

NOVUM

Redefining refrigeration

Grand Cayman Technical Manual

Alaskan | Inline | EOA | Vista | 2.5



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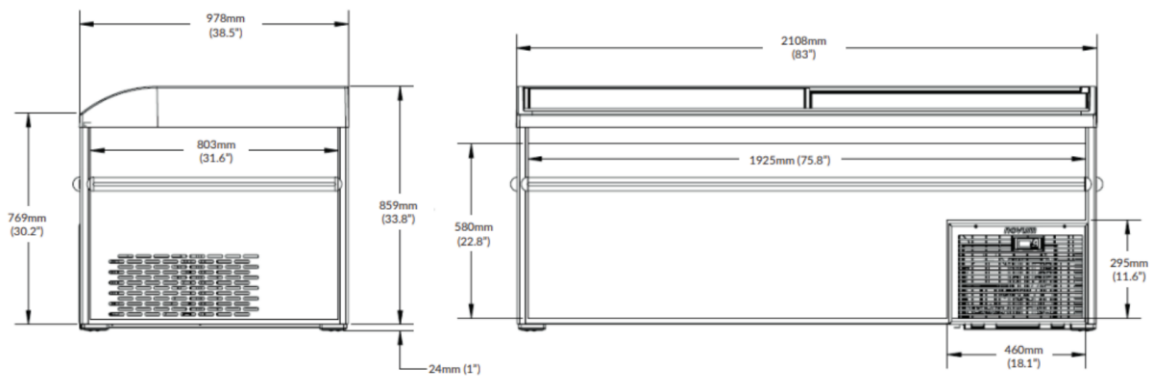
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1. Technical data

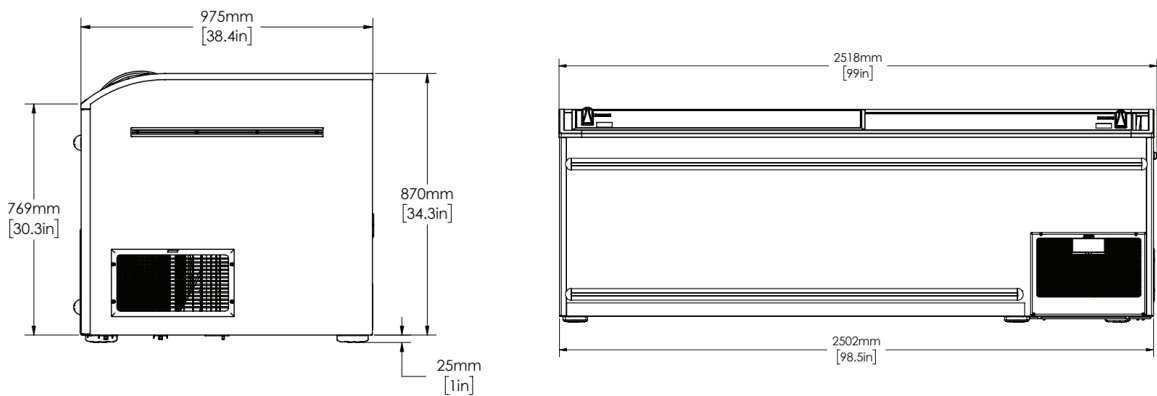
1.1. Grand Cayman Inline & End Of Aisle specifications

	Model	Inline 2.1m	Inline 2.5m	EOA
Technical Data				
Gross content	cu ft	37.7	45.8	37.7
Net content according to AHAM	cu ft	29.3	35.8	29.3
Total display area (TDA)	sq ft	15.9	19.9	15.9
Ambient temperature range	°F	+61 to +77	+61 to +77	+61 to +77
Inner temperature range	°F	0 to -13	0 to -13	0 to -13
Sound pressure at 3.3 feet distance	dB(A)	43.3	43.3	43.3
Electrical Data				
Nominal voltage / frequency Europe	V / Hz	110-120 / 60	110-120 / 60	110-120 / 60
Nominal power cabinet	W	310	310	310
Nominal power LED light	W	19	19	19
Nominal current	A	5	5	5
Fuse protection	A	10	10	10
Energy consumption at 77°F	kWh/24h	4.15	4.94	4.15
Length of Power Supply Cord	inches	6.6	6.6	6.6
Refrigeration Data				
Refrigerant	Type	R290	R290	R290
Gas charge	oz	2.3	2.3	2.3
Maximum operating pressure	PSI	435	435	435
Maximum heat output	W/h	780	780	780
Net average heat rejection	W/h	200	240	200
Dimensions				
Length outside / inside	inches	83 / 75.8	98.7 / 2325	83 / 75.8
Depth outside / inside	inches	38.5 / 31.6	38.5 / 31.6	38.5 / 31.6
Front access height outside / inside	inches	34.8 / 31	34.8 / 31	34.8 / 31
Stacking height at the front / back	inches	22.8	22.8	22.8
Weight				
Net weight (excl. packaging, incl. internal accessories)	lb	309	353	309
Gross Weight (incl. packaging & internal accessories)	lb	331	375	331

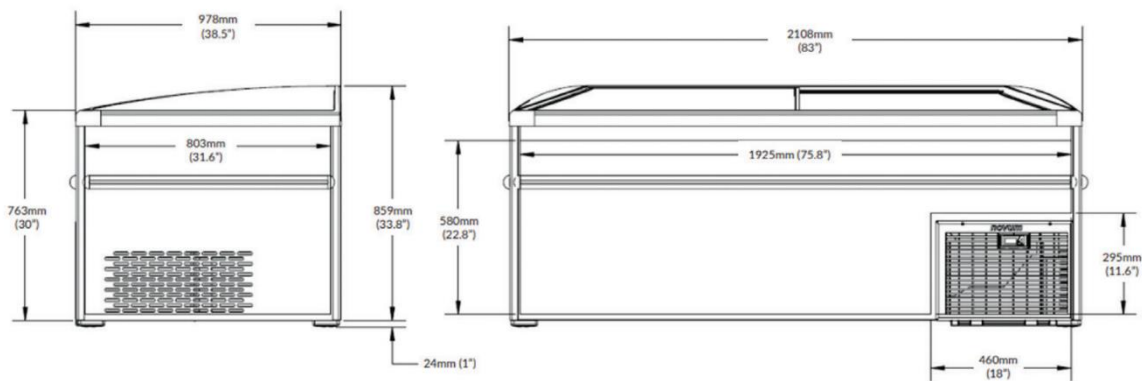
1.2. Grand Cayman Inline 2.1m dimensions



1.1. Grand Cayman Inline 2.5m dimensions



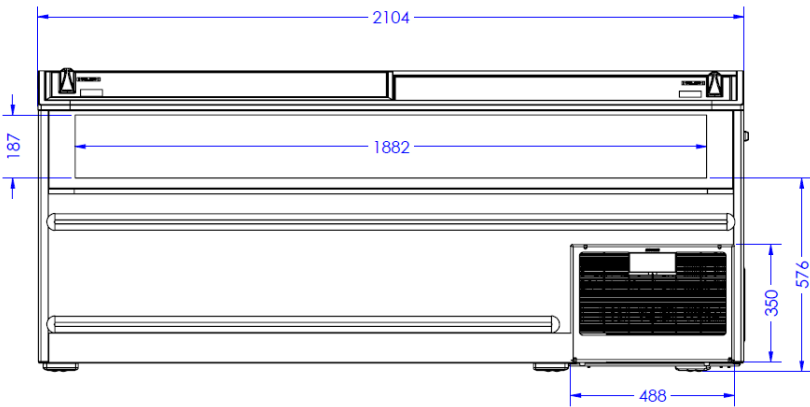
1.2. Grand Cayman End Of Aisle dimensions



