

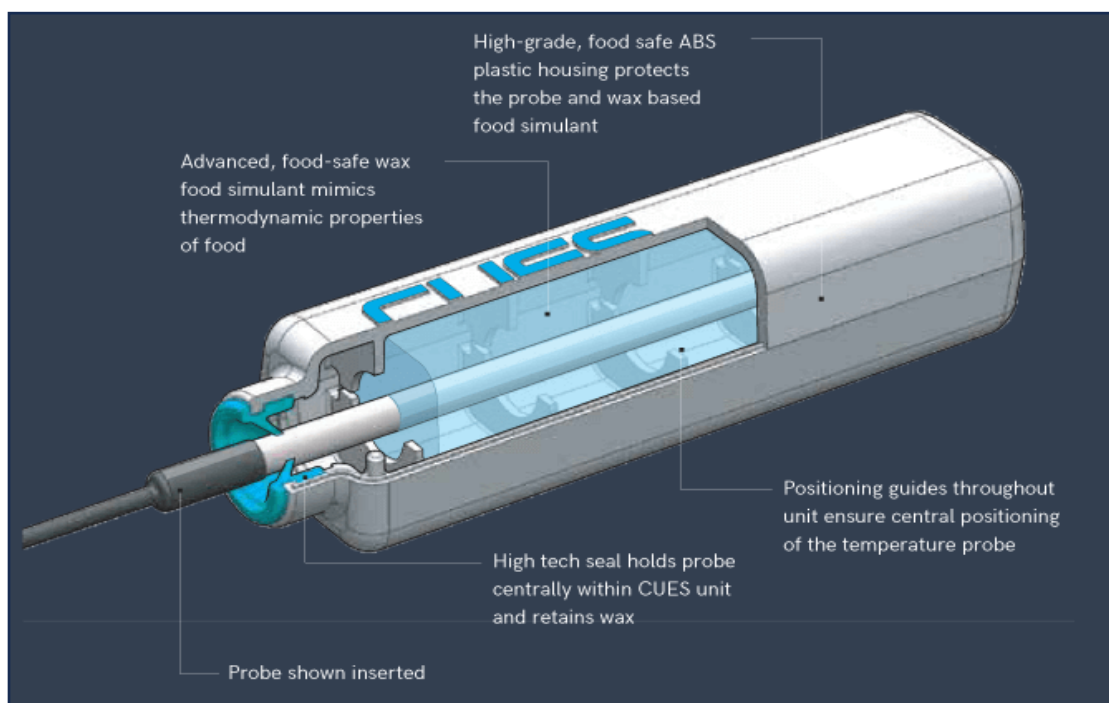
Chilled Unit Energy Saver (CUES):

Installation Guide

The Chilled Unit Energy Saver (CUES) is designed to reduce the energy consumption of commercial refrigeration by providing conditions that mimic the temperature properties of food.

A refrigerator thermostat (probe) monitors air temperature in the refrigerator. Opening of the access door invariably causes the incoming warm air to momentarily raise the temperature in the walk-in cooler or freezer causing the compressor to cycle, to reduce the temperature.

CUES is scientifically engineered to simulate the properties of food. The food safe, lightweight, ABS housing surrounds a high-tech wax, which simulates a typical food product in a pre-packed condition. Patented food safe wax food simulator design mimics thermal properties of food.*



Installation Instructions – To be installed by a trained professional.

1. Locate the position of the sensors (thermostat / probe) within the walk-in cooler. They will normally be at the back of the unit at the end of a copper line attached to the temperature control near the evaporator.
2. Confirm that the thermostat probe is compatible with the CUES. Compatible units are as follows:



COMPATIBLE UNITS



NON-COMPATIBLE UNITS

CUES is not compatible with the coil-type thermostat (as shown above). In these cases, the thermostat can be swapped out for a unit similar to what is shown above. Consult a local HVAC/R service team for support on this process.

CIRCUITWISE

energy management solutions

3. Insert the thermostat/probe through the blue membrane cap at the end of the CUES unit (If necessary, it may be helpful to pierce a very small opening in the membrane to ease entry). You should slide it all the way in; the internal guides will ensure that it is positioned within the center of the internal chamber. The end stop will prevent you from pushing it in too far; however, you should avoid forcing the probe in too far as you may damage the refrigeration probe. Note: be careful not to be too forceful with the copper line attached to the probe. When possible, grip the probe itself when inserting it into CUES.



4. The refrigeration unit should now be working more efficiently, resulting in a lower core food temperature (typical temperature drop of 2 - 3° F) because of the fewer but longer, deeper cooling cycles.