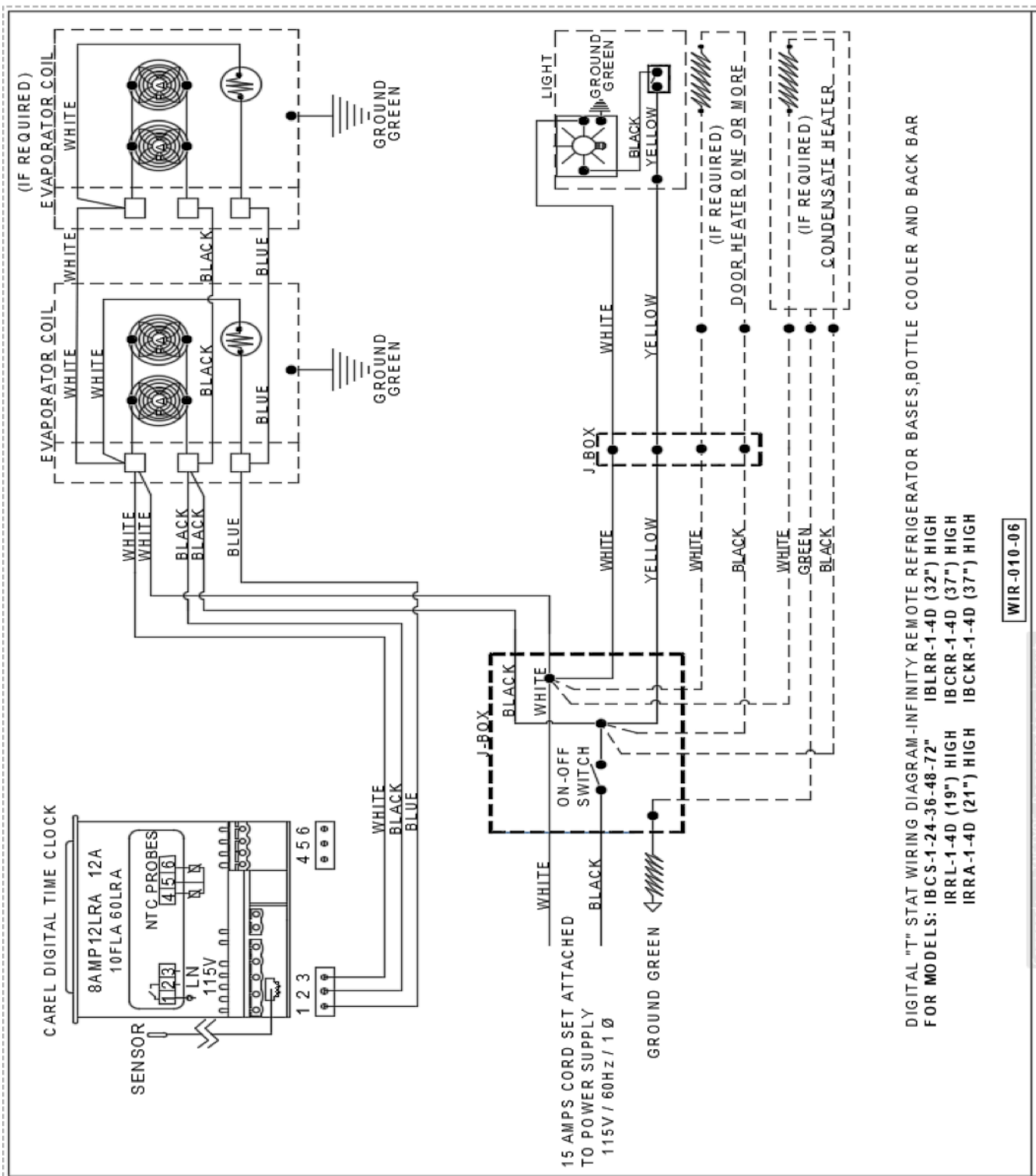
fig. # 20







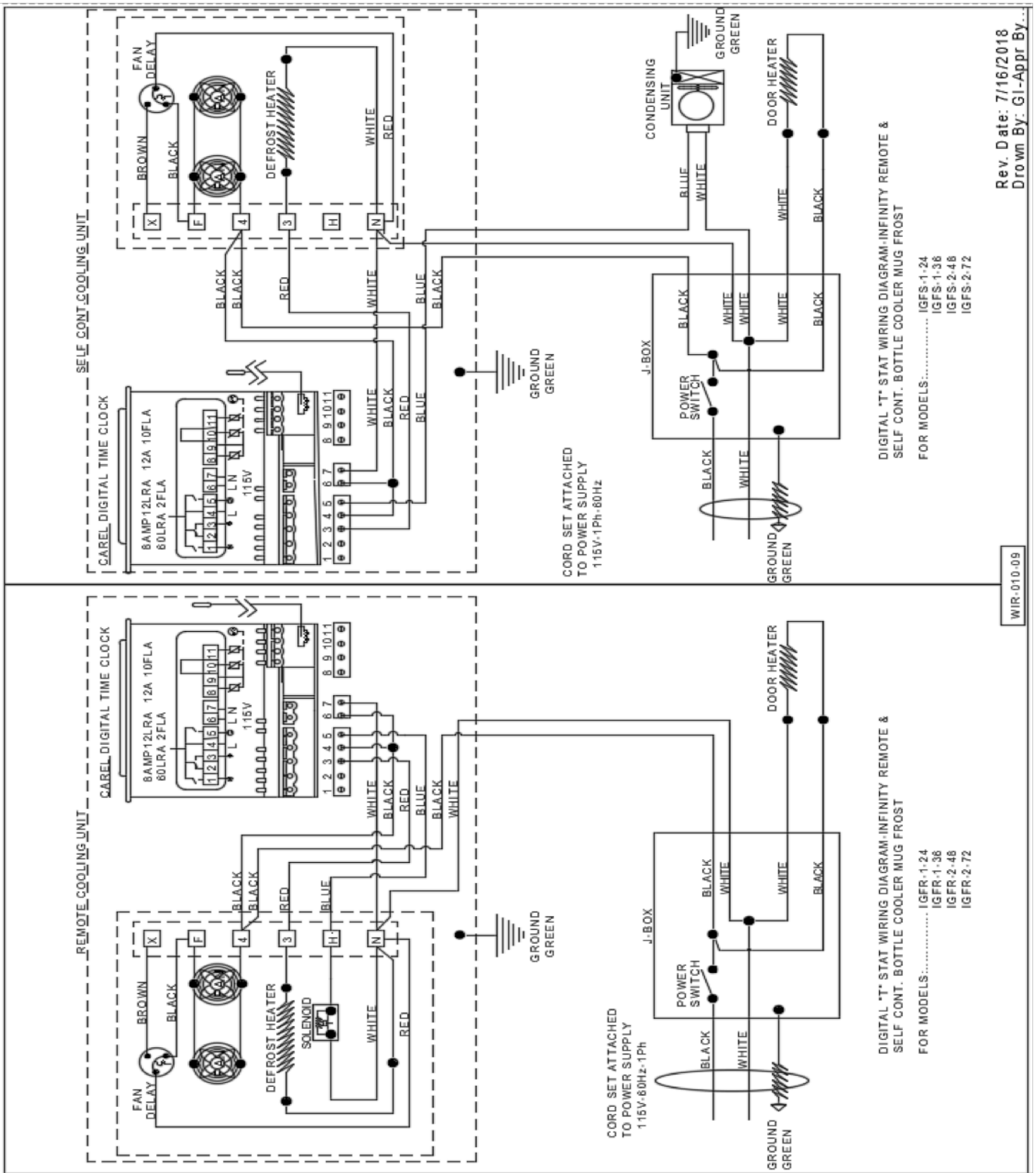
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WIR-010-06