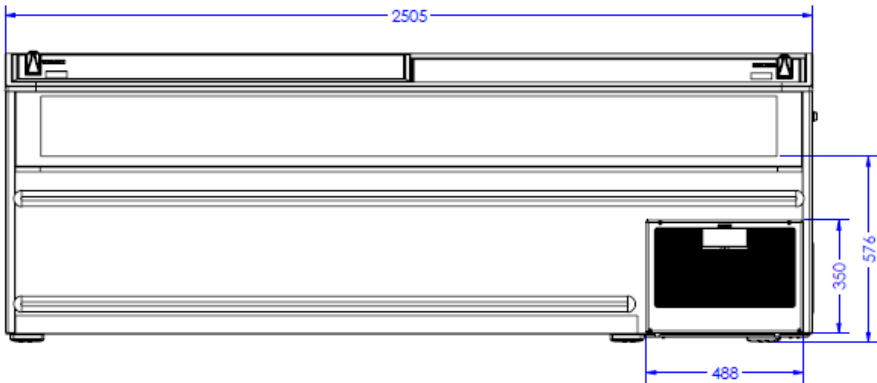
1.3. Grand Cayman Inline Vista & End Of Aisle Vista specifications

	Model	Inline 2.1m	Inline 2.5m	EOA
Technical Data				
Gross content	cu ft	37.7	45.8	37.7
Net content according to AHAM	cu ft	25.1	35.8	25.1
Total display area (TDA)	sq ft	17.9	21.5	19.4
Ambient temperature range	°F	+61 to +77	+61 to +77	+61 to +77
Inner temperature range	°F	0 to -13	0 to -13	0 to -13
Sound pressure at 3.3 feet distance	dB(A)	43.3	43.3	43.3
Electrical Data				
Nominal voltage / frequency Europe	V / Hz	110-120 / 60	110-120 / 60	110-120 / 60
Nominal power cabinet	W	310	310	310
Nominal power LED light	W	19	19	19
Nominal current	A	5	5	5
Fuse protection	A	10	10	10
Energy consumption at 77°F	kWh/24h	6.38	7.45	7.55
Length of Power Supply Cord	inches	6.6	6.6	6.6
Refrigeration Data				
Refrigerant	Type	R290	R290	R290
Gas charge	oz	2.3	2.3	2.3
Maximum operating pressure	PSI	435	435	435
Maximum heat output	W/h	780	780	780
Net average heat rejection	W/h	200	310	315
Dimensions				
Length outside / inside	inches	83 / 75.8	98.7 / 91.5	83 / 75.8
Depth outside / inside	inches	38.5 / 31.6	38.5 / 31.6	38.5 / 31.6
Front access height outside / inside	inches	34.8 / 31	34.8 / 31	34.8 / 31
Stacking height at the front / back	inches	20.9	20.9	20.9
Weight				
Net weight (excl. packaging, incl. internal accessories)	lb	309	353	309
Gross Weight (incl. packaging & internal accessories)	lb	331	375	331

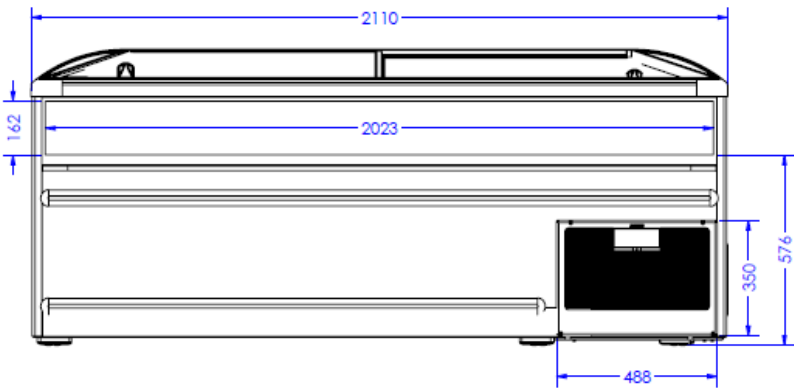
1.4. Grand Cayman Inline 2.1m Vista dimensions



1.5. Grand Cayman Inline 2.5m Vista dimensions



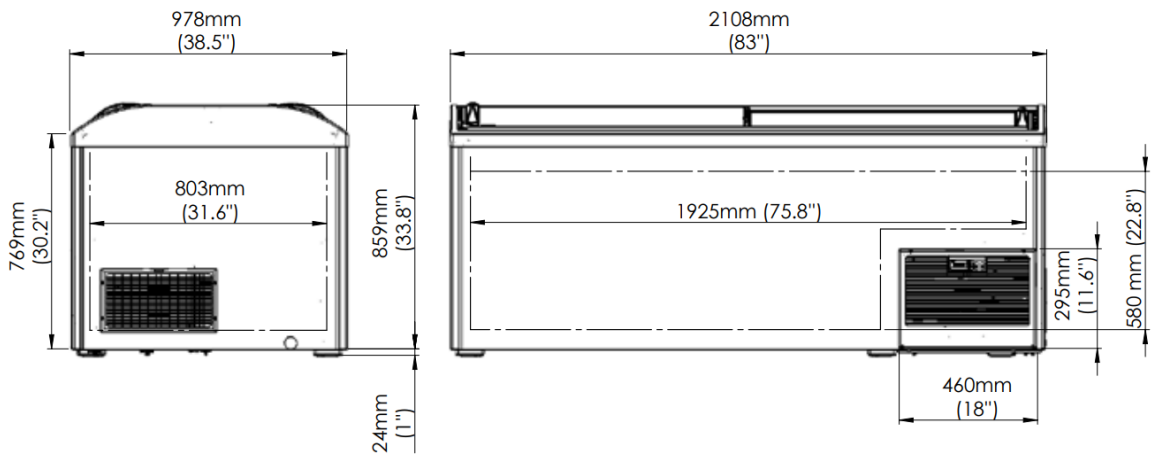
1.6. Grand Cayman End Of Aisle Vista dimensions



1.7. Alaskan specifications

	Model	Alaskan
Technical Data		
Gross content	cu ft	37.7
Net content according to AHAM	cu ft	29.3
Total display area (TDA)	sq ft	13.9
Ambient temperature range	°F	+61 to +77
Inner temperature range	°F	0 to -13
Sound pressure at 3.3 feet distance	dB(A)	43.3
Electrical Data		
Nominal voltage / frequency Europe	V / Hz	110-120 / 60
Nominal power cabinet	W	310
Nominal power LED light	W	19
Nominal current	A	5
Fuse protection	A	10
Energy consumption at 77°F	kWh/24h	4.15
Length of Power Supply Cord	inches	6.6
Refrigeration Data		
Refrigerant	Type	R290
Gas charge	oz	2.3
Maximum operating pressure	PSI	435
Maximum heat output	W/h	780
Net average heat rejection	W/h	200
Dimensions		
Length outside / inside	inches	83 / 75.8
Depth outside / inside	inches	38.5 / 31.6
Front and back access height outside / inside	inches	34.8 / 31
Stacking height at the front / back	inches	22.8
Weight		
Net weight (excl. packaging, incl. internal accessories)	lb	309
Gross Weight (incl. packaging & internal accessories)	lb	331

