



Shipboard Modular Starboard-Side Flexible Serving Line
Technical Manual

Installation, Operation, and Maintenance Instructions

Models:

CVN69SSL-93434

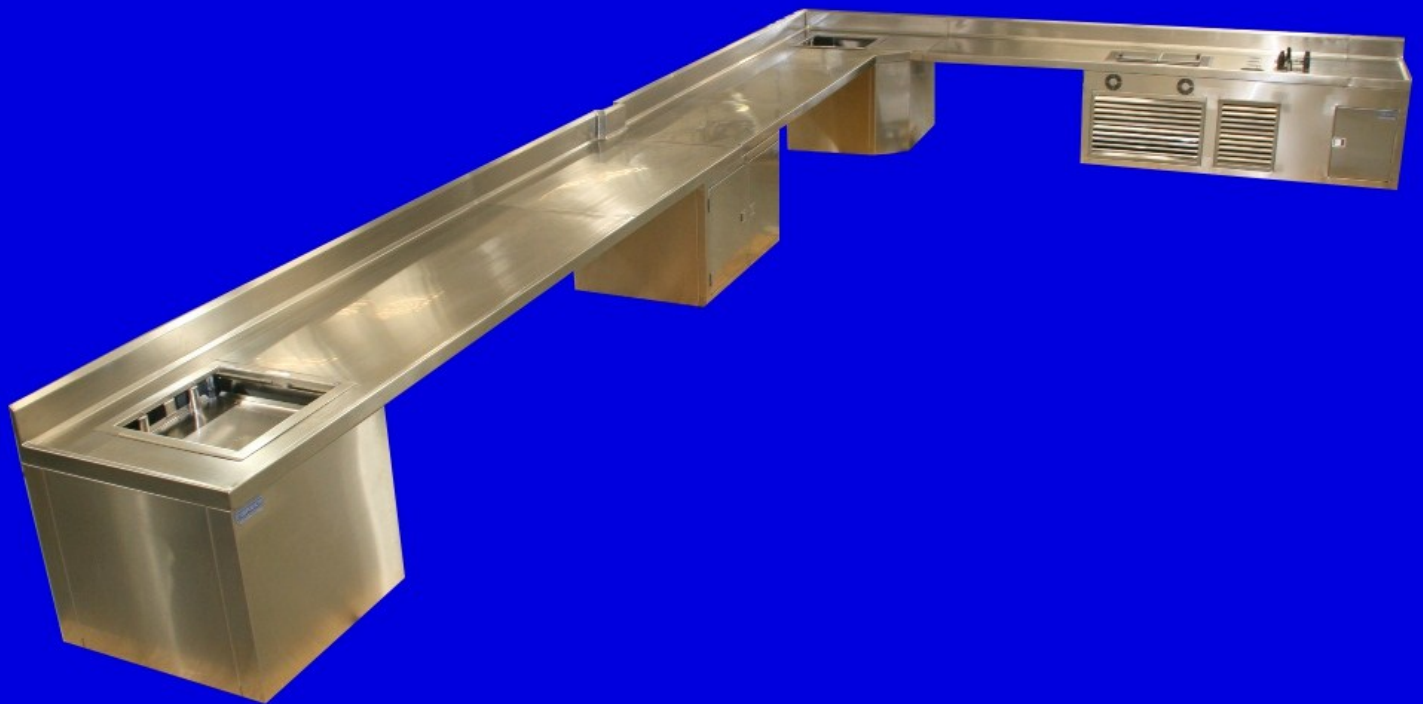


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Chapter 1 – General Information

1.1 Introduction

This technical manual provides information on the installation, operation, maintenance, and inspection of this unit manufactured by **Cospolich Inc.**, Destrehan, Louisiana. A complete parts breakdown is provided in Chapter 7.

1.2 Scope of the Manual

This technical manual provides information for installation, operating, preventative maintenance, and service instructions, including applicable drawings and figures of the equipment.

1.3 Equipment Description

The unit consists of the following parts:

- A. Storage Compartment - The storage compartment is clear storage area.
- B. Door(s) - Access to the storage compartment is through hinge-mounted door(s).
- C. Cabinet - The cabinet is the enclosure in which all of the above items are housed.