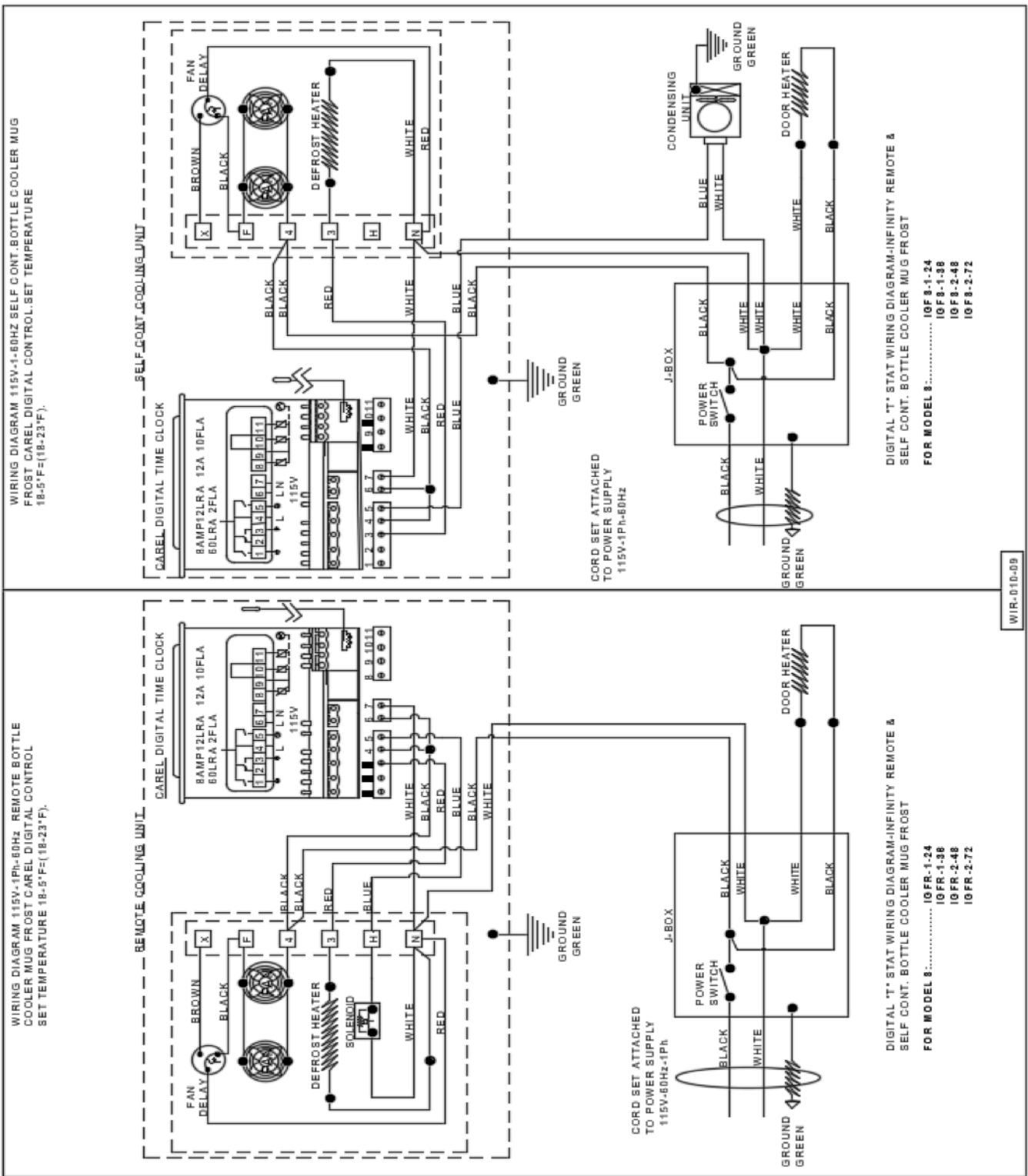
DIGITAL "T" STAT WIRING DIAGRAM-INFINITY REMOTE REFRIGERATOR BASES,BOTTLE COOLER AND BACK BAR

FOR MODELS: IBRS-1-24-36-48-72" IBLRR-1-4D (32") HIGH  
 IRR-1-4D (19") HIGH IBCCR-1-4D (37") HIGH  
 IRR-1-4D (21") HIGH IBCCR-1-4D (37") HIGH

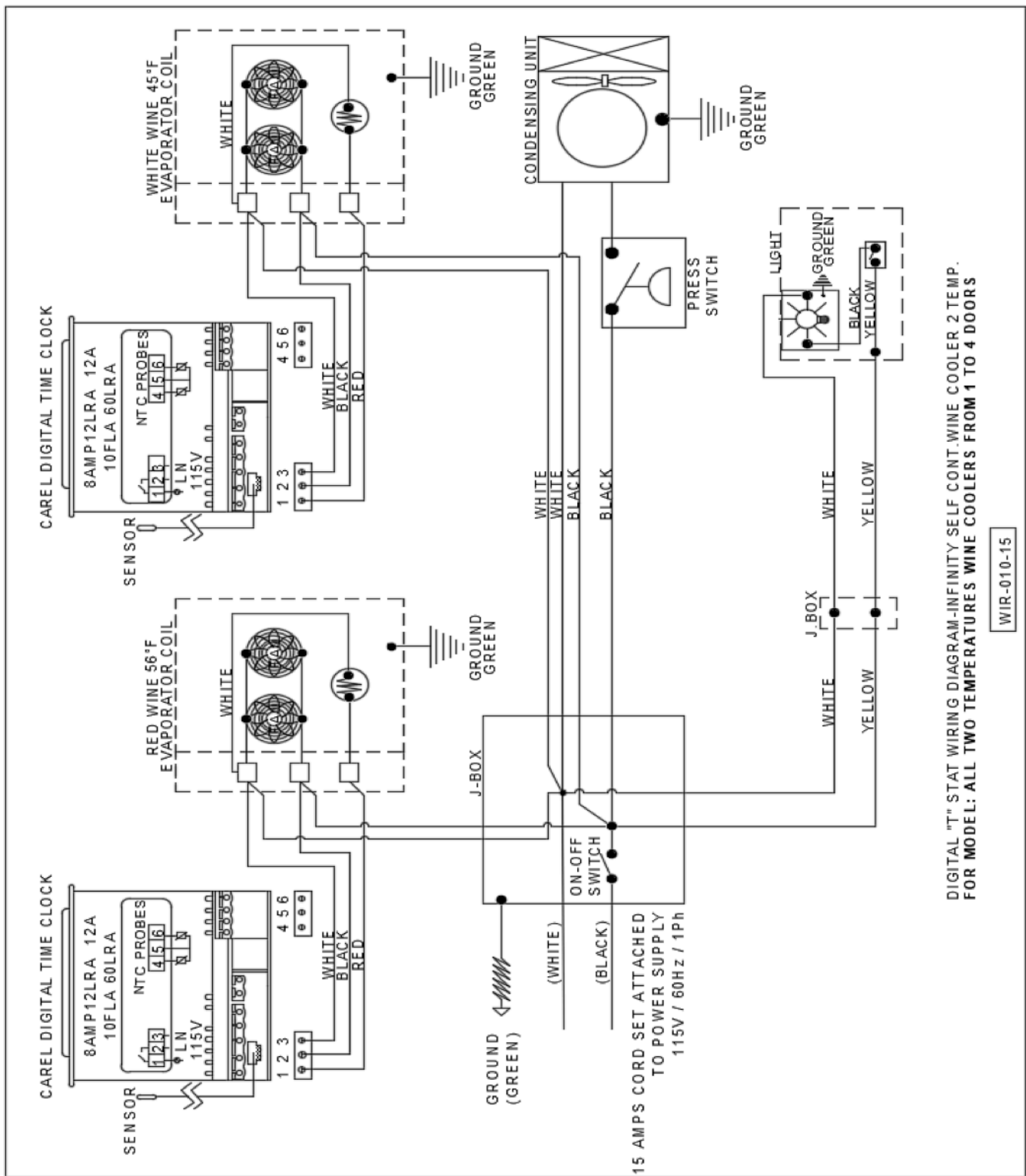


WIR-010-09

Rev. Date: 7/16/2018  
Drawn By: GI-Apr By...