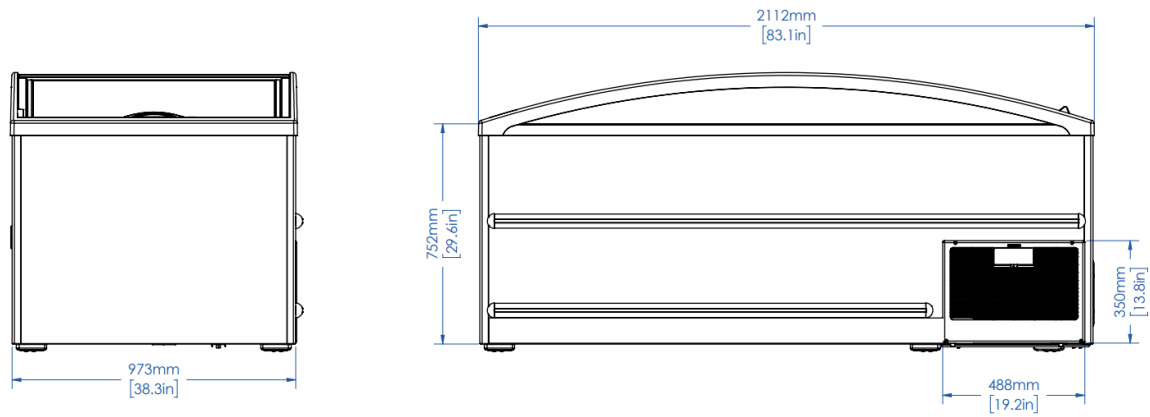
1.8. Alaskan dimensions



1.9. Dubliner specifications

	Model	Dubliner
Technical Data		
Gross content	cu ft	37.7
Net content according to EN 23953	cu ft	25.7
Total display area (TDA)	sq ft	16.7
Ambient temperature range	°F	+61 to +77
Inner temperature range	°F	0 to -13
Sound pressure at 3.3 feet distance	dB(A)	43.3
Electrical Data		
Nominal voltage / frequency Europe	V / Hz	110-120 / 60
Nominal power cabinet	W	310
Nominal power LED light	W	8
Nominal current	A	5
Fuse protection	A	10
Energy consumption at 77°F	kWh/24h	4.15
Length of Power Supply Cord	inches	6.6
Refrigeration Data		
Refrigerant	Type	R290
Gas charge	oz	2.3
Maximum operating pressure	PSI	435
Maximum heat output	W/h	780
Net average heat rejection	W/h	200
Dimensions		
Length outside / inside	inches	83 / 75.8
Depth outside / inside	inches	38.5 / 31.6
Front and back access height outside / inside	inches	34.8 / 31
Stacking height at the front / back	inches	22.8
Weight		
Net weight (excl. packaging, incl. internal accessories)	lb	331
Gross Weight (incl. packaging & internal accessories)	lb	342

1.10. Dubliner dimensions



2. Transport & Handling

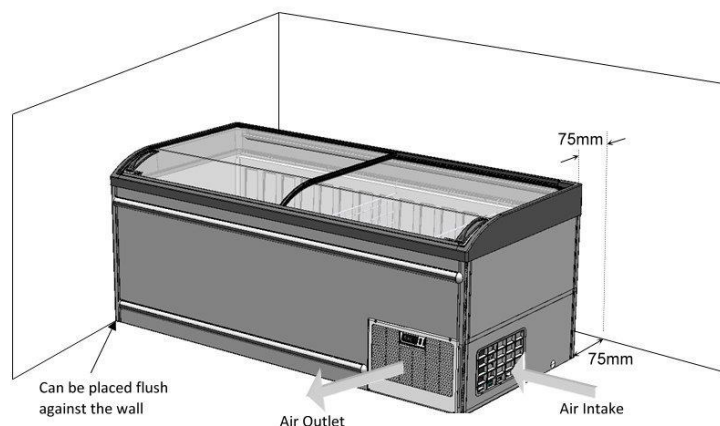
- Cabinets must be transported and stored in and upright position.
- During transport, cabinets must be protected from water and direct sunlight.
- Cabinets should only be lifted onto their pallet.
- Novum cabinets are heavy, so take appropriate care when lifting or moving.
- Cabinets should only be lifted or moved when empty.
- Due care and attention must be observed when handling or moving so as to avoid damaging the refrigerant tubing or risk of a leak.
- If cabinet is powered off, the lids must be left open.

3. Commissioning

- Never install a cabinet beside a heating device nor on direct sunlight.
- Ensure air flow from air conditioning unit is not directed towards cabinets.
- Avoid positioning cabinets near external door ways or opened chiller cabinets.
- Mains lead must be connected to mains power supply and LED power cable must be connected to specific power plug if any.

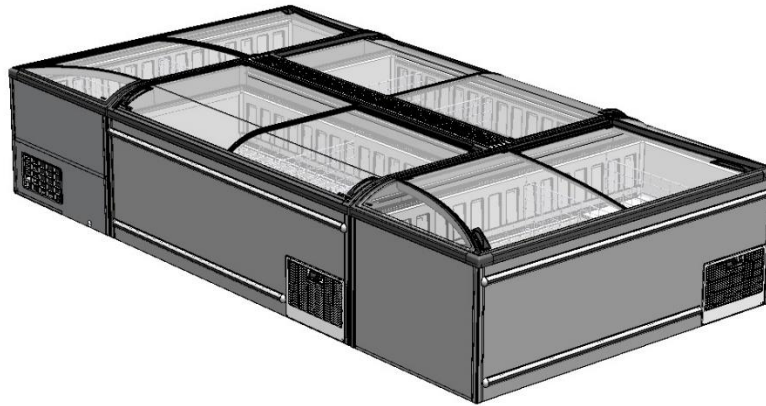
3.1. Stand-alone installation

When the case is installed as stand-alone unit against a wall, a minimum distance of 3 inches must be maintained between the back of the case and the wall to ensure air can circulate.

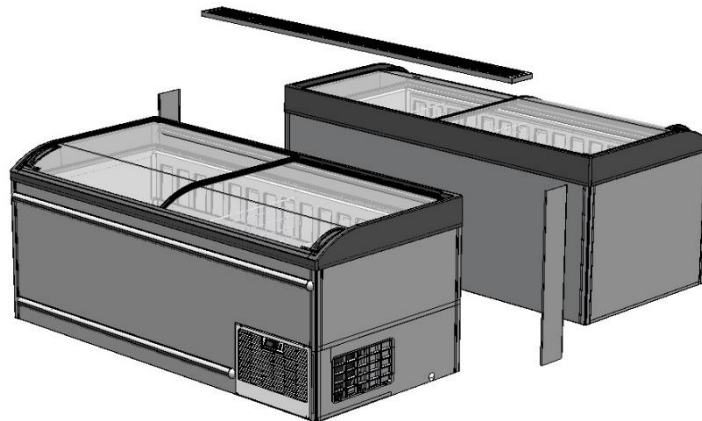


3.2. Back-to-back installation

If two Grand Cayman cases are installed back to back, a ventilation panel must be fitted to ensure adequate airflow. These are simply clipped into place (drawing below). When an end of aisle case is fitted to an island configuration, an end of aisle ventilation kit must be fitted



- Position cabinets back to back 5.9 inches apart. Vent rests on back chest frame of cabinets.
- Side panels slide and click into the vent.



3.3. Product loading

- Novum cabinets are conservators in nature and can be used to store and display previously frozen food.
- Do not load the cabinet with non-frozen foods or try to freeze products in the cabinet.
- As soon as the cabinet has reached a storage temperature of below 0°F (as indicated by the controller display), it can be loaded with frozen foods up to the maximum of the load limit line. Novum recommend loading the cabinet in 3 stages allowing cabinet to recover 0°F between each.

- **Never** merchandise product above the red load limit sticker (22.2 inches from base).



- **Do not leave lid open** for extended periods of more than 15 minutes during merchandising.
- Exercise due care when loading heavy product, do not damage internal liner.

4. Care and maintenance

- All below recommendations are standard requirements and may need to be done more frequently depending of store conditions.
- The below are manufacturer recommendations and do not override local regulations.

