

# Refrigerated Prep Table Instruction Manual

## PIZZA PREP TABLES



2 Door, 67" W, 18 Cu. Ft.   2 Door, 70" W, 19.3 Cu. Ft.   3 Door, 92" W, 26.6 Cu. Ft.

## SANDWICH AND SALAD PREP TABLES



1 Door, 27" W, 6 Cu. Ft.   2 Door, 47" W, 14 Cu. Ft.   2 Door, 60" W, 18.4 Cu. Ft.   3 Door, 70" W, 21.8 Cu. Ft.

## MEGA TOP PREP TABLES



1 Door, 27" W, 6 Cu. Ft.   2 Door, 47" W, 14 Cu. Ft.   2 Door, 60" W, 15 Cu. Ft.

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

## IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.



**DANGER:** Risk of fire or explosion - Flammable refrigerant R290 used.

**DANGER:** Risk of fire or explosion - **Do Not** puncture refrigerant tubing.

- To be repaired only by trained service personnel.
- Consult the manual/owner's guide before attempting to service this product.
- All safety precautions must be followed.
- Follow handling instructions carefully in compliance with local government regulations.

## ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please use a dedicated outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit when the unit is required to be moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging back in.
  - \* Failure to do so could cause damage to the compressor.

## UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

## PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

## PROHIBITED

- **DO NOT** attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- **DO NOT** hang on the doors.
- **DO NOT** store any flammable and explosive gas or liquids inside the unit.
- **DO NOT** attempt to alter or tamper with the electrical cord.

## BEFORE INSTALLATION:

- If the unit has recently been transported please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the desired temperature is reached before loading the unit product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Verify all accessories (shelves, shelf clips, casters) before proceeding with installation.
- Do not set the desired temperature out of the recommended temperature range:  
REFRIGERATOR: 32°F - 55°F.
- Please read through the manual in its entirety.

## INSTALLATION:

### CABINET LOCATION GUIDELINES:

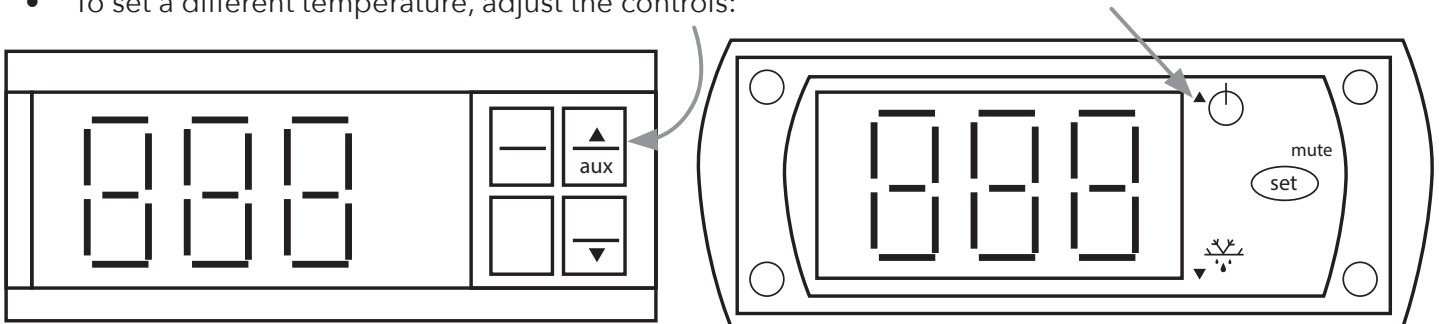
- **Install the unit on strong and leveled surfaces**
  - \* Unit may make abnormal noises if surface is uneven
  - \* Unit may malfunction if surface is uneven
- **Install the unit in an indoor, well-ventilated area**
  - \* Unit performs more efficiently in a well-ventilated area
  - \* For best performance, please maintain clearance of 4" on the back of the unit
  - \* Outdoor use may cause decreased efficiency and damage to the unit
- **Avoid installation in a high humidity and/or dusty area**
  - \* Humidity could cause unit to rust and decrease efficiency of the unit
- **Select a location away from heat and moisture-generating equipment**
  - \* High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.

