

TIPS TO COMBAT CONDENSATION

Showcases are designed to display your refrigerated products at 38-41°F (4-5°C). Showcases are designed to perform efficiently correctly when placed in environmental conditions of maximum 75°F (23°C) and 55% relative humidity.

****NOTE: FOR YOUR SHOWCASE TO FUNCTION AT PEAK EFFICIENCY YOU WILL NEED PROPER CLIMATE CONTROL AND AIR CIRCULATION****

1 Condensation on closed and open cases

2 Consider nearby doorways and vestibules

3 Consider nearby vent sources, hoods, cooking equipment and fans



Condensation is caused by warm, moist air coming into contact with cool surfaces. If the case environment is not maintained below 75°F/23°C and 55% relative humidity, condensation may occur.



A location near a doorway will affect the humidity that encounters your showcase which may cause condensation to occur.

- Relocate showcase away from doorways
- An air-conditioned vestibule will help to mitigate condensation



HVAC ceiling vents, exhaust hoods, cooking equipment (steam heat) and ceiling fans will affect the airflow of open showcases and will create condensation on the showcases if not properly managed.

- Maintain environment below 75°F/23°C and 55% relative humidity
- Turn on air-conditioner and dehumidifier

Please note: These are critical points to ensure the best results for your equipment and efficient space – and the best return on your investment!

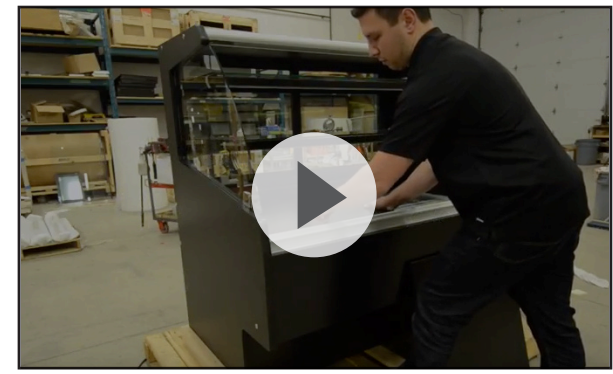
Regular Maintenance and Cleaning

Your showcase will work at its peak performance with regular maintenance. Refer to the Owner's Manual for maintenance and cleaning instructions.

To access the Owner's manual either visit us at cayugadisplays.com/resources/manuals or access the QR code located on the electrical box of your case. You can also check out our online maintenance video.



Watch our maintenance videos at <https://cayugadisplays.com/resources/videos>



4 Ambient humidity and temperature



Maintain environmental conditions during working and non-working store hours.

- Consider recirculating your conditioned air instead of bringing in fresh air from outside
- Turn on air-conditioner and dehumidifier
- Keep the A/C on even when it's cool outside as well as overnight
- Schedule regular maintenance for both A/C and dehumidifier as it frees parts and device of dirt, dust and other pollutants that can affect performance

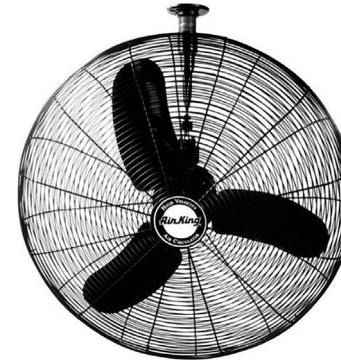
5 Small store footprint



If your space is small, consider adding a dehumidifier.

- Install a dehumidifier with a floor drain to ensure humidity levels remain consistent
- Regular maintenance for dehumidifier is recommended (refer to manufacturers specifications)

6 Air circulation



Ceiling fans help to mix dry air near the ceiling with cold moist air at ground level.

- Consider recirculating your conditioned air instead of bringing in fresh air from outside

7 Hot bars with steam wells



Both Soup wells and food bars that rely on steam to heat products produce steam that will raise the moisture levels

- Use dry heat wells
- Turn on dehumidifier to maintain 55% relative humidity