4.1. Monthly checks

- Inspect the area behind the cabinet and remove any debris.
- Clean the interior and exterior plastic components of your cabinet with a mild detergent. Never use bleach or abrasive material.
- Using a damp cloth, clean the interior plastic components with a mild detergent, water/vinegar or 'Vim' liquid is also suitable. After cleaning wipe away excess residue.
- Use proprietary glass cleaner with soft cloth to clean glass lid and front. Never use abrasive material to clean glass.

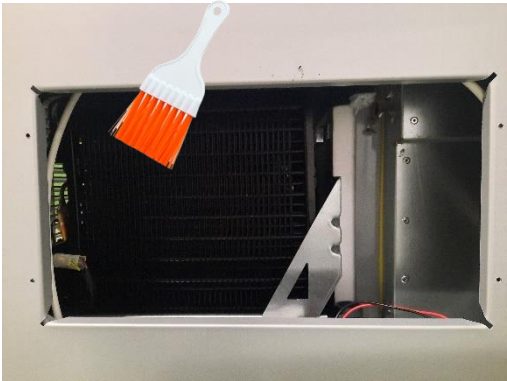
4.2. Quarterly checks

- Condenser should be checked every quarter and cleaned as required. This is a very important cleaning requirement to ensure the condenser gets a proper cooling air flow. Dust build up on the condenser will lead into higher energy usage for the cabinet and reduce components life time and may void warranty.

4.3. Yearly checks

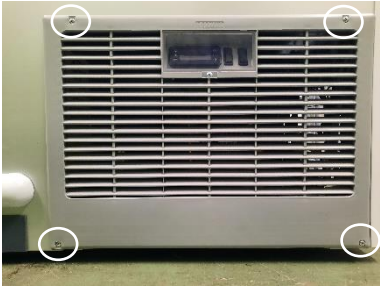
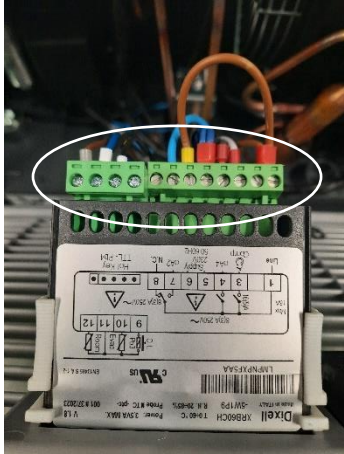
- Best practice demands that cabinet should be thoroughly cleaned a minimum of once per year.

4.4. Cassette/condenser cleaning procedure

1. ⚠️ Disconnect cabinet from mains supply to ensure safety of operations.	2. Remove the side grille by removing the 4 screws.
	
3. Remove any dust build up with a vacuum cleaner equipped with a non-metallic brush*.	4. After cleaning the outside area, in case there is dust inside the condenser, further clean with a specific brush*.
	
5. Refit the side grille.	6. Reconnect power supply.
	

* Tools for cleaning the condenser are available at Novum. Contact spareparts@novum.ie

4.5. Cassette removal procedure

1.  Disconnect cabinet from mains supply to ensure safety of operations.	2. Remove the front grille 4 screws.	3. Disconnect from controller the 2 green connectors.
		
4. Set aside the front grille.	5. Remove transportation bolt.	6. Disconnect power supply and temperature sensor.
		
7. Release the 2 latches by clicking forward and take care of the cables.	8. Slide out the cassette.	9. Fill out the return label.
		RETURN LABEL. Returned from: _____ Reason for return: _____ Cabinet serial no. _____ Date: _____

4.6. Cassette Installation procedure

1. Slide in the cassette. This is very important to make sure the gasket is properly sealing with the evaporator box.



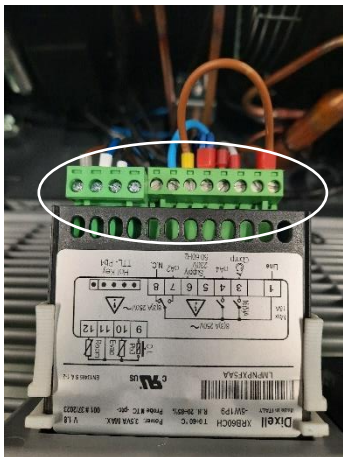
2. Lock the 2 latches and make sure the cassette is flush and latches are fully engaged.



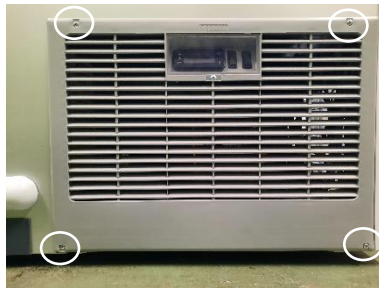
3. Reconnect power supply and temperature sensor and tidy excess cable.



4. Reconnect the 2 green connectors on the controller and make sure the connectors are latched in correct position.



5. Reinstall the front grille and secure it with the 4 screws.



6. Reconnect the cabinet to mains supply and make sure it is operating and cooling properly.

5. Controller information

5.1. Dixell XR06CX



See the set point:

- Press and immediately release the **SET** button to see the set point temperature.
- Press and immediately release **SET** or wait for about 10 seconds to return to normal visualisation.

Change the set point:

- Press the **SET** button for more than 2 seconds.
- The value of the set point will be displayed and the °C or °F LED will start blinking.
- To change the set point value, press the **UP** or **DOWN** arrows.
- To memorise the new set point temperature, press **SET** again or wait for about 10 seconds.

Start manual defrost:

- Press the defrost button  for more than 2 seconds and a manual defrost will start.

5.2. Dixell XRB60CH



Display the set point:

- Press the **SET** button, then SET will appear on the screen.
- Press **SET** again to see the set point temperature.
- Press **SET** to exit.

Change the set point:

- Press the **SET** button for more than 3 seconds, then SET will appear on the display and the °C or °F LED will start blinking.
- Press **SET** again.
- To change the set point value, press the **UP** or **DOWN** arrows.
- To memorise the new set point value, press **SET** or wait for about 60 seconds.

Start manual defrost:

- Press the defrost button  for more than 2 seconds and a manual defrost will start.

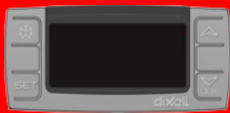
Adjust Real Time Clock (RTC):

- To enter in the setting menu, press at the same time both **SET + DOWN** arrow during 3 seconds.
- Press the **DOWN** arrow until finding the RTC parameters, then press **SET**.
- HUR will appear, then press **SET**, adjust the hour with the arrows and press **SET** again, the value flashes, press **SET** a last time to validate. Repeat this for all other parameters:
 - MIN – minute
 - DAY – day of the week:
 - SUN – Sunday
 - MON – Monday
 - TUE – Tuesday
 - UED – Wednesday
 - THU – Thursday
 - FRI – Friday
 - SAT – Saturday
 - DYM – Day of the date
 - MON – Month of the date
 - YAR – Year of the date
- Once all the parameters have been entered correctly, the date and the time are set.
- Press **SET + UP** arrow to exit.