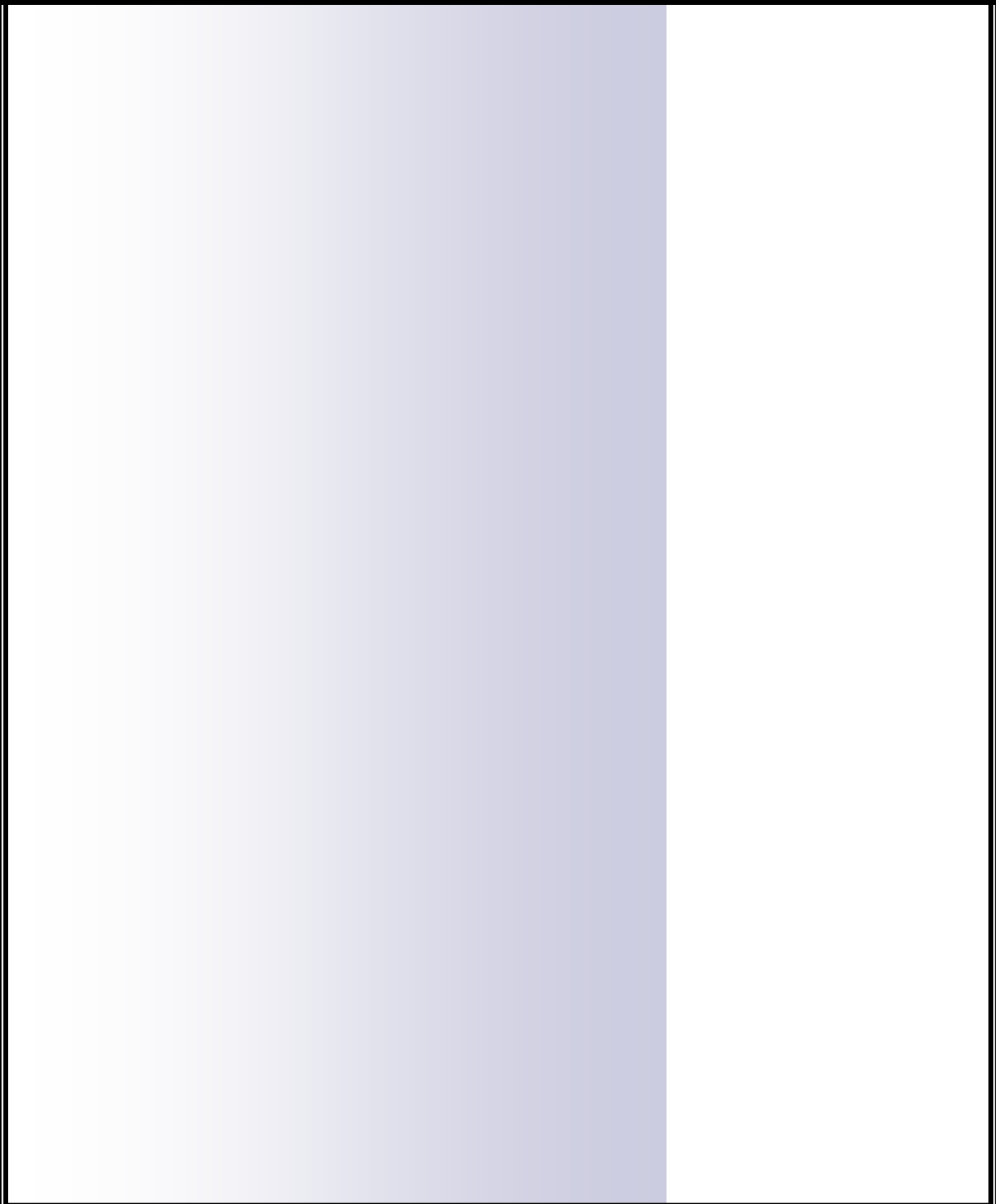
1.4 Equipment Supplied

The unit is shipped from the factory fully assembled, palletized and crated to minimize the possibility of damage in shipping and storage.

Table A – Leading Particulars

MANUFACTURER:	Cospolich Inc. Destrehan, Louisiana 70047
TYPE:	Shipboard Modular Starboard-Side Flexible Serving Line <div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 10px auto;">CVN69SSL-93434</div>
PURPOSE:	Serving Line
ELECTRICAL REQUIREMENTS: (Including Ice Cream Freezer)	Breaker Required: 15 Amp Power Supply - 115 Volt AC, 60 Hz, 1 Phase Amp Draw - RLA: 6.4 Amps
REFRIGERANT:	404A
DRAIN:	Not Required
DIMENSIONS:	330" WIDE X 183.18" WIDE X 36.18" DEEP X 34.5" HIGH

Illustration 1.A – General Arrangement Drawing



Chapter 2 – Operation

2.1 Introduction

This model is a heavy-duty piece of food service equipment designed for intermittent use. Each individual serving module incorporates electronic controls to regulate the cycling of the heated/chilled wells.