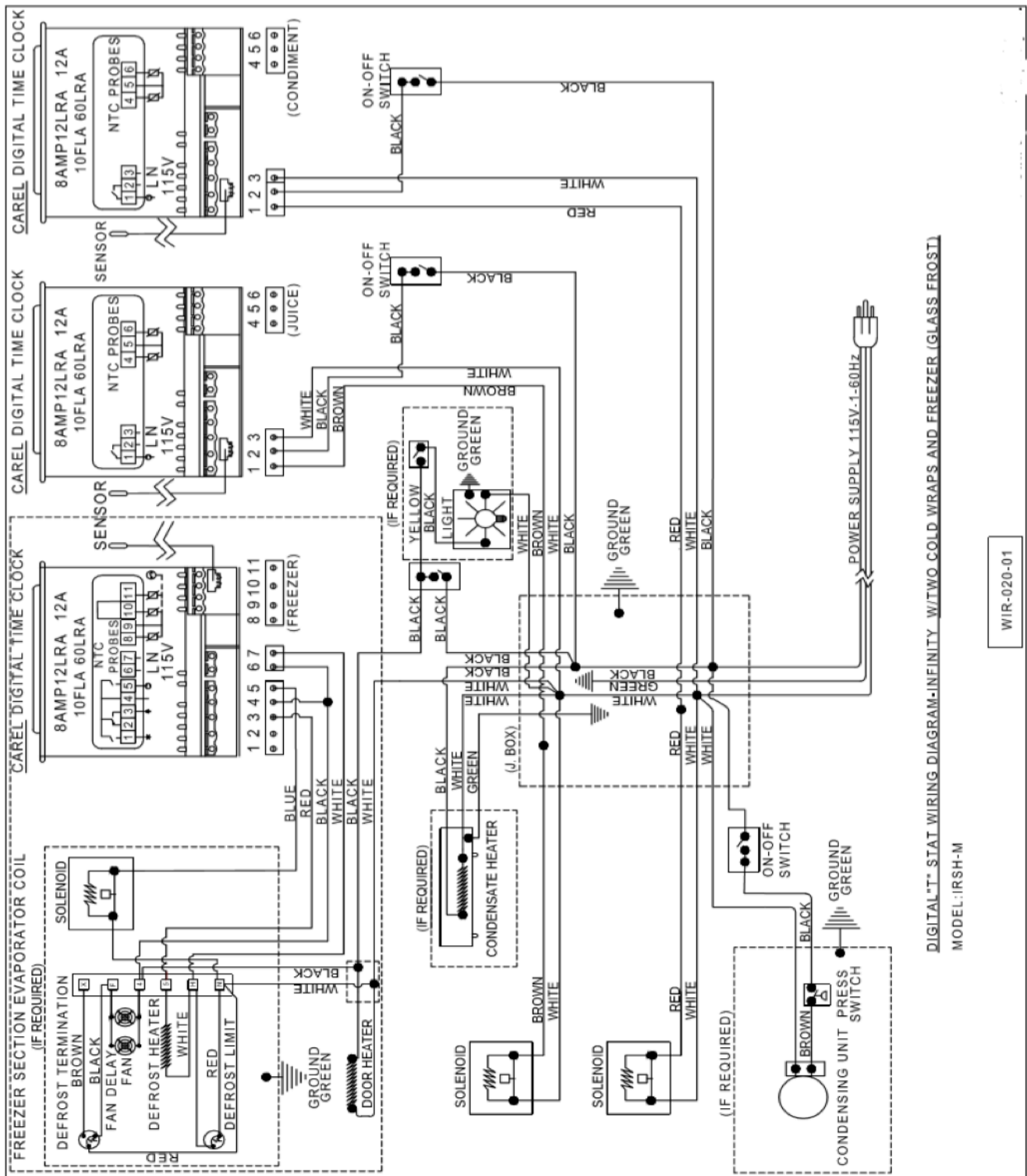
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DIGITAL "T" STAT WIRING DIAGRAM-INFINITY SELF CONT WINE COOLER 2 TEMP.  
 FOR MODEL: ALL TWO TEMPERATURE WINE COOLERS FROM 1 TO 4 DOORS