Change from freezer to chiller (mapping)

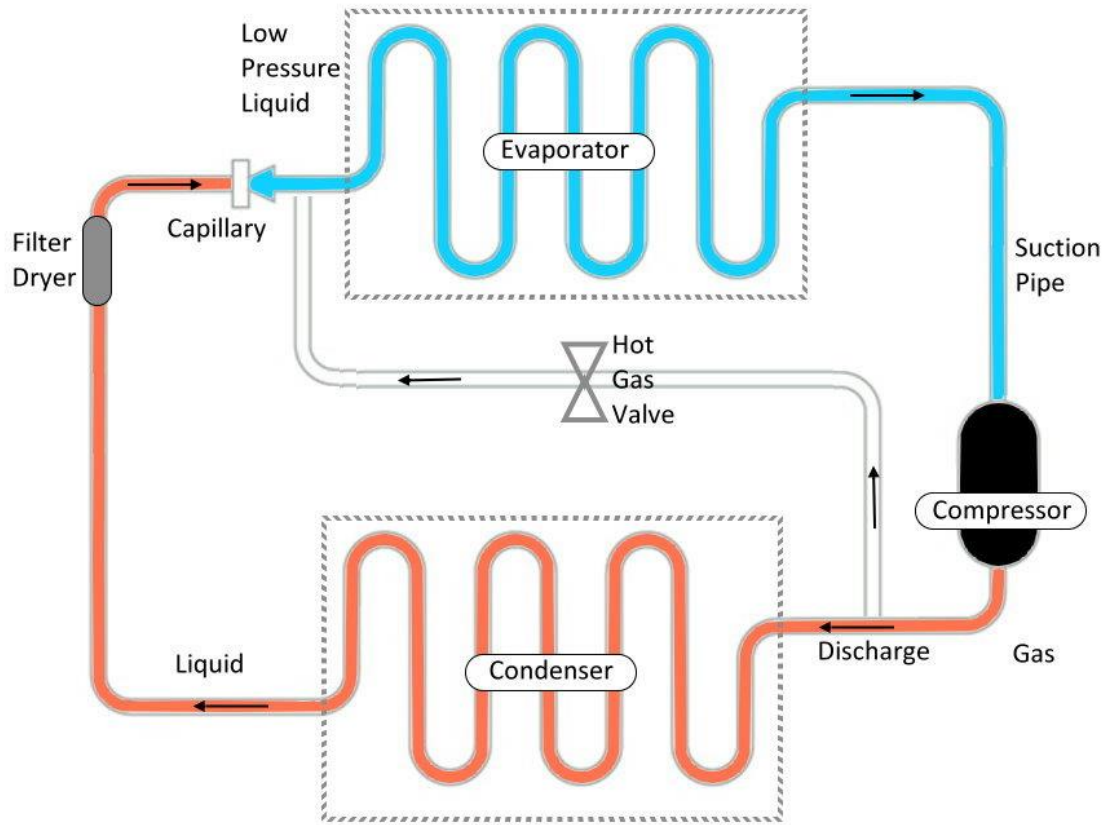
- Press the **DOWN** arrow for more than 3 seconds.
 - If NT appears: The cabinet is now into Normal Temperature mode = CHILLER.
 - If LT appears: The cabinet is now into Low Temperature mode = FREEZER.

6. Troubleshooting

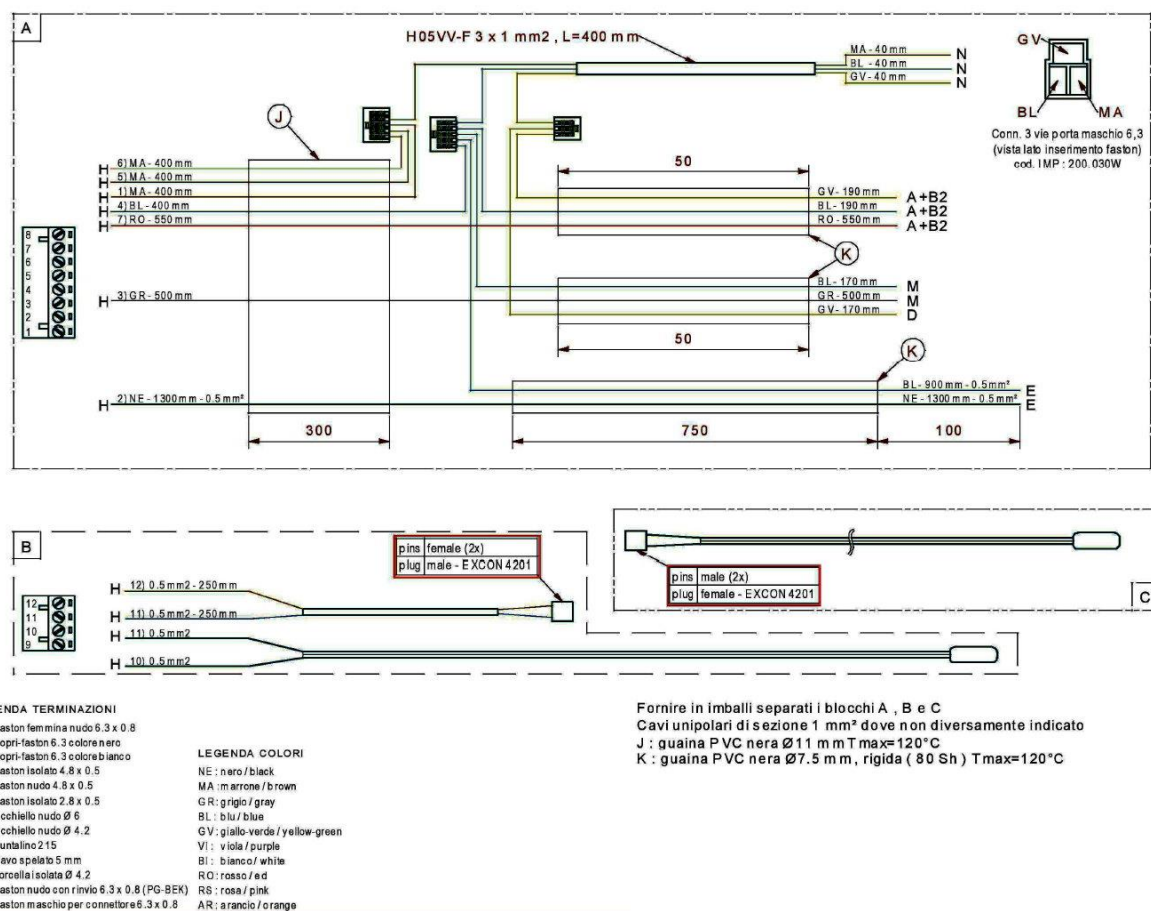
Symptom	Status	Cause	Action
 No Display	Critical	No Power	1. Check product temp, if above 10°F, move product. 2. Check plug connected to socket. 3. Check plug is connected to back of cabinet. 4. Check breaker is not tripped on distribution panel. 5. Check plug fuse. 6. Call service agent.
 HA Alarm	Critical	High Cabinet Temperature	1. Check product temp, if above 10°F, move product. 2. Call service agent.
 P1 Alarm	Not Critical	Loose Temperature Probe	1. Call service agent.
 P2 Alarm	Not Critical	Loose Temperature Probe	1. Initiate defrost on controller. 2. If unsuccessful, call service agent.
 Temp Variation	Not Critical	Normal Operation. Temp varies between 3°F to -11°F	1. No action required.
Condensation on Glass	Not Critical	Excess Humidity	1. Check air conditioning is working. 2. Check product not above load limit line. 3. Check frozen product has not been placed on glass. 4. Check lid is closed correctly 5. Call service agent.