2.2 Start-Up Procedures

The system is completely factory assembled and ready for operation. To energize the system, it is only necessary to find the power supply cord and connect it to a proper 115V power source.

Table B – Start-Up Procedure

	Operation	Results
1.	Activate system by connecting electrical service cord to power supply.	Ventilation fans are controlled by the thermostat and will turn on/off when triggered by the appropriate cabinet internal temperature.

2.3 Shut Down Procedure for Short Term

To shut down, disconnect the power supply.

Table C – Shut-Down Procedure

	Operation	Results
1.	De-energize the system by disconnecting the power supply cord.	Once the system is de-energized the cabinet has no power.



WARNING: PRIOR TO CLEANING ANY OF THE UNIT, THE SYSTEM SHOULD BE DEACTIVATED BY DISCONNECTING THE POWER SUPPLY.

2.4 Cleaning Instructions

NOTE: Cleaning is the most important thing that can be done to ensure optimum performance and reliability from the Serving Line Unit. All accessible stainless steel surfaces should be cleaned after every use.

1. It is necessary that the power source be turned off/disconnected.
2. Remove all insets, pans, and/or inserts.
3. Wipe entire unit using a clean cloth or sponge with a mild detergent.



CAUTION: POSSIBLE SHOCK HAZARD MAY RESULT AND UNIT MAY BE DAMAGED SHOULD ELECTRICAL COMPONENTS BECOME WET.

5. A plastic scouring pad may be used in the well to remove any hardened food particles.
6. When cleaning is completed, rinse the thoroughly with a solution of vinegar and water to neutralize all detergent/cleaner residue.

Important: It is not recommended to use any strong or caustic cleaners on the Serving Line. Do not allow ammonia to stand in the interior of the unit. Make certain to rinse thoroughly to remove all residue. Failing to do so may cause damage or corrosion to the unit.

2.5 Preparation for an Extended Period of Inactivity

This unit is designed for periodic use. For extended shut down the electrical should be disconnected and the interior cleaned.

Table D – Shut-Down Procedure for Extended Period

	Operation	Results
1.	Disconnect Power Supply	De-energizes entire unit
2.	Clean and wipe dry the storage compartment	Will reduce any odor build-up during shut-down

Chapter 3 – Troubleshooting

This chapter will assist in a systematic check of components in determining any cause of equipment failure.

It will be necessary that the individual involved in the troubleshooting operation be familiar with the function of the equipment as described in Chapter 3.

The following table lists the most common symptoms that may be experienced and the recommended corrective action. The tables are separated into electrical maintenance, mechanical maintenance, and operators' actions.

Table E – Mechanical and Electrical Troubleshooting Guide

Symptom	Possible Failure	Remedy
Unit does not operate	A. Thermostat failure B. Ventilation Fan failure	A. Replace thermostat B. Replace fan motor
Excessive interior heat	A. Thermostat failure B. Ventilation Fan failure	A. Replace thermostat B. Replace fan motor

Chapter 4—Parts List

4.1 Introduction

This section of the manual contains lists of replaceable parts. Each of the tables contain a list of removable parts associated with an assembly of the cabinet . No parts identification has been provided for details of permanently assembled items or those items that are not suitable for field repair.

4.2 Source Codes

The sources for some items are shown in the part tabulation. Where no individual source code is listed, the part is available through Cospolich Inc. , PO Box 1206, Destrehan, LA 70047 (Fed. Mfg. Code #66682).

Table F—Source Codes

Code Number	Name	Address
14852	Bohn Heat Transfer	Danville, IL 61932
32761	Kason Industries	Shenandoah, GA 30265
50992	Ranco Controls	St. Louis, MO 63143
78462	Sporlan Valve	St. Louis, MO 63143
14569	Copeland Corporation	Sidney, OH 45365
17529	Watsco	Hialeah, FL 33010
59431	Tecumseh Products	Tecumseh, MI 49286
49048	Miljoco Corporation	Eastpointe, MI 48021
45020	Nashville Wire Products	Nashville, TN 37202
79264	Jean's Extrusions, Inc.	Salem, IN 47167
2K223	Refrigeration Hardware	Sun Valley, CA 91353
87518	Standard Keil, Inc.	Allenwood, NJ 08720
60886	Idec Corporation	Sunnyvale, CA 94089
19220	Eberhard, Inc.	Cleveland, OH 44136
66682	Cospolich, Inc.	Norco, LA 70079

