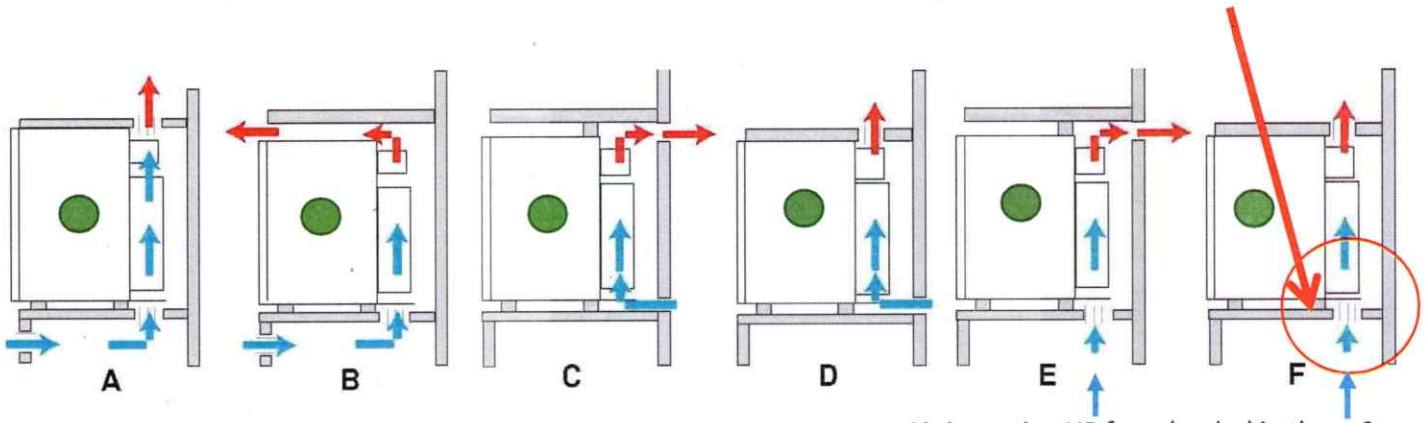
Installation - Most Important Part Of All

Hotel / Motel Mini Bar Heat Pipe and Absorption' units need a special installation that is 100% for sure. The diagrams below give you an idea of different ways to 'vent' these in order to ensure we create what is known as a 'chimney effect', allowing hot air that has built up to disburse, air IN and air OUT. The important thing to note here are that each 'actual vent', needs app 200cm2 of size, so 20cm x 10cm = 200cm2 of clear space as a minimum, this can also be made up of say 4 x (10cm x 5cm) etc.

Please note that with unit installs where fridge needs vent in 'rear floor' area (example A, B, E and F) the hole needs to be clear for about 8-10cm of the rear 'depth' of fridge. So basically the feet stop about where hole starts, but it's clear under the rear part of fridge. This is because units have all the 'working parts' in rear 10cm of the fridge, all the heat is built up right there. See how platform is 'shorter than fridge' so air rises through rear.



Air is coming UP from 'under' in these 2 examples, so units are raised above another area like drawers etc. but have an open entry point (Air IN).

Means cabinet door in front of fridge door is OK.

Compressor Driven Units

These are a litle more 'forgiving' as far as installation goes because the cooling system is much better, simply allow gap like pics below, 20-30mm around left/right/top and 100mm at rear. Of course you can use the methods above no problems, as these would give you 'less run times' hence 'lower energy', so any configuration above with a compressor unit will save you energy.