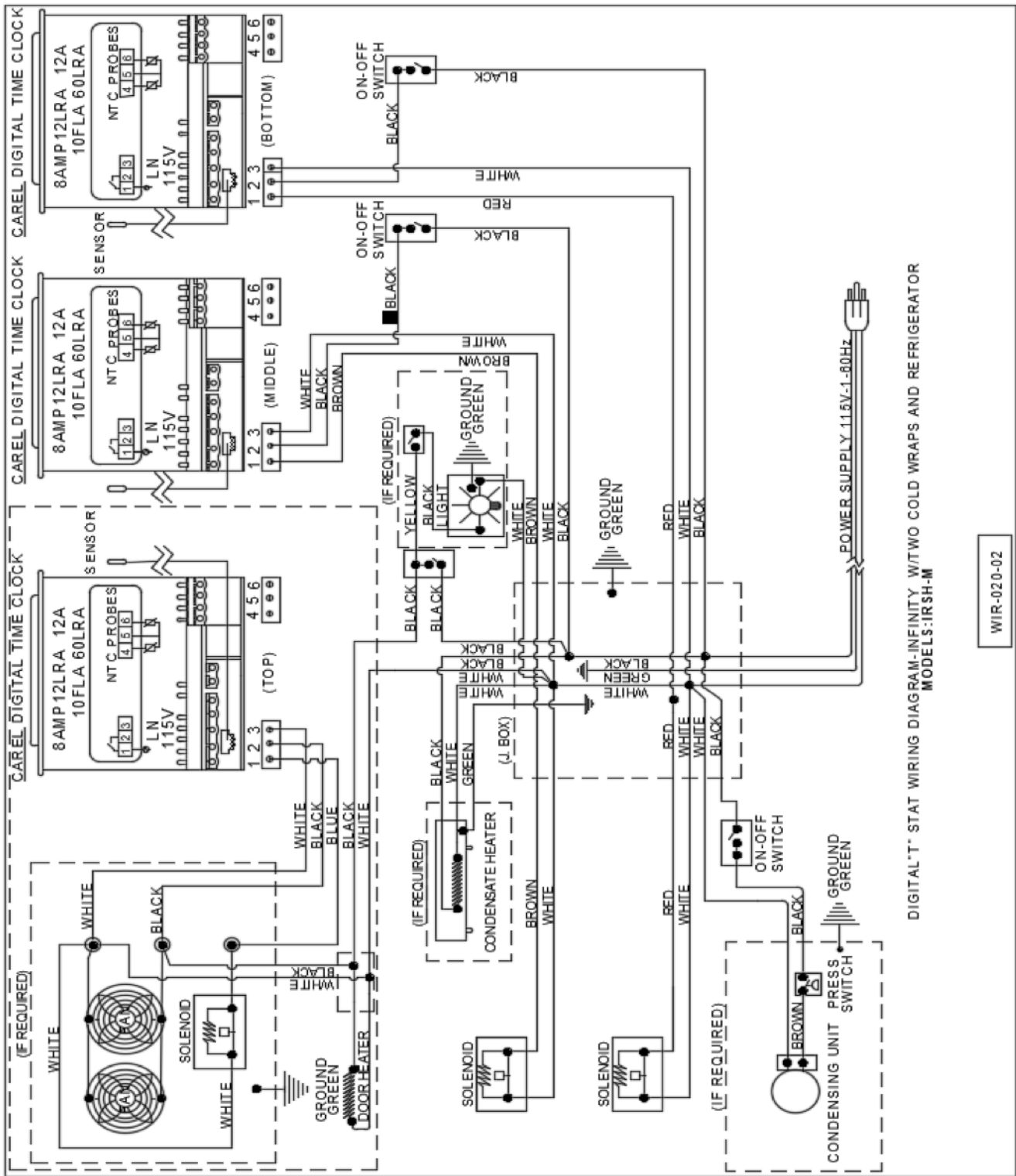
WIR-010-15





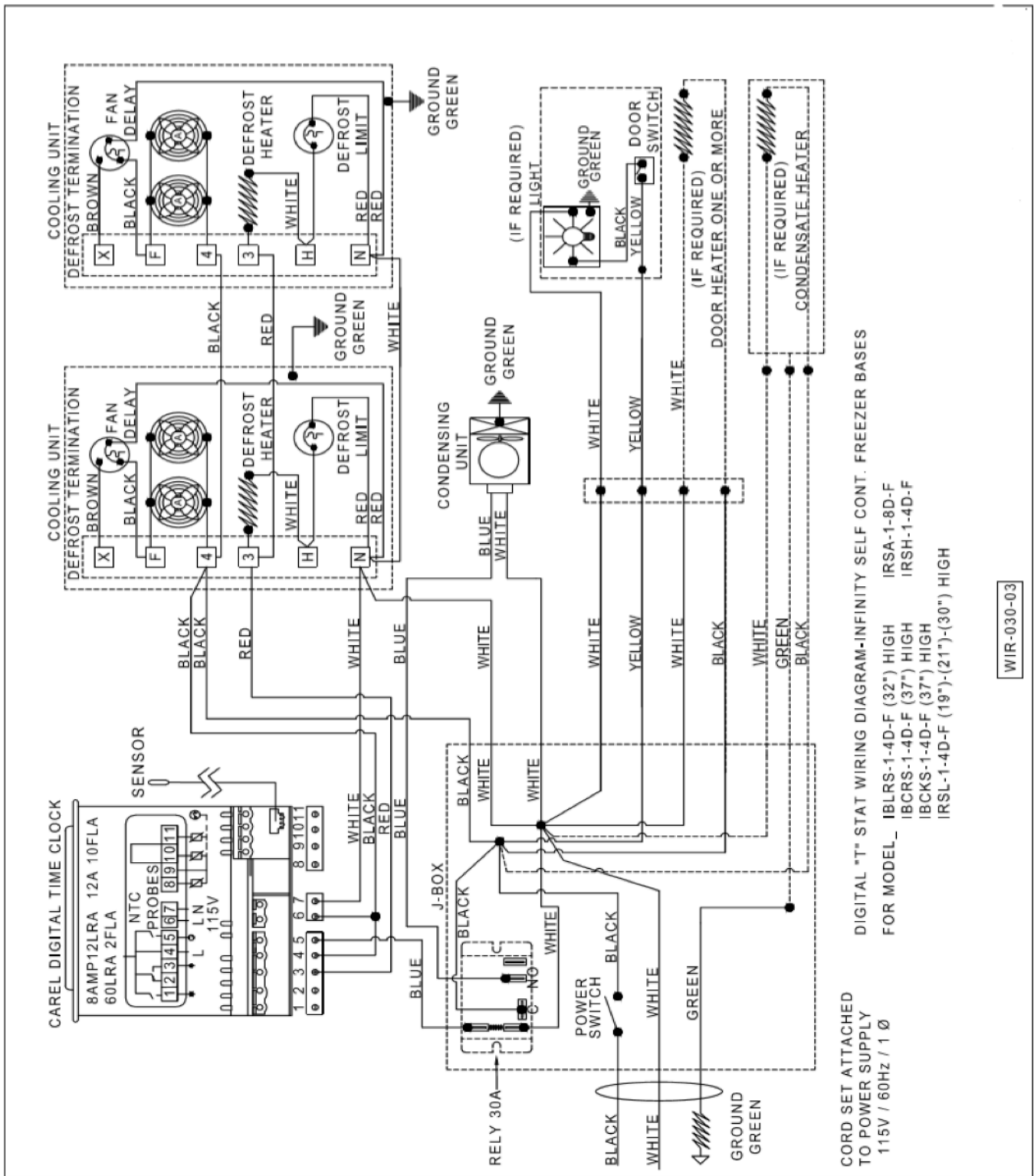
DIGITAL T\* STAT WIRING DIAGRAM-INFINITY WITWO COLD WRAPS AND FREEZER (GLASS FROST)  
 MODEL:IRSH-M