Table G—Parts List for CVN69SSL-93434

	ITEM	COSP#	MFG#	Vendor	QTY	U/M
1	LEFT FEMALE HINGE	HXHE23F	SS09203018LF-104	HOFFMAN	2	EA
2	LEFT MALE HINGE	HXHE23M	SS09203018LM-106	HOFFMAN	2	EA
3	RIGHT FEMALE HINGE	HXHE24F	SS09203018RF-105	HOFFMAN	4	EA
4	RIGHT MALE HINGE	HXHE24M	SS09203018RM-107	HOFFMAN	4	EA
5	DOOR LATCH	HXLH33	64-21-10	SOUTHCO	3	EA
6	ADJUSTABLE LEG	HLEG63	1-1752F260T50S	KASON	36	EA
7	CUP & GLASS LOWERATOR	HXDIR-2020	DIR-2020	ATLAS INDUST.	2	EA
8	MALE POWER PLUG	LEP001*	612221	BARNETT	1	EA
9	ICE CREAM FREEZER DROP-IN, 115V, 404A	ICDCDI5-2M-SNM**	ICDCDI5-2M-SNM	COSPOLICH	1	EA
10	6" ROUND DIPWELL	DIPWELL01	6" ROUND	DIPWELL CO.	1	EA
11	BOWL DISPENSER	HXDIS-650	DIS-650	DELFIELD	2	EA
12	UTENSIL HOLDER, WHITE	UTHL01	WINCF-PL	LOTZ	3	EA
13	THERMOSTAT	RWTT01	T6054A-1005/U	HONEYWELL	1	EA
14	AXIAL FAN MOTOR	RWEM26	FA1238S11T7-52	COOLTRON	2	EA
15	AXIAL FAN CORDSET	MT-012	3RP12	GRAINGER	2	EA
16	SMALL SOLID RIGHT DOOR	IC193434DR	IC193434DR	COSPOLICH	1	EA
17	LARGE SOLID RIGHT DOOR	BC93434DR	BC93434DR	COSPOLICH	1	EA
18	LARGE SOLID LEFT DOOR	BC93434DL	BC93434DL	COSPOLICH	1	EA
19	FRONT LARGE ACCESS PANEL	GRM93434L	GRM93434L	COSPOLICH	1	EA
20	FRONT SMALL ACCESS PANEL	GRM93434S	GRM93434S	COSPOLICH	1	EA

*Not shown in illustrations

**Complete Parts List and technical data for the Ice Cream Freezer (ICDCDI5-2M-SNM) is contained within the "ICDCDI5-2M-SNM Ice Cream Drop-In Freezer" Technical Manual. This Parts List is for the Serving Line Cabinet only.

Illustrations 4.A & 4.B—Ice Cream Drop-In Freezer & Dry Storage Cabinet

Illustration
4.A



Illustration 4.B

Illustrations 4.C, 4.D, 4.E—Lowerator Cabinet, Ice Cream Station Cabinet, & Leg Detail



