

BLACK DIAMOND[®]

PIZZA PREP TABLES



GRPZ-2D/67

2 Door, 67" W, 18 Cu. Ft.



GRPZ-2D

2 Door, 70" W, 19.3 Cu. Ft.



GRPZ-3D

3 Door, 92" W, 26.6 Cu. Ft.

SANDWICH AND SALAD PREP TABLES



GRSL-1D

1 Door, 27" W, 6 Cu. Ft.



GRSL-2D

2 Door, 47" W, 14 Cu. Ft.



USSL-2D/60

2 Door, 60" W, 18.4 Cu. Ft.



GRSL-3D

3 Door, 70" W, 21.8 Cu. Ft.

MEGA TOP PREP TABLES



GRSLM-1D

1 Door, 27" W, 6 Cu. Ft.



GRSLM-2D

2 Door, 47" W, 14 Cu. Ft.



GRSLM-2D/60

2 Door, 60" W, 15 Cu. Ft.

Refrigerated Prep Table Instruction Manual

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

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.



WARNING

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.

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INSTALLATION:

CABINET LOCATION GUIDELINES:

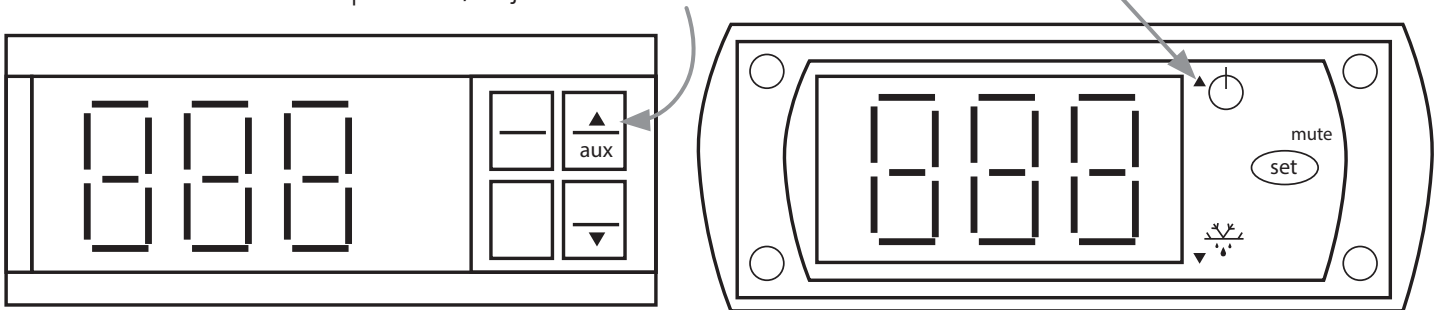
- **Install the unit on strong and leveled surfaces**
 - * Unit may make abnormal noises if surface is uneven
 - * Unit may malfunction if surface is uneven
- **Install the unit in an indoor, well-ventilated area**
 - * Unit performs more efficiently in a well-ventilated area
 - * For best performance, 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

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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.

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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.

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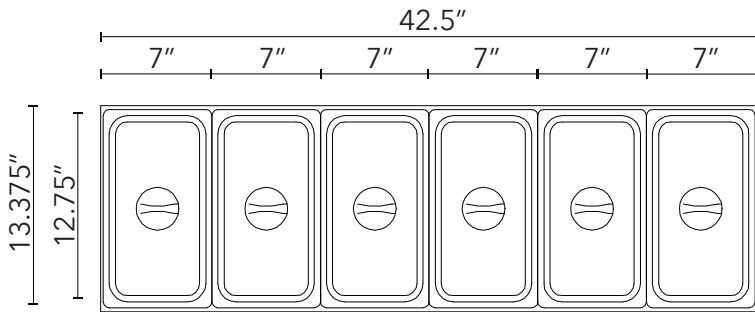
TROUBLE SHOOTING

- 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.