WIR-020-01

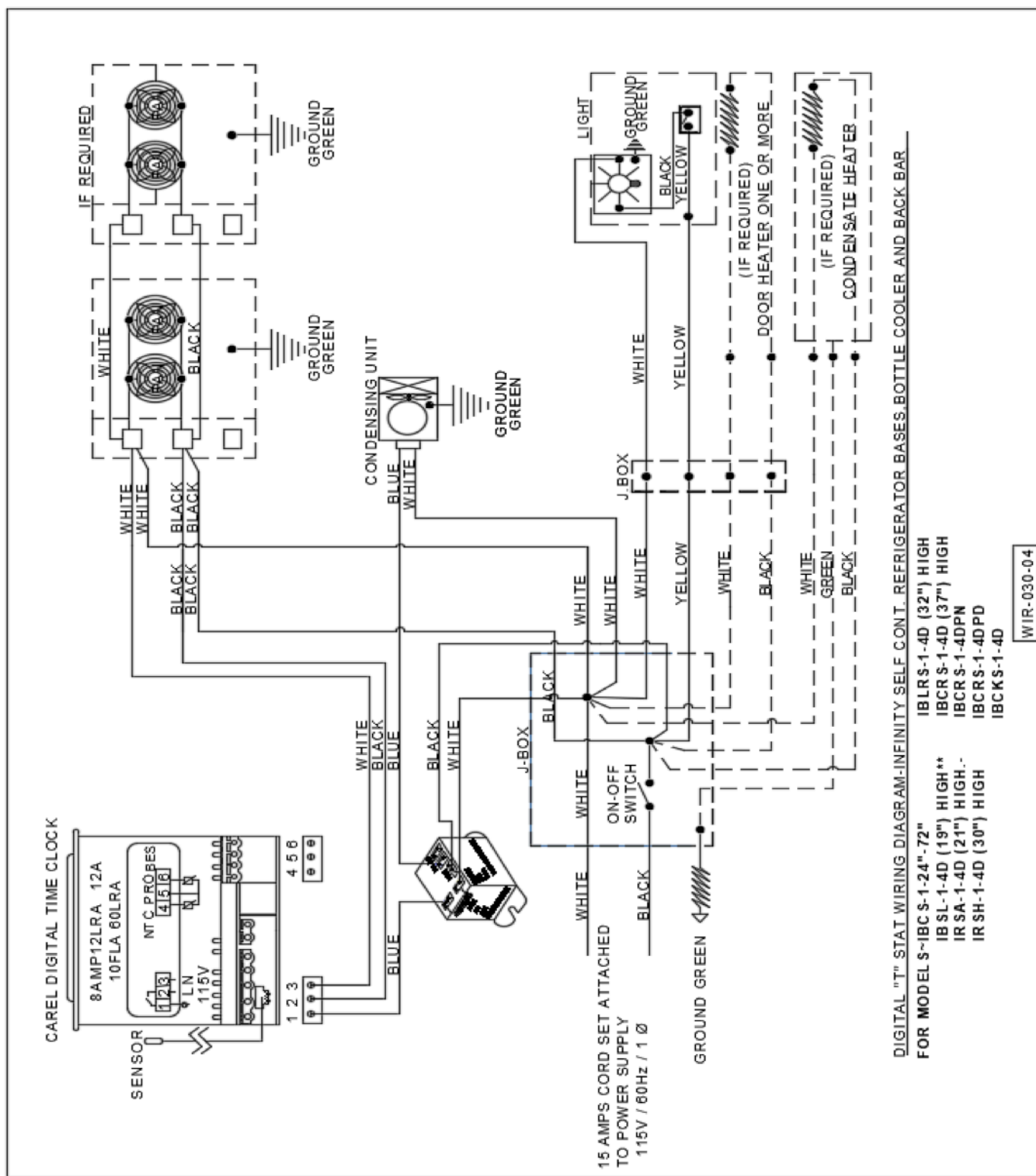


DIGITAL T\* STAT WIRING DIAGRAM-INFINITY W/TWO COLD WRAPS AND REFRIGERATOR  
 MODELS:IRSH-M

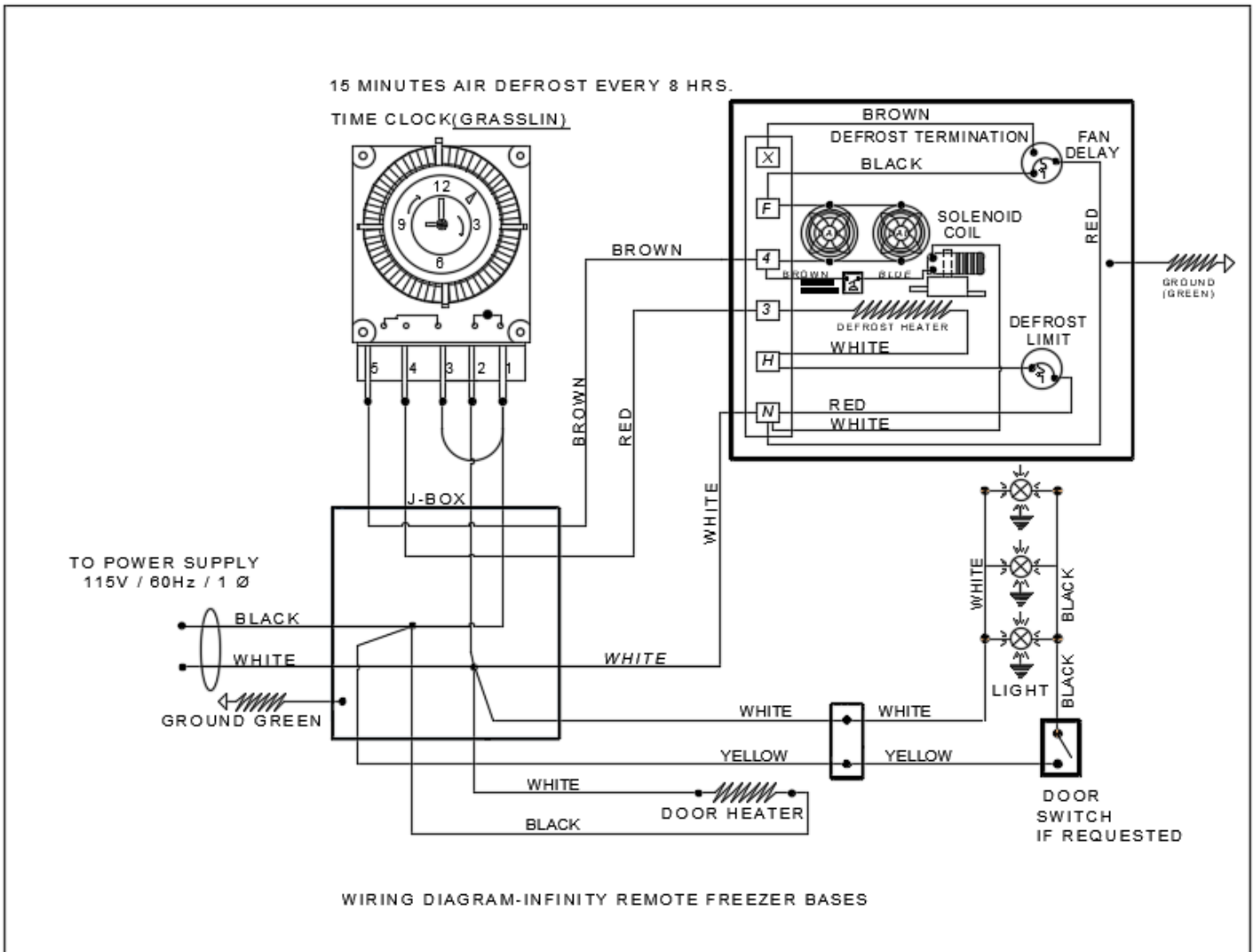
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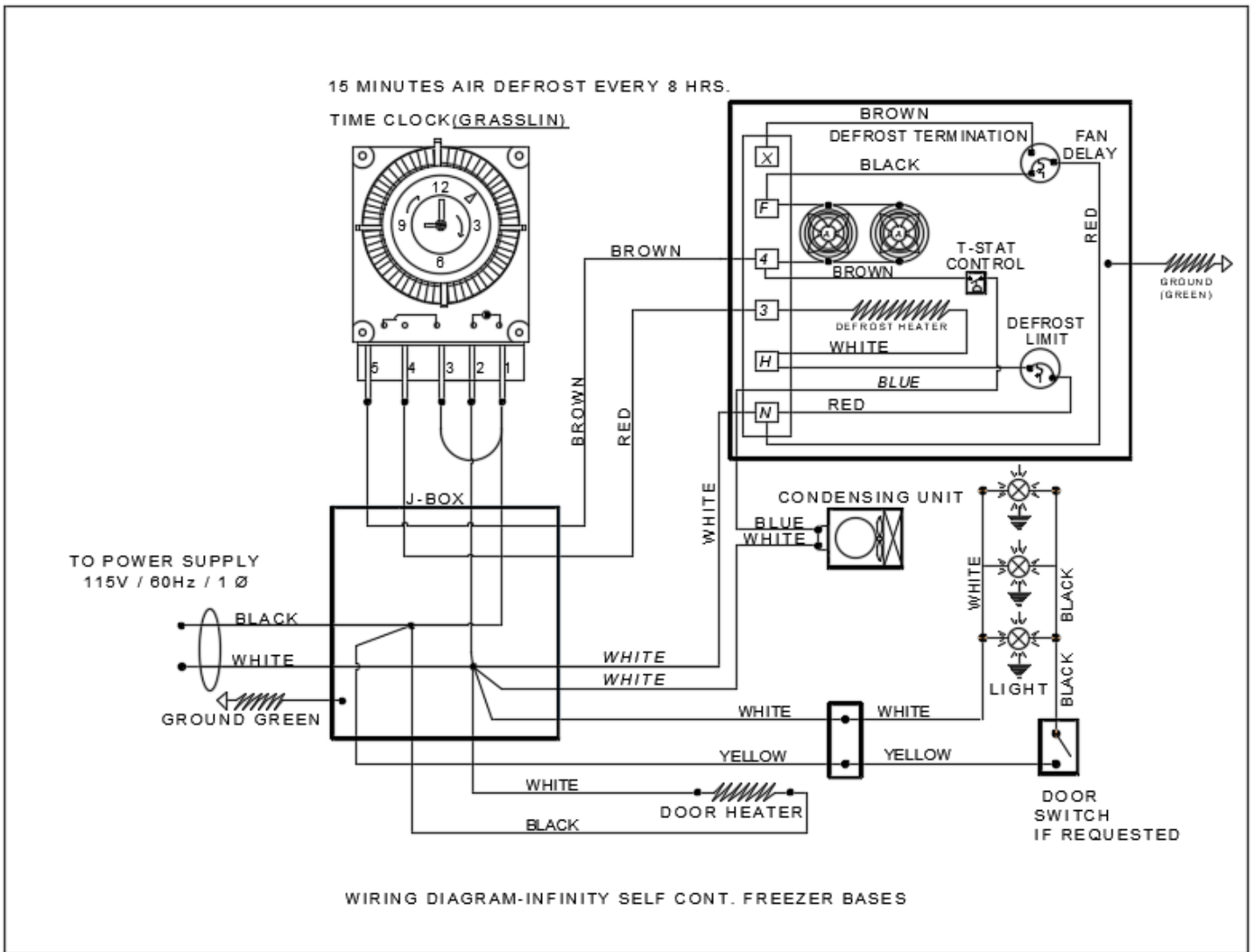