Illustration 4.C

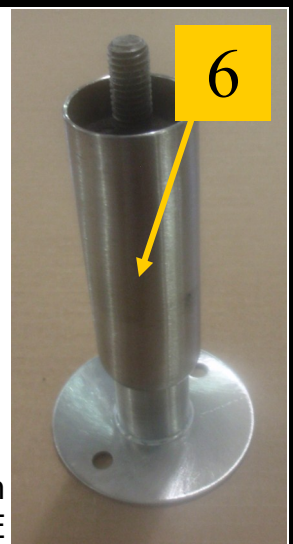


Illustration 4.E

Illustration 4.D



Illustrations 4.F & 4.G – Interior & Exterior Detail

Illustration
4.F

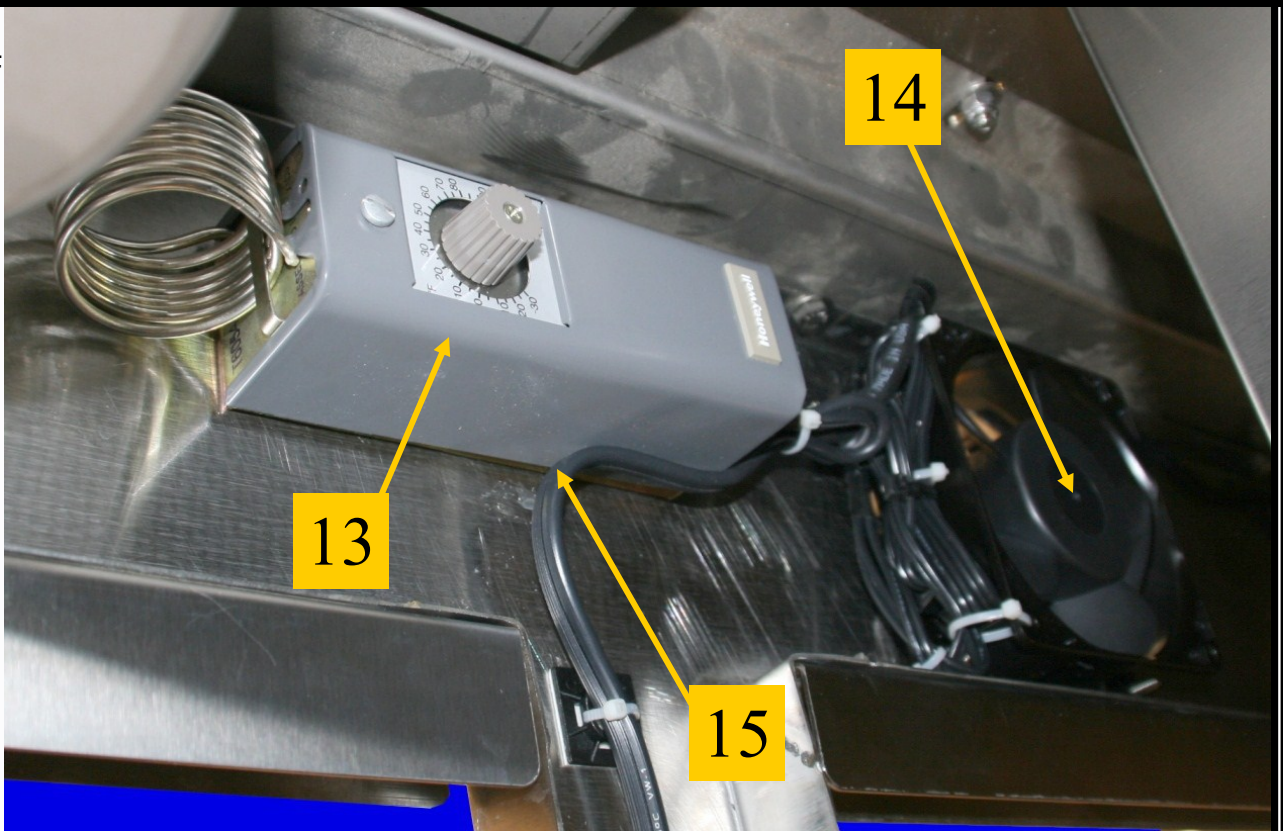
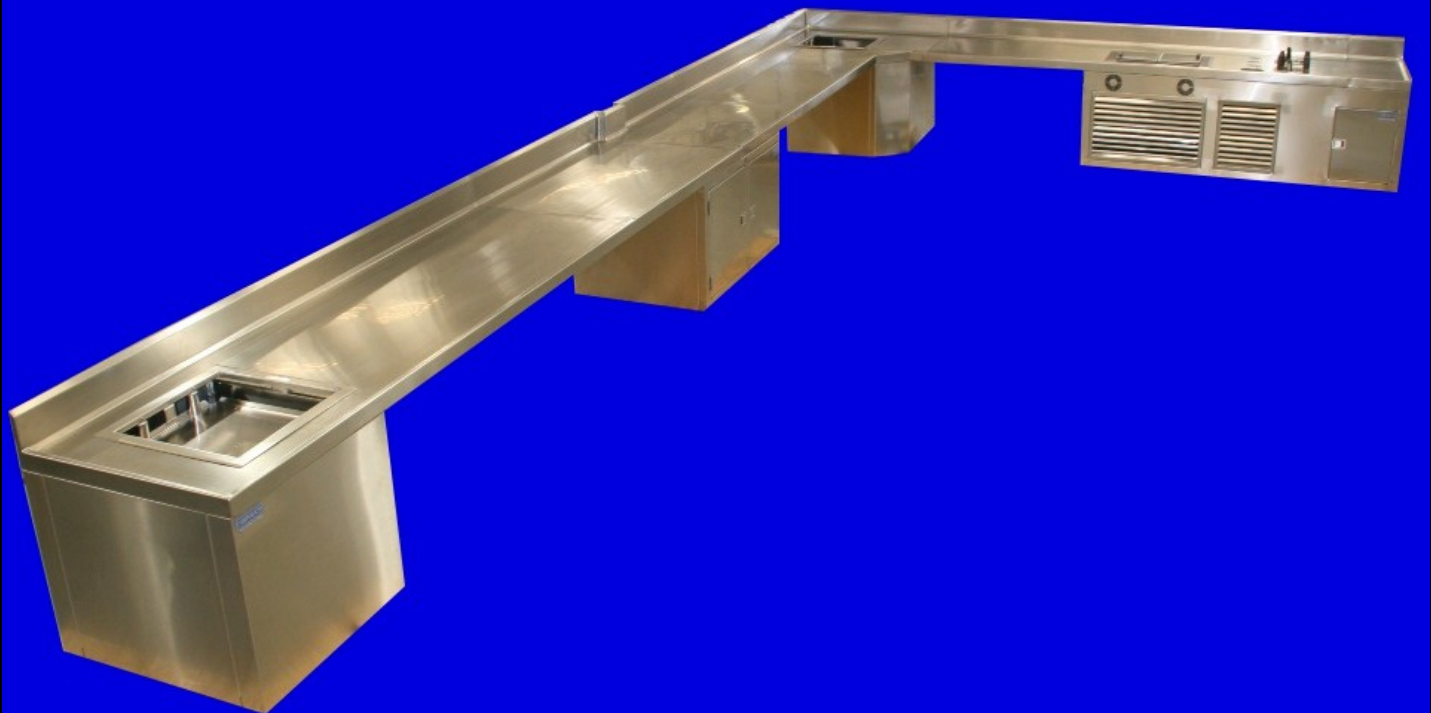