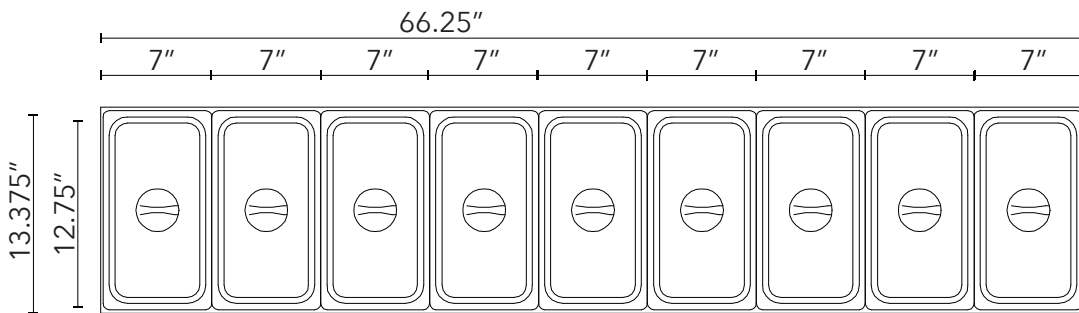
SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to 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

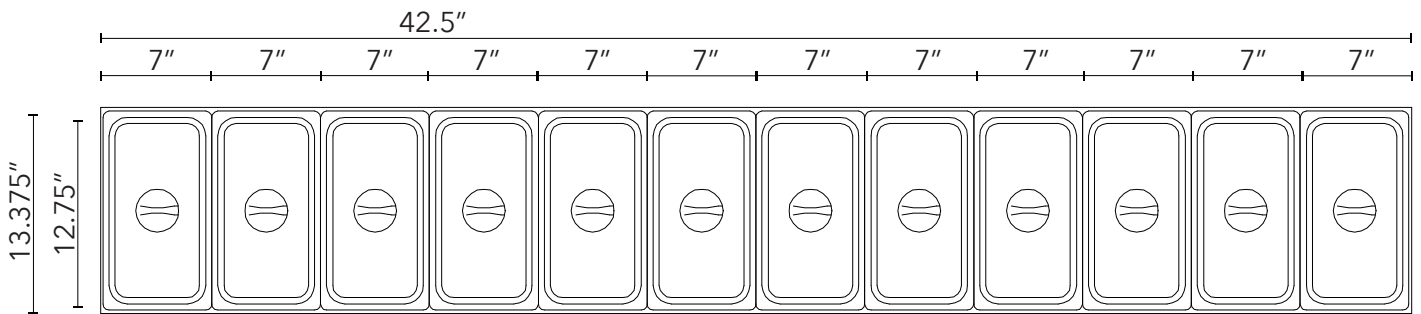
1D, 1D/44 - (12) Sixth Size Pans, or (6) Third Size Pans