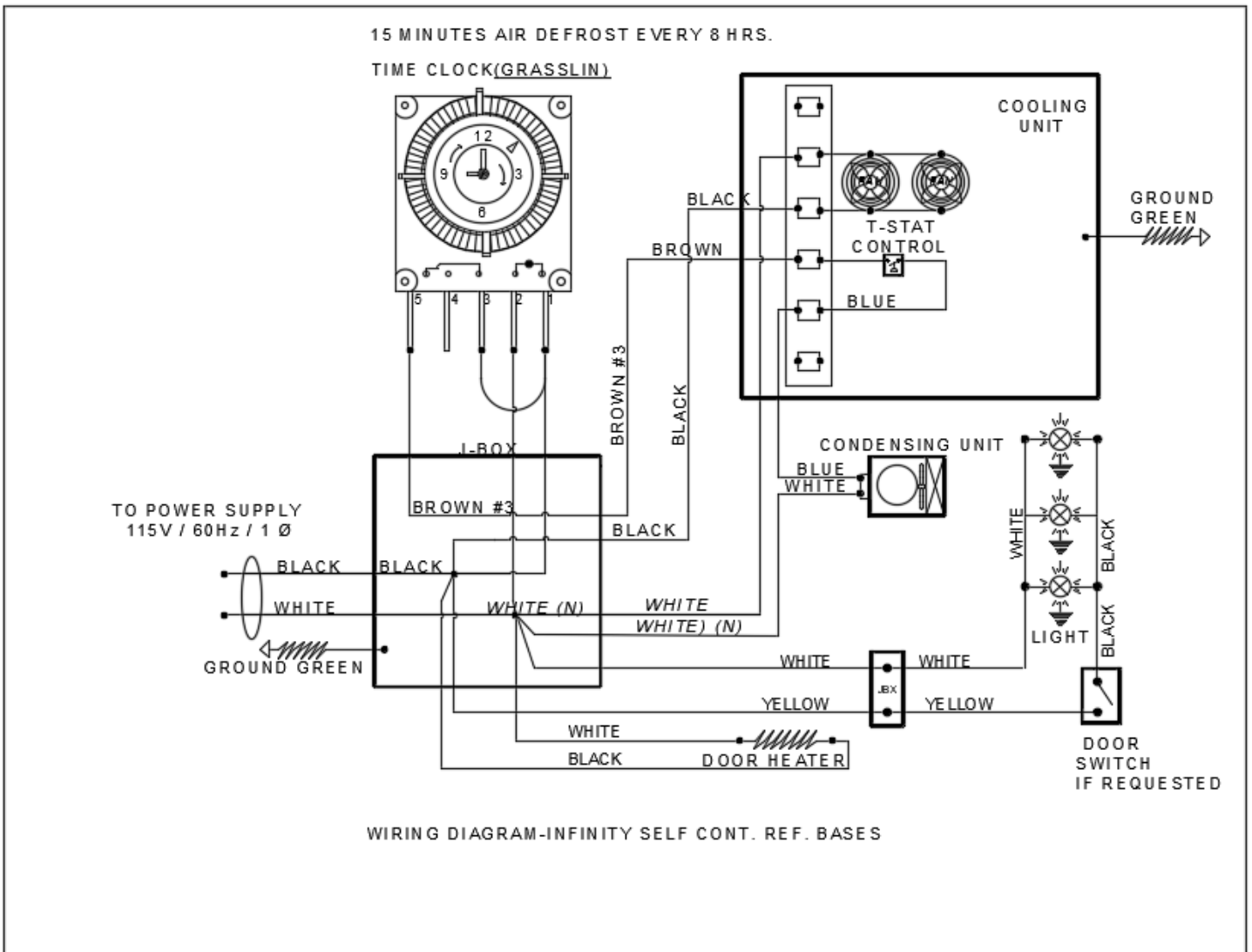
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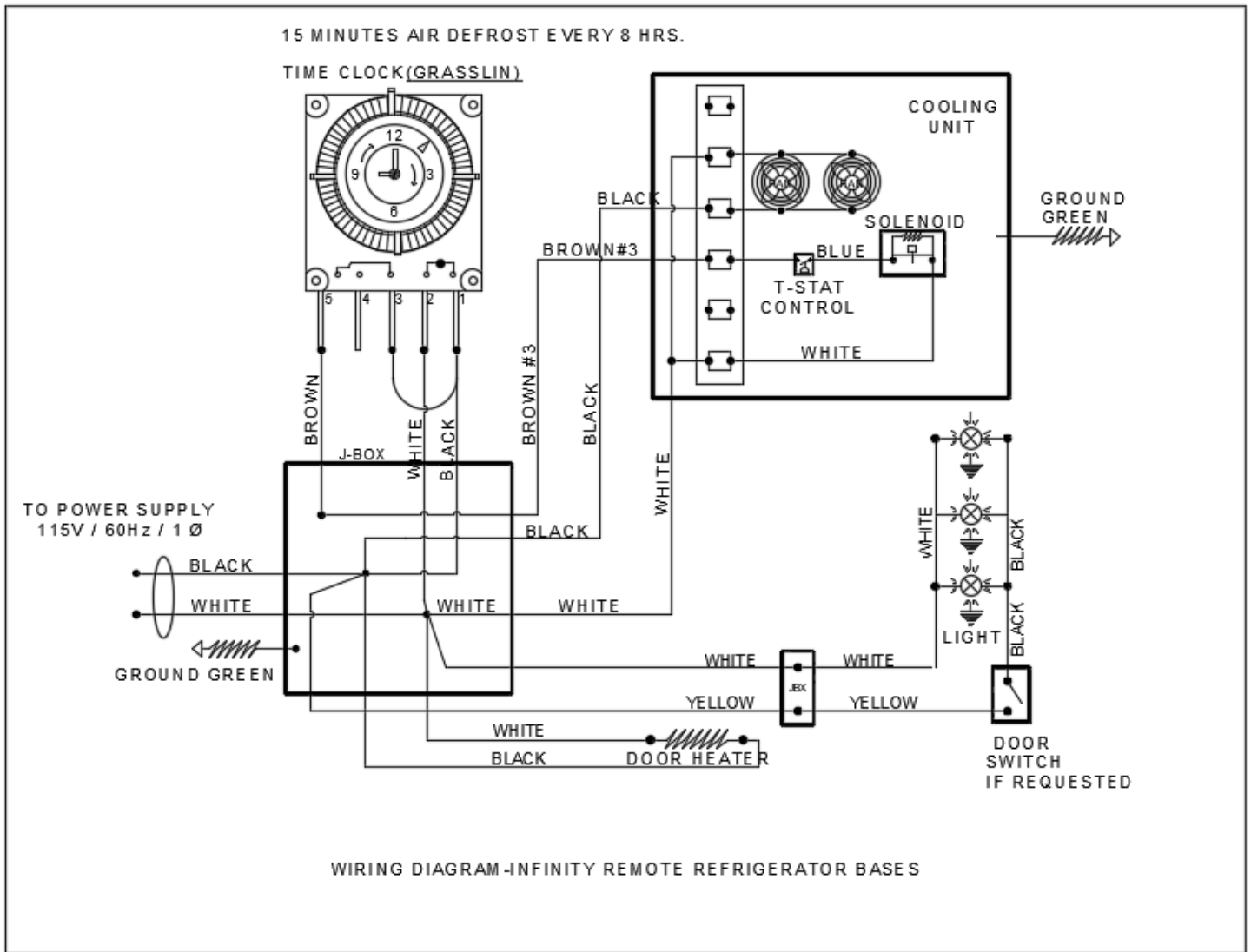
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## Terms and Conditions of Sale