### ELECTRICAL:

- Please ensure that the required voltage listed on the data plate is being supplied at all times.
- Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate over-current protection.
- Please refer to the electrical requirements on the nameplate.
- Please make sure that your unit has its own dedicated outlet.
- **DO NOT** use an extension cord.

### TEMPERATURE CONTROLS

- The temperature controls are factory set to maintain an average temperature of 38°F.
- To set a different temperature, adjust the controls:



- Down arrow

- To decrease the temperature (cooler), press 'Down' arrow



- Up' arrow

- To increase the temperature (warmer), press 'Up' arrow

## OPERATIONS

### Regulating the Temperature

- Your new refrigerator is now manufactured to run at ideal temperatures for food quality and should not require any alterations.
- Refrigerators are set to cycle between a base temperature of 33°F and a temperature maximum of 40°F.

### TO CHANGE THE BASE TEMPERATURE / TO ADJUST THE DIGITAL CONTROLS

- Hold "SET" for 1 sec. The display will flash the temperature that the refrigerator is currently set to.
- Use the arrow buttons to adjust the temperature.
- Press "SET" to save your settings.

Please note:

- There is a differential in the event that you change the base temperature setting.
  - \* The cabinet temperature will change up to +7 degrees over your set least temperature as the compressor runs and stop.
- **DO NOT** set the temperature warmer than recommended temperature range to avoid potential health code violations.

### LOADING PRODUCT

- Shelves have been pre-installed.
- Before loading shelves with products, ensure that all shelf clips are completely fastened in their correct locations.
- All shelves should be completely level before stocking the cabinet with product.
- In order to maintain correct air flow inside the unit, keep at least 2" to 4" of space between the back wall and the product.
- Blocking the evaporator fans may cause a warmer cabinet temperature and cause damage to the compressor.

### DEFROST SYSTEMS

- Refrigerator coils are kept below the freezing point (32F).
  - \* During compressor down time, the evaporator fan continues to circulate air through the evaporator coil.
  - \* This air circulation raises the coil temperature above the freezing point, melting any accumulated frost.
  - \* Run-off water is drained in to the evaporator pan and evaporated.
  - \* Freezer coils are defrosted electrically.
- Automatic defrost timers are built in to their refrigeration system and may not be adjusted.
- The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.
  - \* NOTE: We strongly recommend that any servicing be performed by an authorized service technician.
  - \* PLEASE NOTE: Excessive door openings should be avoided in order to maintain cabinet temperature and to eliminate the possibility of coil freeze up.

## **RUNNING A MANUAL DEFROST CYCLE**

- This unit is pre-programmed to run automatic defrost cycles at preset intervals.

To run a manual defrost cycle at any time for Refrigerators:

1. Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds.
2. Repeat to stop the defrost cycle.

## **LOADING FOOD PANS**

- Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are not in use.
- For optimal food freshness, fill the pans only with an amount that can be used in specific usage period.
- During non-use, close the insulated lid cover.

## **REGULAR MAINTENANCE**

- **WARNING:** Disconnect power cord before cleaning any parts of the unit.

## **CLEANING THE CONDENSER COIL**

- Dust collected on condenser coil will cause unit to malfunction. For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- Clean the condenser at least once a month with a vacuum, brush, or clean cloth.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.
- Take care not to bend the fins on the condenser.
  - \* Brush the condenser fins from top to bottom, not side to side.
  - \* After cleaning, straighten any bent condenser fins with a fin comb.

## **CLEANING THE FAN BLADES AND MOTOR**

- Clean the fan blades and motor with a soft dry cloth.
- Fan blades only - If soil is resistant, then dampen the cloth with warm water and mild soap to clean the fan blades. Wipe dry with soft cloth.
- Avoid getting the fan motor wet - to prevent moisture damage, cover motor.