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

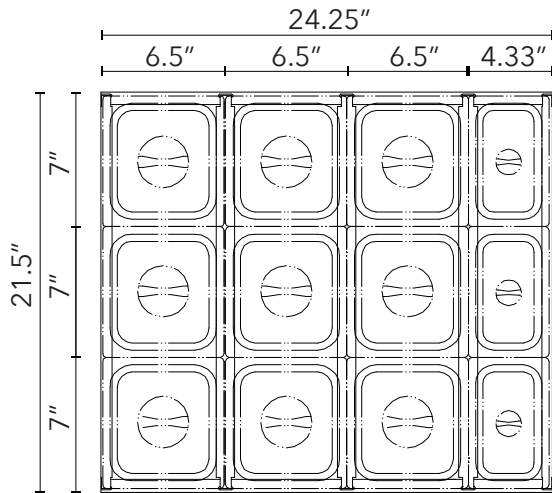


3D - (12) Third Size Pans

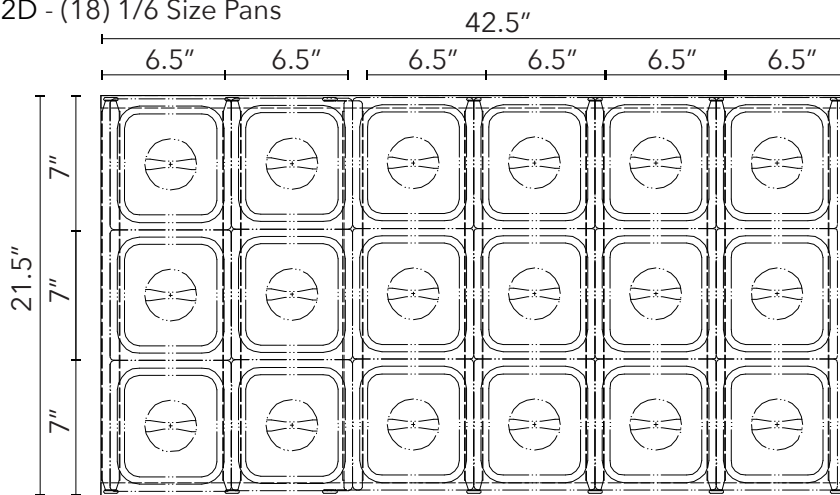


FOOD PAN LAYOUTS - MEGA TOP PREP TABLE

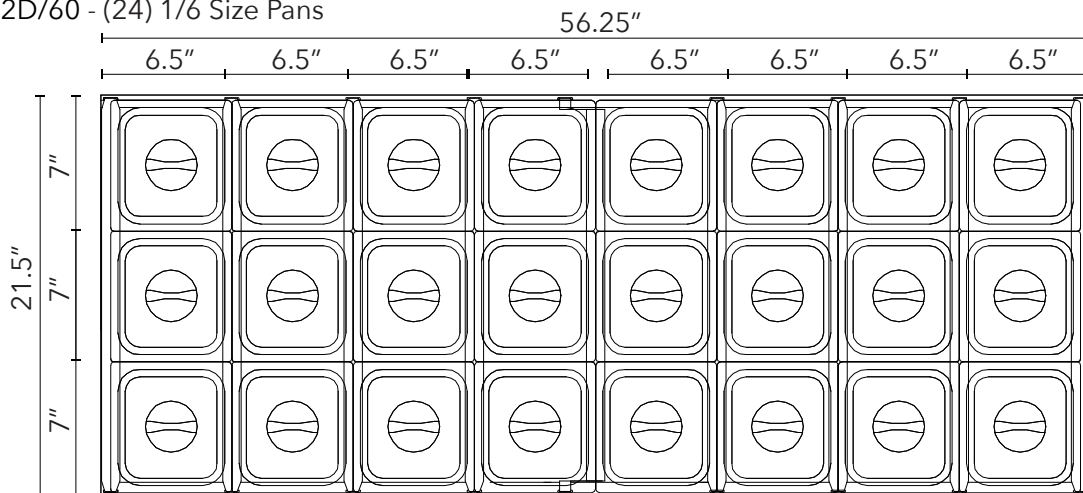
1D - (9) 1/6 Size Pans, (3) 1/9 Size Pans