7. Diagrams

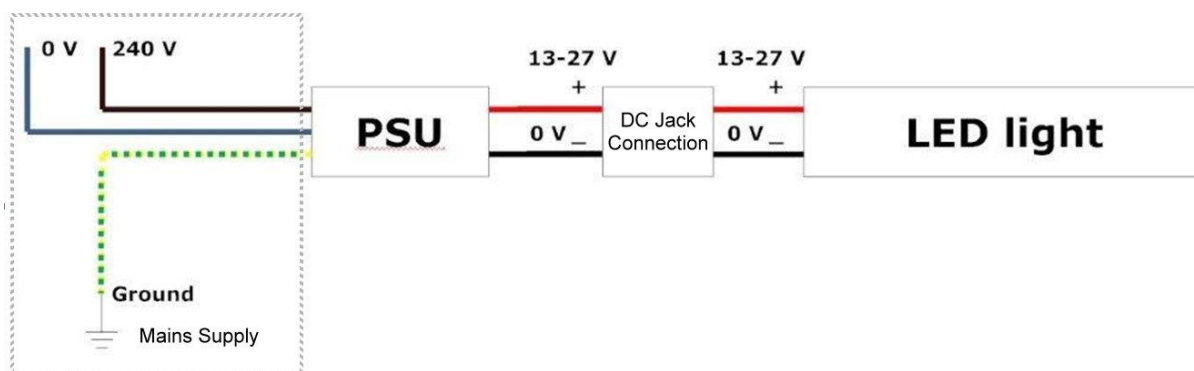
7.1. Refrigeration circuit



7.2. Cassette wiring diagram

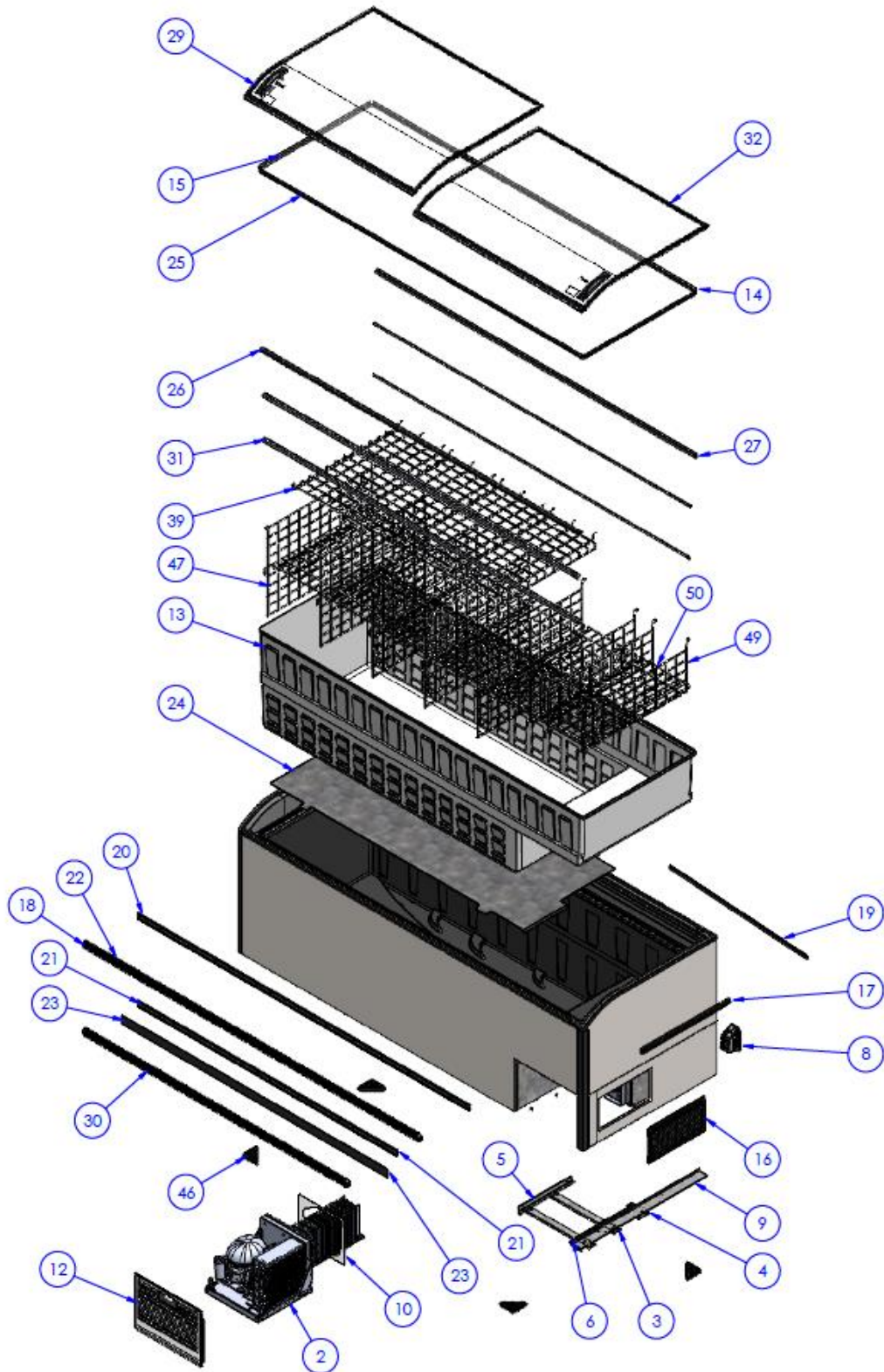


7.3. LED wiring diagram



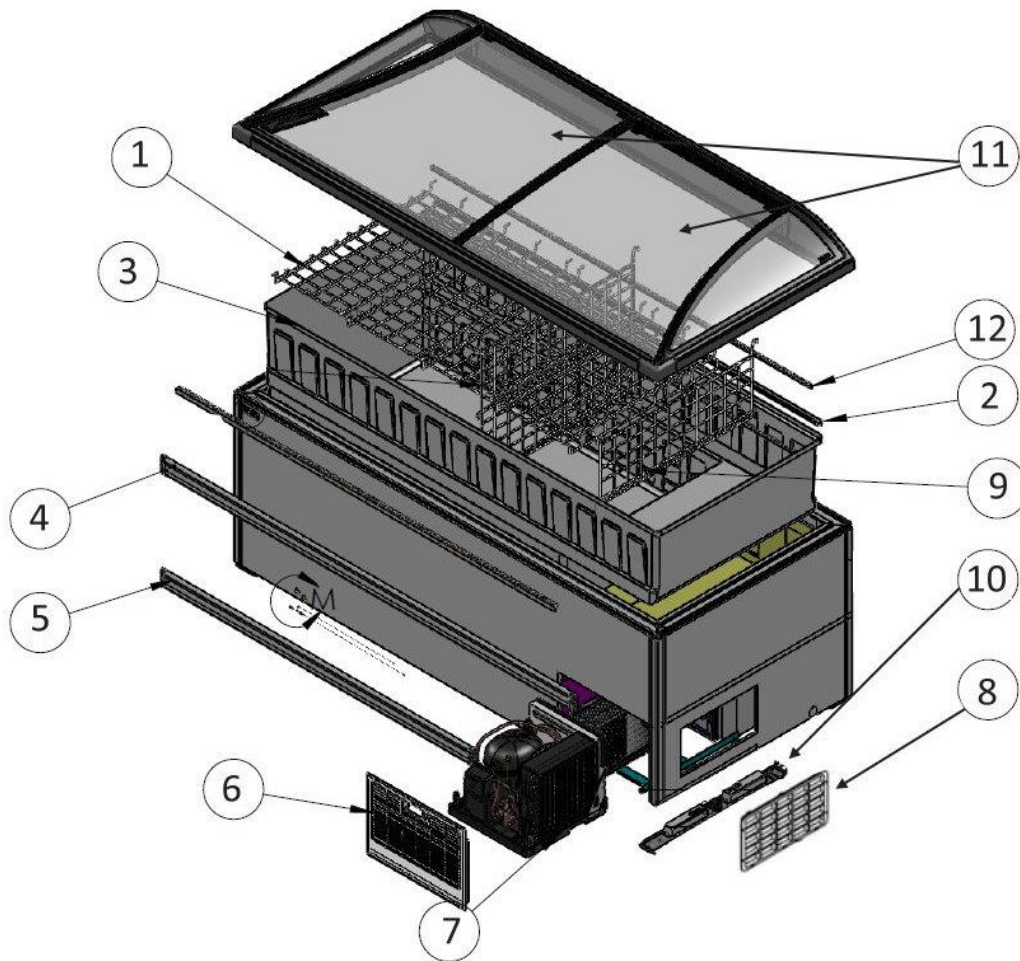
8. Spare Parts

8.1. Grand Cayman Inline cabinet assembly



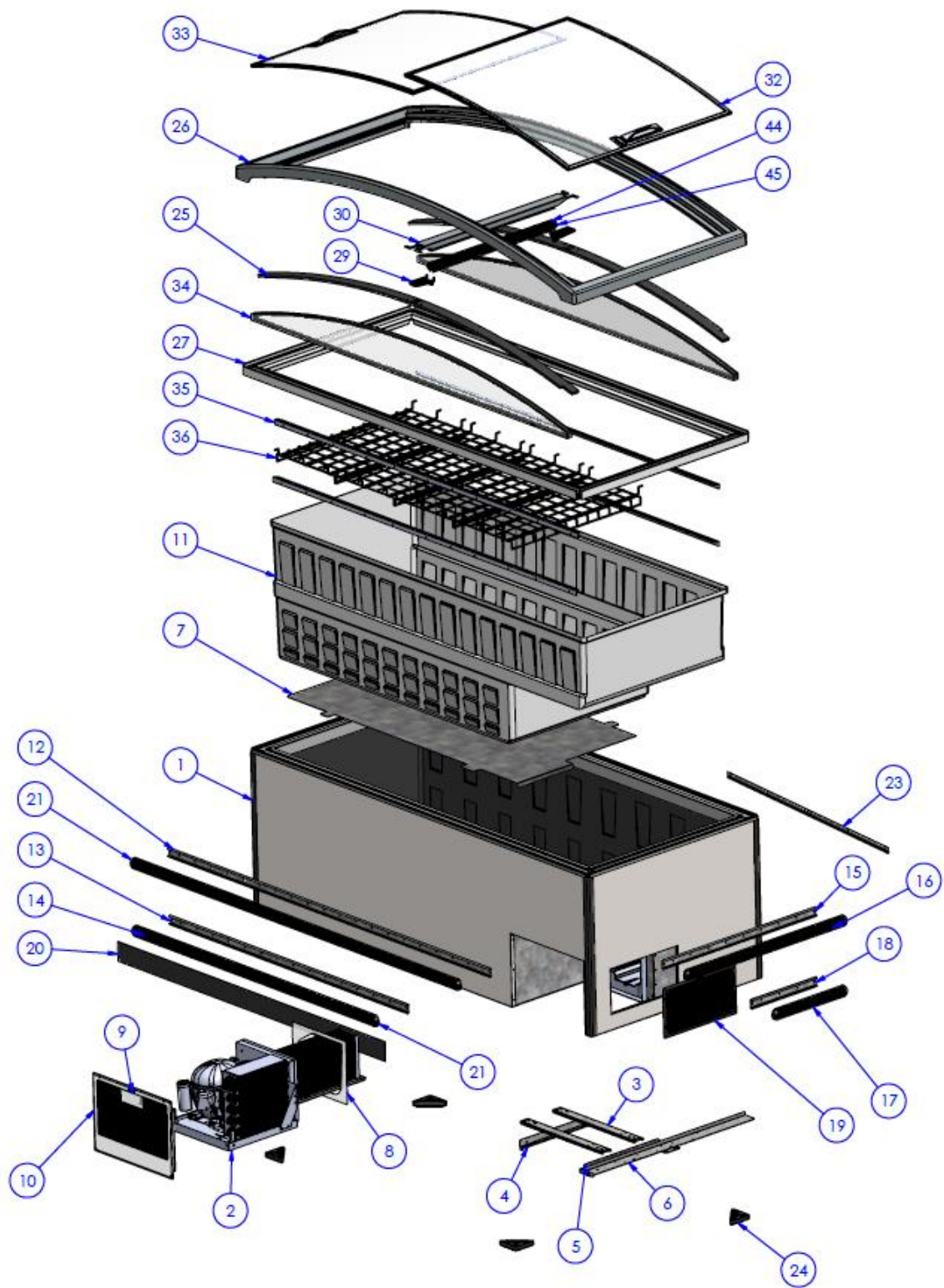
Item number	Description	Part number
2	Grand Cayman cassette 110V	003.1000.501
12a	Front grille (white)	006.1000.118
12b	Front grille (black)	006.1000.218
12c	Front grille (grey RAL 7024)	006.1000.318
16a	Side grille (white)	006.111.911
16b	Side grille (black)	006.111.912
16c	Side grille (grey RAL 7024)	006.111.913
17	Separator profile	006.610.459
29a	Upper lid - Grand Cayman Inline 2.1m	009.2000.401U
29b	Upper lid - Grand Cayman Inline 2.5m	009.GCX.001U
32a	Lower lid - Grand Cayman Inline 2.1m	009.2000.401L
32b	Lower lid - Grand Cayman Inline 2.5m	009.GCX.001L