## **CLEANING THE INTERIOR OF UNIT**

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- **DO NOT** use steel wool, caustic soap, abrasive cleaners, or chlorine-based cleaners and sanitizers that may damage the stainless steel surface.
- Wash door gaskets on a weekly basis.
  - \* Door gaskets should be thoroughly wiped down, including the sides, weekly.
  - \* Check door gaskets for proper seal after they are cleaned.
- Periodically, clean and wipe down the shelves with mild soap and warm water.

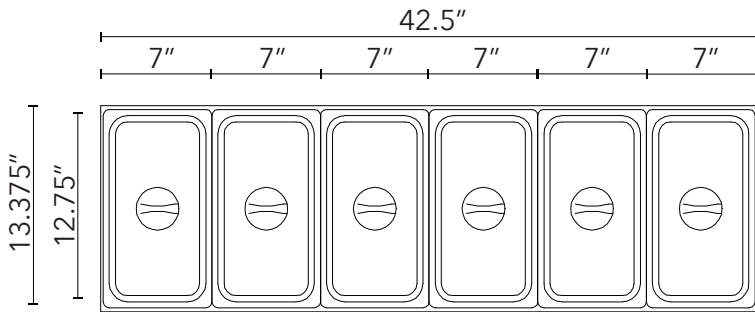
## TROUBLE SHOOTING

- Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

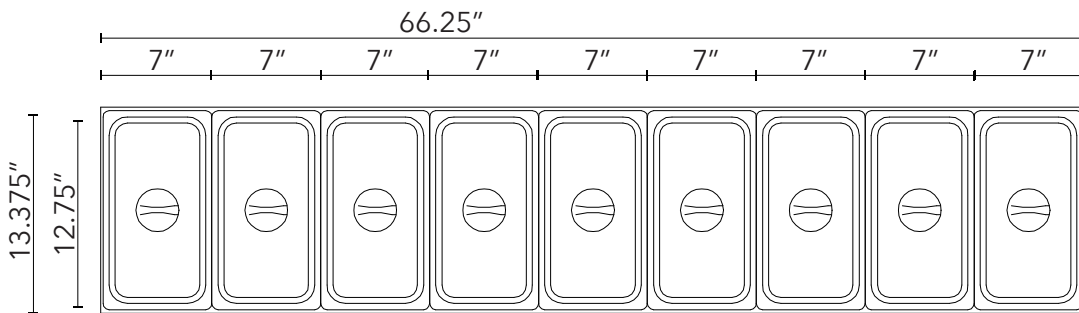
SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Check condition of gasket and clean or replace as needed.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Air flow inside cabinet is blocked	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Evaporator coil iced over.	
Cabinet is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.

## FOOD PAN LAYOUTS - PIZZA PREP TABLE

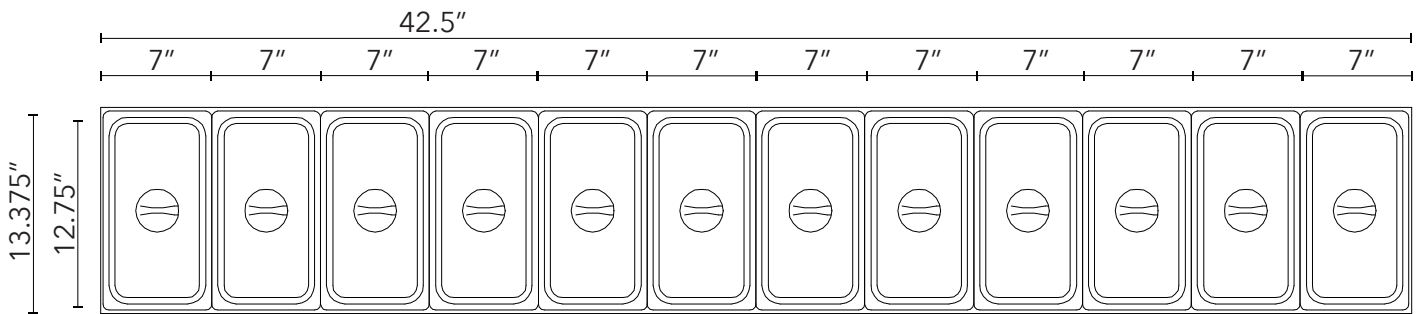
1D, 1D/44 - (12) Sixth Size Pans, or (6) Third Size Pans