PLEASE READ THIS DOCUMENT CAREFULLY. IT CONTAINS VERY IMPORTANT INFORMATION REGARDING YOUR RIGHTS AND OBLIGATIONS, INCLUDING LIMITATIONS AND EXCLUSIONS THAT MIGHT APPLY TO YOU.

These terms and conditions of sale ("Terms and Conditions") apply to the purchase and sale of products and services. By placing an order for such products and services, you agree to be bound by and accept these Terms and Conditions. If you do not agree to these Terms and Conditions, you should not obtain products or services from Infinity Kitchen Products, Inc. These Terms and Conditions are subject to change by Infinity Kitchen Products, Inc. (referred to as "us" or "we") without prior written notice at any time, in our sole discretion. The latest version of the Terms and Conditions will be posted on our website at [www.infinitystainless.com](http://www.infinitystainless.com), and you should review these Terms and Conditions prior to purchasing any product and services. You should also carefully review our Privacy Policy before placing an order for goods or services.

### 1. Order Acceptance and Cancellation

*All orders are subject to acceptance by Infinity Kitchen Products, Inc. Custom orders cannot be cancelled.*

### 2. Payment Terms and Sales Taxes

Terms of payment are within our sole discretion and, unless otherwise agreed by us in writing, total payment amount must be received by us prior to our acceptance of an order. We prefer business checks, cashier's checks and wire transfers.

Purchase orders from businesses may be accepted upon approval of credit and in such event shall be payable on net thirty (30) day terms or such other terms as we may approve or require.

Payments made with credit card or charge card add a 3% service charge. For credit card or charge card transactions you represent and warrant that: (i) the information you supply to us is true, correct and complete; (ii) charges incurred by you will be honored by your credit card or charge card company; and (iii) you will pay charges incurred by you at the posted prices, including all applicable taxes, if any.

All payments must be in United States dollars. Current billing addresses and phone information must be included with every order. You agree to pay interest on all past-due sums at the highest rate allowed by law. We retain a security interest in the products and all proceeds thereof until the full purchase price therefore (including taxes and additional charges) has been paid.

### 3. Changes in Products and Pricing

All products and parts are list priced. Freight, taxes, extended warranties, etc. are at an additional cost.

We are constantly updating and revising our offerings of products and services and reserve the right to adjust due to changing market conditions, product discontinuation, manufacturer price changes, product improvements, errors in advertisements and other circumstances.

All pricing for the products and services are subject to change without notice.

### 4. Warranty

Infinity Kitchen Products, Inc. warrants that our new product(s) are free from defects for a period of 15 months from date of factory shipment. This warranty applies to both parts and labor, except that it specifically excludes labor for products shipped outside of the United States. Warranty claims made in excess of twelve (12) consecutive months from the date of factory shipment. Parts which are replaced in the field will include a ninety (90) day warranty from date of installation.

We will warrant original owner and location that the compressor for self-contained refrigerators a total of five (4) consecutive years in addition to one year warranty on parts only from the date shipped product or fifteen (15) months from date of factory shipment, whichever occurs first.

Export warranty is one (1) consecutive year on parts only from the date the given product is installed or fifteen (15) months from date of factory shipment, whichever occurs first. We offer an optional extended warranty of two (2) consecutive years. Please contact us for pricing. Authorization for labor on product(s) under warranty must be approved by us and prior to the service being performed. This warranty will only be honored if we are notified of any defect within thirty (30) days of its discovery by the end user or dealer.

Warranty repairs will be performed during our authorized service agent's normal business hours. The user is responsible for any overtime premium associated with after-hours service. Also, we are not responsible for travel charges that exceed one-hour travel time.

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All requests for technical service and support with respect to the products and services should be made by contacting us through e-mail at [customerservice@infinitystainless.com](mailto:customerservice@infinitystainless.com) or by calling our toll free number [\(855\) 737-4688](tel:855-737-4688).

Warranty is valid only on product(s) installed at its initial location. This warranty will automatically become null and void if the following occurs; the removal and or relocation of our product(s), modifying or removing the labels, alterations to original design, improper or lack of routine maintenance and cleaning, failure to provide adequate air flow to our refrigerated self-contained unit(s). In addition, we are not responsible for products and or parts damaged by unauthorized service, accidents, freight, improper chemical use, improper voltage, improper wiring, improper plumbing, improper freon, abuse, neglect or acts of God. Warranty does not apply to refrigeration systems supplied by others such as on remote units.

For service calls, installation, normal control adjustments, general maintenance, correcting an installation error or user error and service calls that reveal the unit is functioning normally will not be covered under the warranty.

No representative, distributor, dealer, or other third party is authorized to amend or modify this warranty.

Warranty applies to units sold in the United States only.

#### **5. Return Policy**

Product(s) may be returned only with Infinity Kitchen Products, Inc.'s consent (in its sole discretion). To inquire about warranty or returns call our toll-free number (855) 737-4688 or e-mail our Returns Department at [customerservice@infinitystainless.com](mailto:customerservice@infinitystainless.com). Product(s) specified as "Modified" or "Custom" are not returnable. Used or discounted product(s) may not be returned and are sold in "as is" condition.