39	Flat false floor	015.1000.103
43	LED light	018.1000.041
	LED driver	018.GCW.012
47	Long divider	015.1000.001
49	Short divider	015.1000.002
51a	Controller Dixell XR06CX 110V	018.1000.006
51b	Controller Dixell XRB60CH 110V	018.PAN.146

8.2. Grand Cayman EOA cabinet assembly



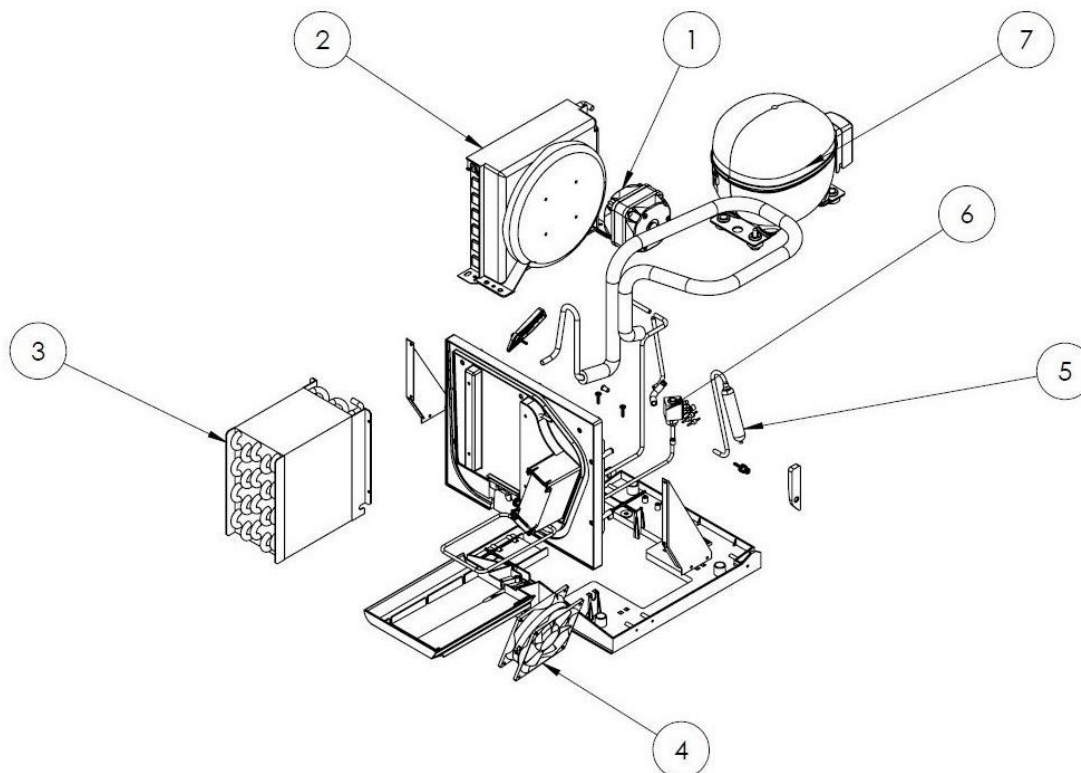
Item number	Description	Part number
1	Flat false floor	015.1000.103
6a	Front grille (white)	006.1000.118
6b	Front grille (black)	006.1000.218
6c	Front grille (grey RAL 7024)	006.1000.318
7	Grand Cayman cassette 110V	003.1000.501
8a	Side grille (white)	006.111.911
8b	Side grille (black)	006.111.912
8c	Side grille (grey RAL 7024)	006.111.913
9	Short divider	015.1000.002
11	Upper lid	009.1000.310
11	Lower lid	009.1000.311
12	LED light	018.1000.041
	LED driver	018.GCW.012
13a	Controller Dixell XR06CX 110V	018.1000.006
13b	Controller Dixell XRB60CH 110V	018.PAN.146