Illustration 4.G



Chapter 5 – Installation

5.1 Unpacking

Note: Before unpacking unit, note any crating markings and check for damage to crating and notify the carrier if there should appear to be damage to the equipment.

The unit is shipped from the factory securely fastened to a single shipping pallet protected by an external wrapping.

1. Carefully remove all external wrappings and other protective coverings.
2. Review the installation section of the manual completely prior to installing.
3. Discard crating materials.

5.2 Installation

1. Before moving the unit to the installation site, double-check passageways to make certain that it will move through without modifications.

Note: in certain instances, it may be necessary to remove the doors and hardware to negotiate tight spaces.

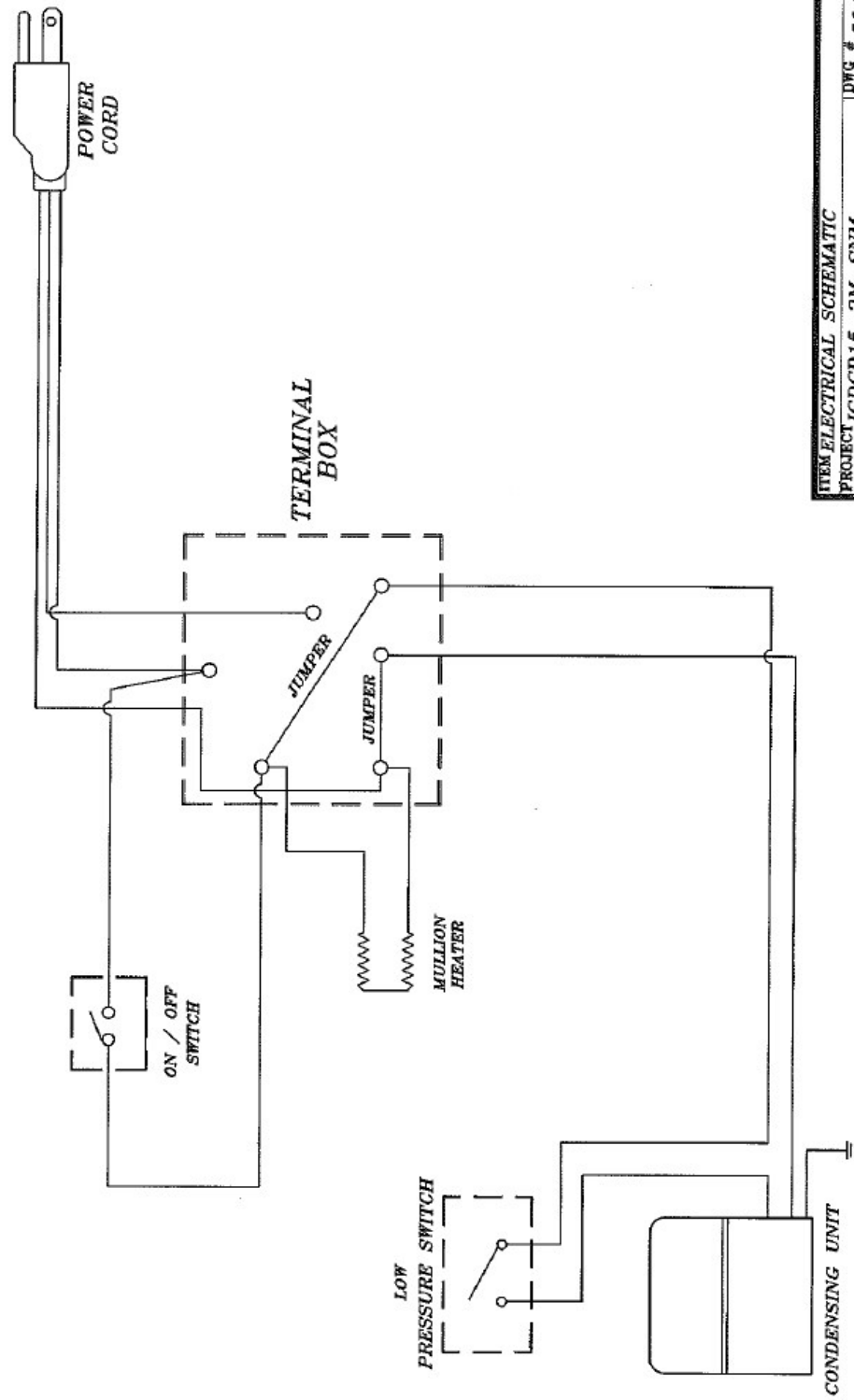
2. On most shipboard applications, a permanent base is fabricated by the ship builder to accommodate the base frame of the unit. If required Cospolich can furnish a foundation which can be attached to the deck. **Note: Not required on units with legs**
3. Once the cabinet has been attached to the ship's foundation, it is necessary to apply a silicone sealant around the complete perimeter at the point that the cabinet base contacts the foundation. **Note: Not required on units with legs**
4. Position the unit to allow sufficient ventilation, usually leave a 1" clearance from adjacent bulkheads and other equipment.
5. Level the cabinet from front to back and from side to side. This is important so that when securing to the deck base, the cabinet will not be pulled out of square.
6. Before applying electrical power to the unit, you should first check the electrical characteristics of the appliance and make certain that they agree with those of the electrical supply source. **CAUTION: LOW OR EXCESSIVE VOLTAGE CAN SEVERELY DAMAGE THE ELECTRICAL SYSTEM.**