A Return Merchandise Authorization (RMA) number must be obtained from Infinity Kitchen Products, Inc. before shipping your product. No returns of any type will be accepted without an RMA number. For faster service, please have the following information on hand when calling for an RMA number: customer name, invoice or order number, model number, serial number and nature of the problem. All returns must be within thirty (30) days of the date that we issue the RMA. All returned products MUST be 100% complete, contain ALL original boxes and packing materials, have original UPC codes on the manufacturer boxes, and contain all manuals, blank warranty and registration cards, and other accessories and documentation provided by the manufacturer.

You are responsible for shipping charges on returned items; we will match your shipping method on your replacement or exchange item(s). We strongly recommend that you fully insure your return shipment against loss or damage and that you use a carrier that can provide you with proof of delivery for your protection or accept the risk of loss or damage during shipment. Returned product(s) must be received within ninety (90) days of ship date.

A restocking and handling charge of 20% will be applied to all authorized returns.

We are not responsible for lost or damage to the product(s). Do not accept the equipment if it is damaged, notify the carrier and file a claim. For Prepay and Add shipments contact us immediately so we may file a freight claim. It is the responsibility of the receiver to inspect the equipment upon arrival for shortages or damages.

Please notify us immediately by writing within five (5) business days of delivery in order for a claim to be honored by us. You must save the merchandise with the original packaging. Failure to do so may result in losses at the customer's expense.

#### **6. Shipping Policy**

We only use carriers (UPS, FedEx) with Next Day, 2nd Day and Ground delivery service for items less than one hundred and fifty (150) pounds. All products which exceed hundred and fifty (150) pounds and must be crated will be shipped using an LTL or FTL carrier. Freight terms are Third Party or Collect. Prepay and Add is available upon request and approval. All shipping prices are quoted in United States dollars. No C.O.D. orders can be accepted. All products are F.O.B. factory. Product(s) are manufactured to order. After approved drawings orders typically ship between four (4) to six (6) weeks on standard orders and eight (8) to ten (10) weeks on custom orders.

#### **7. Advertising Disclaimer and Trademarks**

All trademarks, registered trademarks and photographs are the sole property of Infinity Kitchen Products, Inc.

#### **8. Disclaimer and Limitation of Liability**

Our responsibility for defects relating to the products and services are limited to the procedures described in our policy set forth below.

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ALL PRODUCTS AND SERVICES ARE PROVIDED "AS IS" WITHOUT WARRANTY OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OR THE WARRANTY OF NON-INFRINGEMENT. WE DO NOT ACCEPT LIABILITY BEYOND THE REMEDIES SET FORTH HEREIN, INCLUDING ANY LIABILITY FOR PRODUCTS AND SERVICES THAT ARE NOT AVAILABLE FOR USE. IN NO EVENT SHALL WE OR OUR PARENT, SUBSIDIARIES, AFFILIATED COMPANIES, OR THE AGENTS, SHAREHOLDERS, DIRECTORS, OFFICERS, OR EMPLOYEES OF INFINITY KITCHEN PRODUCTS, INC. HAVE ANY OBLIGATIONS OR LIABILITIES TO YOU OR ANY OTHER PERSON FOR LOSS OF PROFITS, FOR LOSS OF BUSINESS OR USE, INJURY TO PEOPLE OR PROPERTY, LOSS OF PERISHABLE GOODS, FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, WHETHER BASED ON CONTRACT, TORT (INCLUDING NEGLIGENCE), PRODUCT LIABILITY, OR ANY OTHER THEORY OR FORM OF ACTION, EVEN IF WE OR OUR AFFILIATES HAVE BEEN ADVISED OF THE POSSIBILITY THEREOF, ARISING OUT OR IN CONNECTION WITH THE SALE, DELIVERY, USE, REPAIR OR PERFORMANCE OF THE PRODUCTS. EMPLOYEES OR REPRESENTATIVES ARE NOT AUTHORIZED TO MODIFY THIS LIMITATION. OUR SOLE AND ENTIRE MAXIMUM LIABILITY (AND THE LIABILITY OF ANY OF THE PROVIDERS OF PRODUCTS AND SERVICES), FOR ANY REASON, AND YOUR SOLE AND EXCLUSIVE REMEDY FOR ANY CAUSE WHATSOEVER, SHALL BE LIMITED TO THE ACTUAL AMOUNT PAID BY YOU FOR THE PRODUCTS AND SERVICES YOU HAVE ORDERED FROM US. SOME JURISDICTIONS LIMIT OR DO NOT ALLOW THE DISCLAIMER OF IMPLIED OR OTHER WARRANTIES AND THE LIMITATION OR EXCLUSION OF LIABILITY FOR CERTAIN DAMAGES SO THE ABOVE DISCLAIMER MAY NOT APPLY TO THE EXTENT SUCH JURISDICTION'S LAW IS APPLICABLE TO YOUR PURCHASE OF PRODUCTS AND SERVICES.

#### **9. Force Majeure (i.e., Unavoidable Delays)**

In addition to any excuse provided by applicable law, we shall be excused from liability for non-delivery or delay in delivery of products and services arising from any event beyond our reasonable control, whether or not foreseeable by either party, including but not limited to, labor disturbance, war, fire, accident, adverse weather, inability to secure transportation, governmental act or regulation, and other causes or events beyond our reasonable control, whether or not similar to those which are enumerated above.

#### **10. Entire Agreement and Other Documents**

These Terms and Conditions constitute the entire agreement and understanding between us concerning the subject matter hereof and supersedes all prior agreements and understandings of the parties with respect thereto. These Terms and Conditions may NOT be altered, supplemented, or amended by the use of any other document(s). Any attempt to alter, supplement or amend this document or to enter an order for products or services which are subject to additional or altered terms and conditions shall be null and void, unless otherwise agreed to in a written agreement signed by you and us. To the extent that anything in or associated with us in writing, on our website or catalog is in conflict or inconsistent with these Terms and Conditions, these Terms and Conditions shall take precedence.

#### **11. Governing Law and Statute of Limitations**

By purchasing our products, you agree that the statutes and laws of the State of California, without regard to the conflicts of laws principles thereof, will apply to all matters relating to the purchase of products and services. Each of us agrees and hereby submits to the exclusive personal jurisdiction and venue of the Superior Court of Los Angeles County and the United States District Court for the Central District of California with respect to such matters. Any cause of action brought by you against us or our Affiliates must be instituted within one (1) year after the cause of action arises or be deemed forever waived and barred.

We make no representation that the products and services available through our website or catalog are appropriate or available for use in locations outside of the United States and accessing them from territories where such products and services are illegal is prohibited. Those who choose to access our website or use our catalog from other locations do at their own initiative and are responsible for compliance with local laws. In its quest to constantly improve, Infinity Kitchen Products, Inc. reserves the right to change this policy without notice.

Revised: 11/11/14



## Warranty Registration Form

**Model Number:**

**Serial Number:**

**Name:**

**Address:**

**City:**

**State:**

**Zip Code:**

**Installation Date (mm/dd/yyyy):**

Please note warranty starts on the date unit was shipped. This registration form must be received within (10) ten days of installation to be honored.

There are two ways to send in this warranty registration form by email or regular mail.

[customerservice@infinitystainless.com](mailto:customerservice@infinitystainless.com)

Fax Number:

**1-562-806-6771**

Mail to:

**Infinity Stainless Products**

**Attn: Warranty Registration**

**7750 Scout Avenue**

**Bell Gardens, CA 90201**

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