8.3. Dubliner cabinet assembly



Item number	Description	Part number
2	Grand Cayman cassette 110V	003.1000.501
9a	Front grille (white)	006.1000.118
9b	Front grille (black)	006.1000.218
9c	Front grille (grey RAL 7024)	006.1000.318
19a	Side grille (white)	006.111.911
19b	Side grille (black)	006.111.912
19c	Side grille (grey RAL 7024)	006.111.913
32	Dubliner upper lid	009.GCD.003
33	Dubliner lower lid	09.GCD.004
36	Flat false floor	015.1000.103
	Divider	015.1000.121
44	LED light LHS	018.GCW.001
45	LED light RHS	018.GCW.002
	LED driver	018.GCW.012
46a	Controller Dixell XR06CX 110V	018.1000.006
46b	Controller Dixell XRB60CH 110V	018.PAN.146

8.4. Grand Cayman cassette assembly



Item number	Description	Part number
1	Condenser fan 110V	003.111.934
4	Evaporator fan	003.6FF.301
5	Filter dryer	003.6FA.020
6	Solenoid coil and valve 110V	003.8BM.501
7	Compressor Danfoss NLE10CN 110V	003.601.115
8	Temperature probe	018.8AD.002
9	Gasket	003.CASS.007

9. Safety instructions R290 refrigerant

9.1. R290 specification

Composition: Propane CH₃CH₂CH₃ (R290)

Molecular mass: 97.2 lb/kmol

Colour: colorless

Odour: faint

Decomposition temperature: unknown

Vapour density:

- approx. 0.12 lb/ft³ at 77°F
- heavier than air
- collects at floor level

Handling

Ensure good room ventilation at floor level as well. Use only grounded apparatus. Take measures against electrostatic charge. Keep vessels away from electric devices, sparks, heat sources, and open light. Area of explosive danger.

Dangerous reactions

Explosion risk!

Explosion limit (in air): 1,7 – 10,9%

Do not smoke and avoid contact with heated surfaces!

Classification group

L3 (The refrigerants lower explosion limit in air is less than 3.5%.)

Safety group

A3 (no or only insignificant poisonous or caustic effect, high flammability)

Toxicological details

Significant poisonous is unknown.

Fast evaporation of the product may cause displacement of breathing air and therefore unconsciousness and asphyxiation. Skin contact may cause frostbite at skin and eyes. The product leads to narcotisation at high concentration. The effect disappears at fresh air.

General rules of protection

Ensure good room ventilation at floor level. Do not breath refrigerant. Avoid contact with liquid phase.

9.2. Personal protective equipment

Safety shoes, antistatic and non-combustible clothes, protective gloves and eye protection are to be provided for every person concerned with maintenance, repair and recovery and to be used by them. A self-contained breathing apparatus should always be used under unclear circumstances.

9.3. First aid when using R290, immediate measures

If the injured person is unconscious:

- Evacuate person at risk from hazard area. Pay attention to wind direction.
- Call a doctor and an ambulance equipped with a respirator immediately.
- The injured person should be brought into a well-ventilated room or outdoors until the arrival of the ambulance, as long as this is safe. The injured person should be placed on his or her side.
- Inform the doctor that the injured person was exposed to the refrigerant R290 (propane). Preferably, the injured person should be given an appropriate label.
- Loosen the clothing around the chest in order to facilitate breathing.
- Mouth-to-mouth resuscitation is to be applied if required.
- Persons who have breathed in a large amount of fumes are to be treated as quickly as possible with oxygen by a knowledgeable person. In addition, they should be kept as quiet as possible.
- Water or other fluids should never be administered except as ordered by the doctor.

9.4. Eye injuries

- At burns use cold water immediately.
- At frostbite use warm water. Lift the eyelid careful and rinse for at least 20 min. with copious amounts of water.
- Do not rub the eyes.
- Remove contact lenses if present.
- Loose fitting, amicrobic dressing.
- Then take the injured person immediately to an eye specialist or accident hospital.
- Do not open blisters from burns. Cover wounds aseptic.
- Take the injured person to a doctor or accident hospital as quickly as possible.

9.5. Injuries from swallowing liquid refrigerant

Give the injured person, as long as he or she is conscious, as much water or other warm drink as possible.

 **Warning! Further information see EN 378-1 and EN 378-3.**

10. Novum Warranty Terms and Conditions

Your appliance has the benefit of our manufacturer's warranty, which covers the cost of breakdown repairs. This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials; we will, at our discretion, either repair or replace the appliance at no cost to you.

THIS WARRANTY IS SUBJECT TO THE FOLLOWING CONDITIONS

- The appliance has been installed and operated correctly and in accordance with our installation, operating and maintenance instructions.
- The appliance is used only on the electricity supply printed on the rating plate.
- The appliance is used only within climate conditions as printed on the rating plate.
- The appliance has been used for normal commercial refrigeration display purposes only and not loaded above loading level.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by Novum or our appointed agents.
- Any parts removed during repair work or any appliance that is replaced becomes our property.

THE WARRANTY DOES NOT COVER (as deemed by Novum)

- Wilful damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Inaccurate or improper use and / or initial operation of the goods by the customer and / or third party.
- Improper work on our goods by the customer and / or by non-approved third parties.
- Non-compliance with normal operating conditions within Climate Class 3L1 (+61°F to +77°F ambient, max. 60% relative humidity).
- Non-compliance with the operating instructions or prescribed operating data or failure by the customer and / or by third parties to carry out maintenance as provided in the operating instructions.
- Use of unfit tools and equipment (as deemed by Novum) by the customer and / or by non-approved third parties.
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, starters, covers, filters, dividers, baskets, shelves.
- Replacement of any removable parts made of glass, wire or plastic.
- Modifications of factory controller setting without written approval from Novum.
- Power failure, acts of God (flooding, earthquake etc.).

In addition, our disclaimer of liability includes, but is not limited to any loss of refrigerated / frozen goods.

COMMERCIAL USAGE POLICY

We will provide a full manufacturers' warranty, provided the appliance has not been:

- **Accidental damage:** damage that occurs suddenly as a result of an unexpected and non-deliberate external action.
- **Malicious damage:** the deliberate and intentional damage to the product.
- **Subjected to misuse:** incorrect or careless or improper use.
- **Subjected to overuse:** excessive usage versus that expected of a food retail application.

Contact

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