Chapter 6 – Electrical and Mechanical

6.1 Introduction

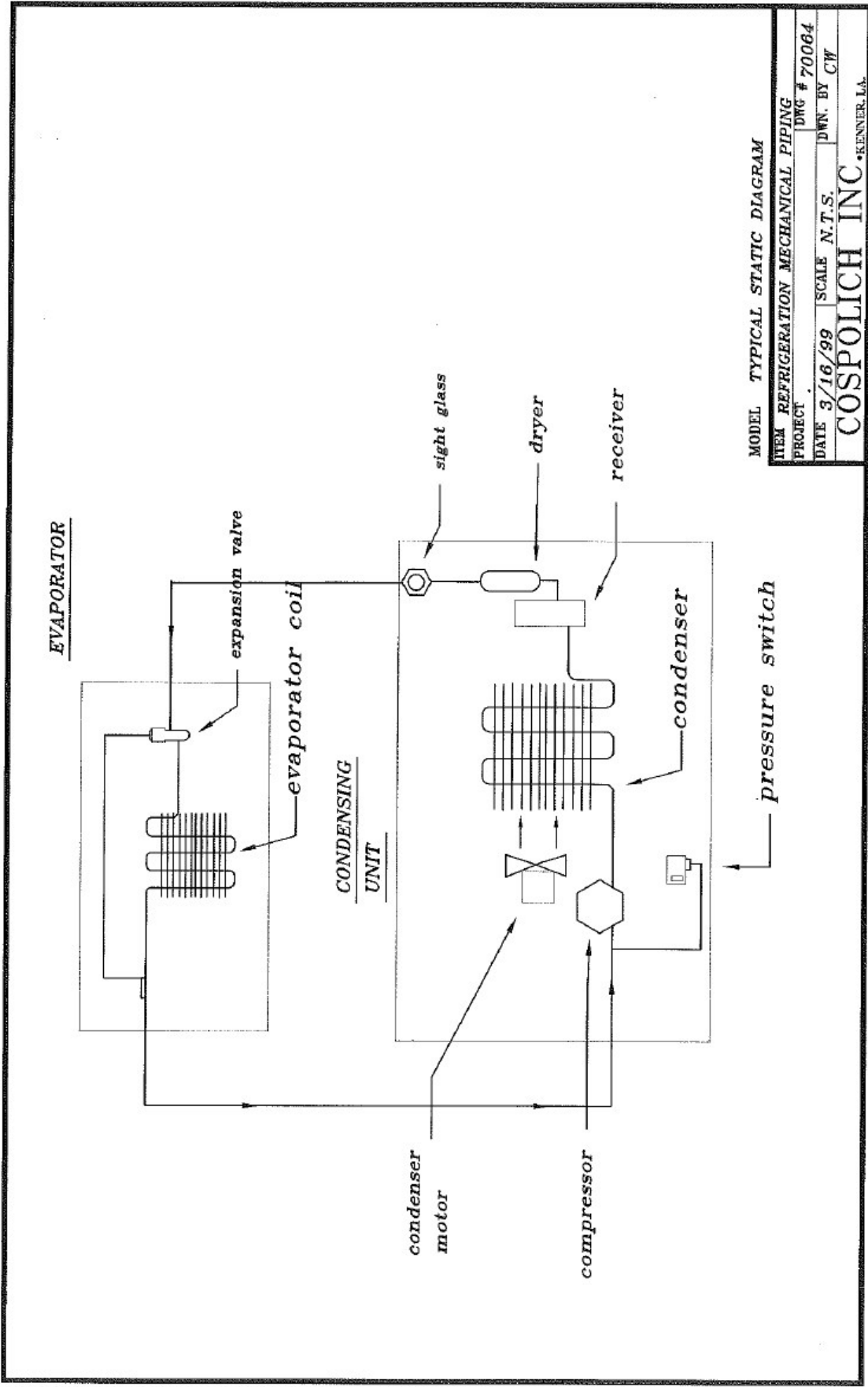
This section of the manual contains drawings and schematics of the electrical and piping systems.

Illustration 6.A – Electrical Schematic – Ice Cream Freezer



ITEM ELECTRICAL SCHEMATIC
PROJECT ICDCD15-2M-SNM DWG # 80480
DATE 7/06/10 SCALE N.T.S. DRN. BY KJH
COSPOLICH REFRIGERATOR CO. INC.

Illustration 6.B—Mechanical Piping Schematic—Ice Cream Freezer



Chapter 7 – Limited Warranty

Cospolich Inc. warrants their cabinets to consumers against defects in material or workmanship under normal use and service for a period of one year from the date of the shipment. We will repair or replace at our option, any part, assembly or portion thereof which Cospolich's examination discloses to be defective. Cospolich will pay the labor costs for the repair up to twelve (12) months from date of shipment.

In instances where the purchaser is not the owner in possession and the acceptance of Cospolich equipment is closely tied to the completion and delivery of the project, our warranty will begin on the acceptance date and will extend for one year.

Terms

Exclusions

Cospolich's obligations under this warranty shall not extend to any malfunction or other problem caused by unreasonable use, such as but not limited to, improper setting of controls, improper installation, improper voltage supply, loose electrical connections or blown fuses, and damage not attributable to a defect in workmanship. This warranty shall not apply to any cabinet or component part that has been suspect to any accident, alteration, abuse, misuse to any damage caused in fire, flood, or other acts of God and to any product that has been serviced by an unauthorized service person or company.

To secure Warranty Service

If you claim a defect under this warranty, direct your claim to whom you purchased the product, giving model, serial and code numbers with a description of the problem. Telephone calls should be directed to the service department at (800) 423-7761 or (985)725-0222 with fax request going to (985) 725-1564.

If the above procedure fails to satisfy your claim, you may write directly to the following address including the above identifying information.

**DIRECTOR of CUSTOMER RELATIONS
COSPOLICH INC.
P.O. BOX 1206
DESTREHAN, LA 70047**

There is not other express warranty on the Cospolich units except the terms stated herein. Any implied warrants of fitness and merchantability are limited in duration to the duration of this Warranty. The liabilities of Cospolich are limited solely and exclusively to replacement as stated herein and do not include any liability for any incidental, consequential or other damages of any kind whatsoever, whether any claim is based upon theories of contract negligence or tort. Some states do not allow limitations on how long an implied warranty lasts, or the exclusion of limitations of incidental or consequential damages. So the above limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights that vary from state to state.