2D, 2D/67 - (9) Third Size Pans

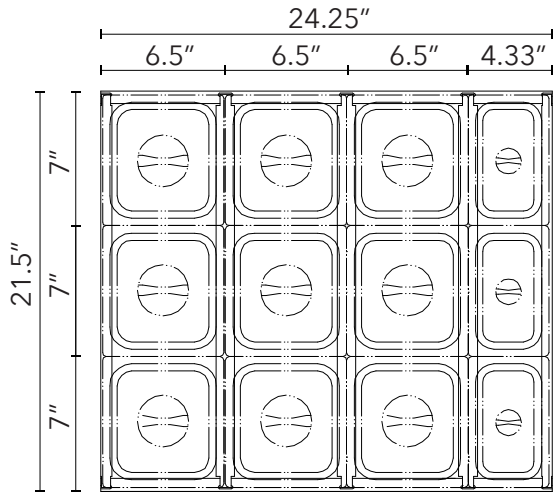


3D - (12) Third Size Pans

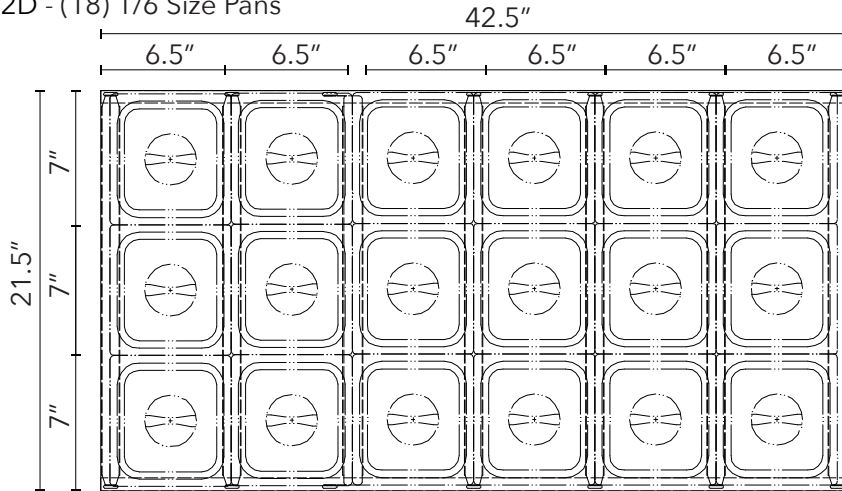


# FOOD PAN LAYOUTS - MEGA TOP PREP TABLE

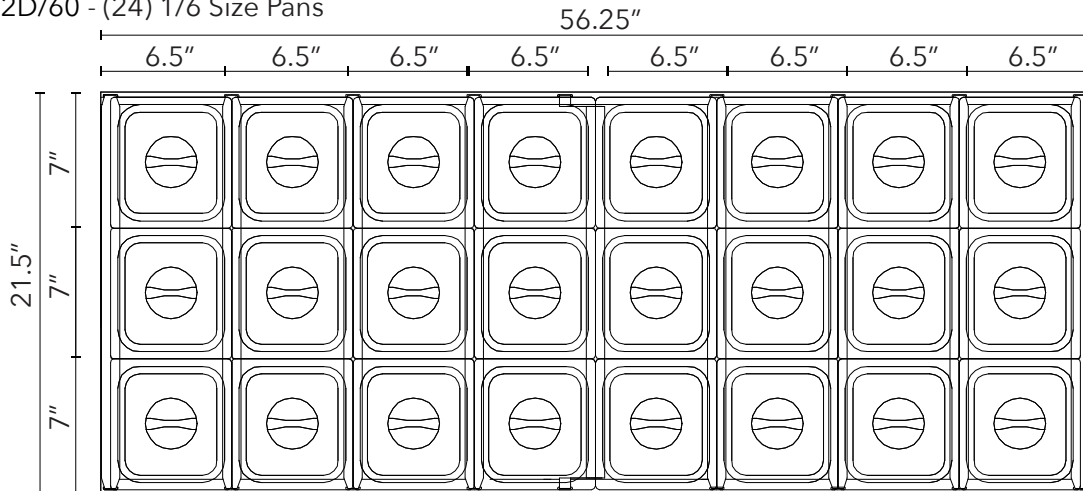
1D - (9) 1/6 Size Pans, (3) 1/9 Size Pans