2D - (18) 1/6 Size Pans

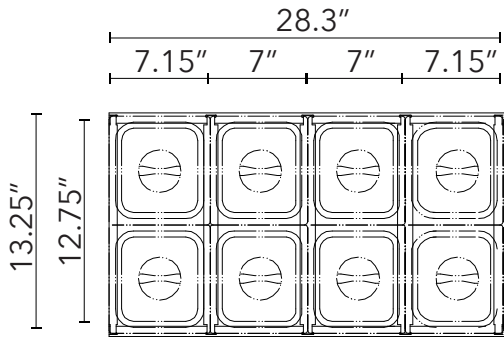


2D/60 - (24) 1/6 Size Pans

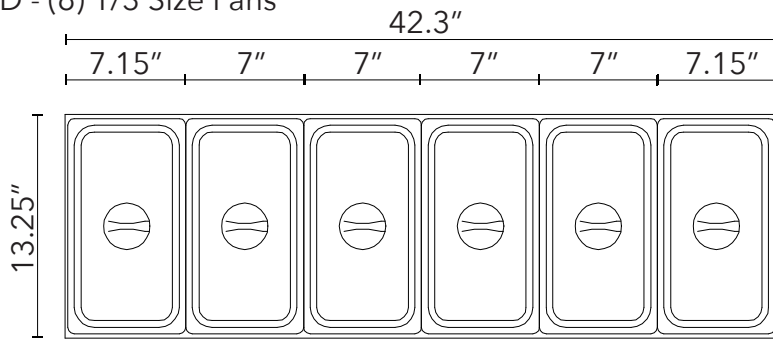


FOOD PAN LAYOUTS - SALAD/SANDWICH PREP TABLE

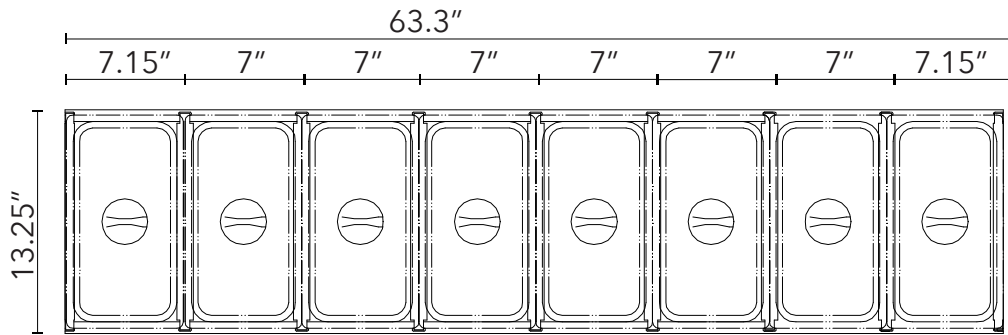
1D - (4) 1/3 Size Pans



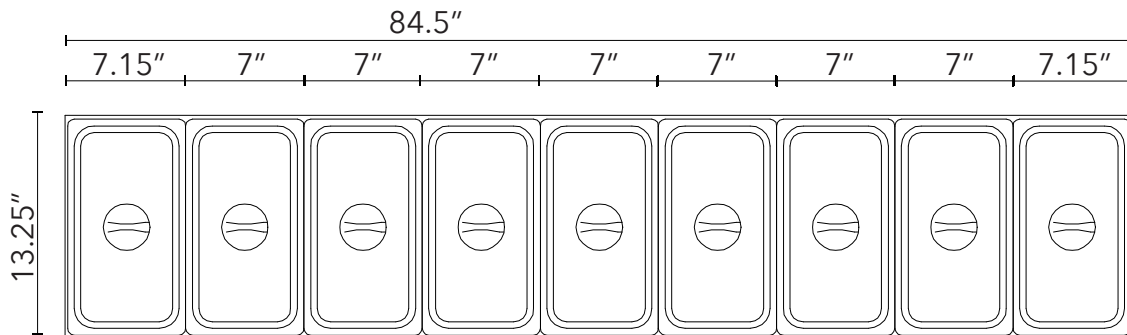
2D - (6) 1/3 Size Pans



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



3D - (9) 1/3 Size Pans



REFRIGERATION 2/5 WARRANTY

Beverage Center: Back Bar Coolers & Bottle Coolers • Drink Dispenser: Beer Dispensers • Freezer: Reach-Ins, Undercounters
• Frozen Treat: Dipping Cabinets • Ice: Commercial Ice Makers •
Refrigerator: Chef Bases, Deli Cases, Glass Froster, Merchandisers, Prep Tables, Reach-Ins, Undercounters

TWO (2) YEAR LIMITED WARRANTY PARTS AND APPROVED STRAIGHT-TIME LABOR, FIVE (5) YEAR WARRANTY COMPRESSOR AND EVAPORATOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- Two (2) Year Limited Warranty on Parts and Approved Straight-Time Labor
- Five (5) Year Parts-Only Warranty on Compressor and Evaporator. Extended coverage excludes labor, refrigerant, driers, tubing, recovery costs, and related service expenses unless expressly stated otherwise.

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
 - * Voltage outside of data plate specifications
 - * Improper gas pressure
 - * Improper gas supply
 - * Water pressure outside of specified range
 - * Poor water quality
 - * Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.