2D - (18) 1/6 Size Pans

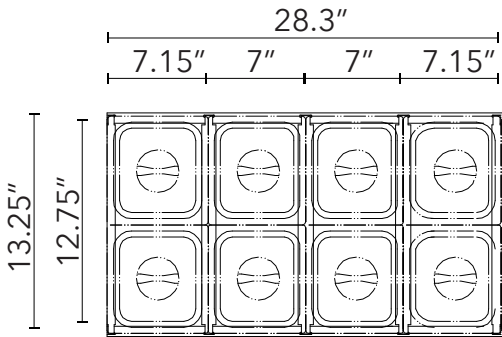


2D/60 - (24) 1/6 Size Pans

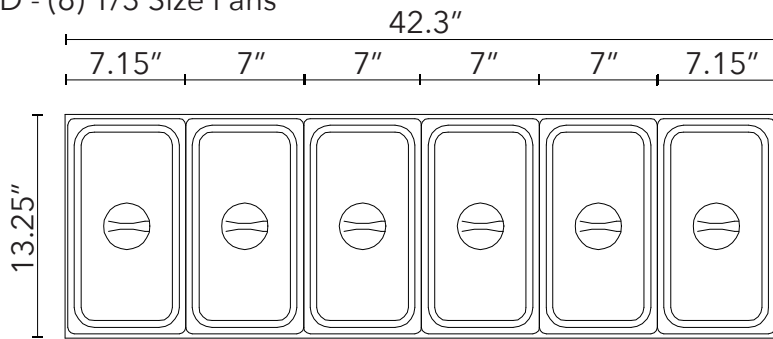


## FOOD PAN LAYOUTS - SALAD/SANDWICH PREP TABLE

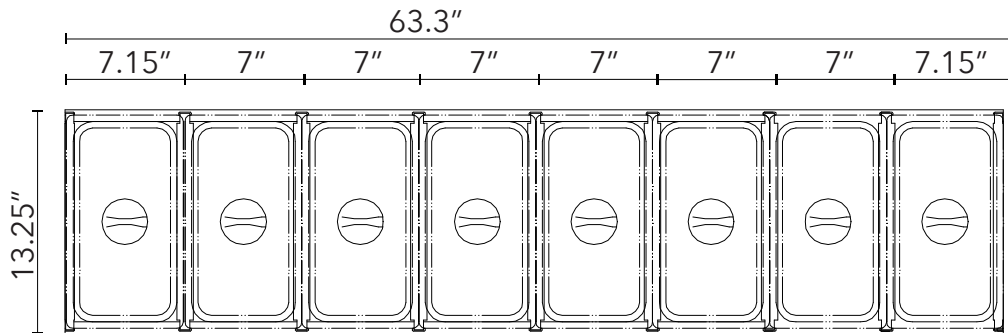
1D - (4) 1/3 Size Pans



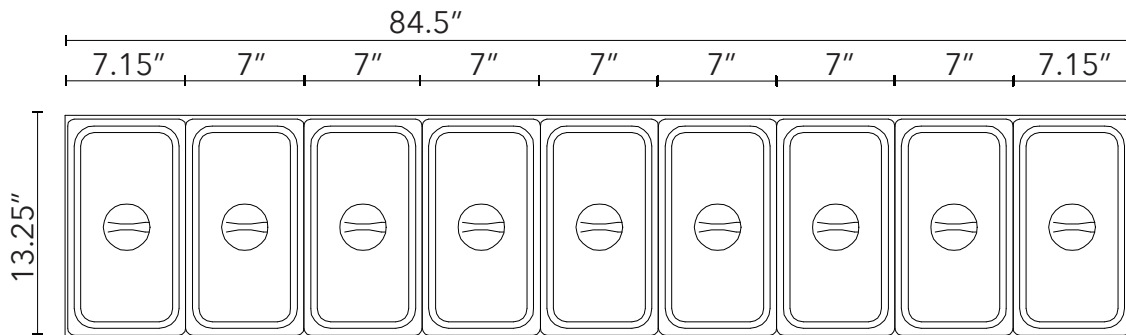
2D - (6) 1/3 Size Pans



2D/60 - (8) 1/3 Size Pans



3D - (9) 1/3 Size Pans



# REFRIGERATION WARRANTY

## TWO (2) YEAR PARTS AND LABOR + FIVE (5) YEAR COMPRESSOR AND EVAPORATOR COIL

### TWO-YEAR LIMITED WARRANTY

The Manufacturer warrants that the product is free from defects in materials and/or workmanship for a period of two (2) years from the later of the date of purchase by or delivery to the original owner, under normal use. Any parts covered by this warranty that are examined and determined to have been defective within two (2) years of original purchase shall be repaired or replaced as stated below. Shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures:

1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
2. Receiving the defective part, freight collect; repairing it; and returning it, freight collect.

### FIVE-YEAR COMPRESSOR PART WARRANTY

The Manufacturer warrants that the product is free from defects in materials and/or workmanship for a period of five (5) years from the later of the date of purchase by or delivery to the original owner, under normal use.

- Compressors determined to have been defective within this extended time period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity.
- The five (5) year compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly any other electrical component, etc.
- The five (5) year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:
  1. This system contains R290 refrigerant and polyester lubricant. The polyester lubricant has rapid moisture absorbing qualities. If long exposure to ambient conditions occur, the lubricant must be removed and replaced with new lubricant. Failure to comply with recommended lubricant specification will void the compressor warranty.
  2. Dryer replacement is very important and must be changed when a system is opened for servicing. Dryer must be used with XH-9 desiccant.
  3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

### WHAT IS NOT COVERED BY THIS WARRANTY

Obligation under warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than expressly covered by this warranty.

1. **WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies in favor of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose.
2. **NO CONSEQUENTIAL DAMAGES.** Not responsible for economic loss: profit loss or special, indirect, or consequential damages, including without limitation, losses or damages arising from food or product spoilage claims whether or not on account of refrigeration failure.
3. **ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.** Not responsible for the repair or replacement of any parts that have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or an Act of God.
4. **NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** There are no other warranties, express, implied or statutory, except the two (2) year warranty and the additional three (3) year compressor warranty as described above. These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description on the face hereof.
5. **TRANSPORTATION COSTS.** Will accept parts covered under this warranty freight collect, provided that shipment has received prior approval. Not responsible for any other transportation costs but will ship freight collect parts either repaired or replaced under these warranties.
6. This equipment is intended for commercial use only and this warranty is void if equipment is used in a residential or non-commercial application.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application. The Manufacturer does not recommend or authorize the use of any product in a non-commercial application, including but not limited to residential use. The use or installation of any product in non-commercial applications renders all warranties, expressed or implied, including the warranties of merchantability and fitness for a particular purpose, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of products in any non-commercial setting.

The Manufacturer reserves the exclusive rights to change or modify this warranty statement or any part herein at any time without prior notice.

### WARRANTY CLAIMS & SERVICE

For warranty and non-warranty related issues and technical support call at 877-368-2797.

Please have your model number, serial number and proof of purchase ready. It is not necessary to contact the place where you originally purchased your product from.