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# PIZZA PREP TABLES

## Installation, Operation and Maintenance Instructions

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### INSPECTION

When the equipment is received, all items should be carefully checked against the Bill of Lading to insure all crates and cartons have been received. Do not sign the freight bill clear until the freight has been properly inspected for damage. All units should be inspected for damage including concealed damage by uncrating immediately. If any damage is found, it should be reported to the carrier at once, noted on the Bill of Lading and a claim should be filed with the carrier. This equipment has been inspected and tested in the manufacturing facility and has been crated in accordance with transportation rules and guidelines. The manufacturer is not responsible for freight loss or damages.

### INSTALLATION

**Caution: This unit uses a flammable refrigerant. Use care when handling and operating to avoid damaging the refrigerant tubing or increasing the risk of a leak.**

The exterior of the cabinet and doors have been protected by a plastic covering. Peel this protective covering before installation. After removing the covering, clean the interior and exterior surfaces of the unit with soap and water and a rinse with clean water. Do not use chlorinated cleaners on the surfaces as they can cause corrosion.

If the door(s) have come out of alignment during shipping they will need to be adjusted. This can be accomplished by opening the door(s) and loosening the screws that hold both the top and bottom hinges to the cabinet. After adjusting the door so it is aligned correct, tighten the screws to securely hold the hinges and door(s) in place.

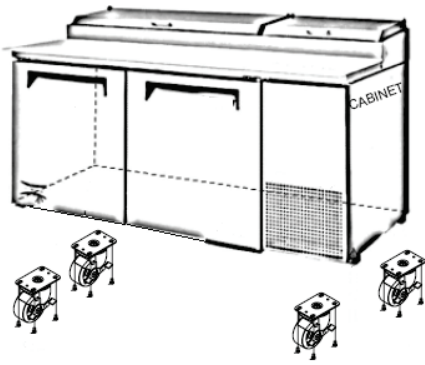
The shelves and self clips are packaged inside the unit. Install the shelf clips on the pilasters inside the unit and set the shelves on the clips. The shelves are adjustable in ½" increments.

The refrigeration system located on the right side of the unit requires free air access for proper operation. Allow a minimum of seven inches between the back of the cabinet and the wall. Do not locate the unit next to heat generating equipment or in direct sunlight.

Confirm that the proposed electrical outlet has the correct voltage, frequency and current carrying capacity for the requirements of the unit. This information is noted on the data plate on the inside left wall of the unit. The unit should be isolated on a circuit. Do not use an extension cord to get power to the unit. Improper electrical installations will void the compressor warranty. To prevent shock and fire, be sure the unit is properly grounded.

The temperature controller is located at the right side of the cabinet interior. The default temperature is set at "Normal". Adjust the temperature to fit your needs.

Install casters per the following diagram.



Note: Casters and bolts can be found packaged inside the cabinet. Install casters with brakes to the front of the prep table. The cabinet bottom has pre-punched holes for caster mounting. Install caster bolts tight to prevent future damage to cabinet base from loose casters.

## MAINTENANCE

**All service should be performed by factory authorized personnel. All component parts shall be replaced with like components to minimize the risk of possible ignition due to incorrect parts or improper service.**

### General Cleaning

Beginning with the initial installation, the interior surfaces of the cabinet should be periodically cleaned with a solution of warm water and baking soda. This solution will remove any odors from spillage that has occurred. The exterior of the cabinet should also be cleaned frequently with a commercial stainless steel cleaner, glass cleaner or mild soap solution. Do not use chlorinated cleaners on the stainless steel surfaces.

Note: do not use stainless steel cleaners or other solvent-based chemicals on the plastic parts (door handle or trim strips) as they can cause failure. Use mild soap and warm water on plastic parts.

The door gaskets should be cleaned in place with a mild soap solution to extend their life.

The shelving can be cleaned in a sink with a mild soap solution and a soft bristled brush.

### Condenser Coil Cleaning

Prior to cleaning the condenser coil disconnect the unit from power. Periodic cleaning of the condenser coil will aid the heat transfer of the refrigeration system and increase its efficiency. To accomplish this, remove the front grill from the cabinet. The condenser coil is located behind the grill. Use a soft bristled brush to remove any dirt particles that are on the fins of the condenser coil. Use a vacuum cleaner or compressed air to remove the loosened particles. Replace the grill and reconnect the unit to power. Failure to clean the condenser coil can lead to performance loss and compressor failure.

### Stocking

When loading the cabinet with contents, do not block the fan on the right side. Blocking the air flow may decrease performance.

# TROUBLESHOOTING

Problem	Remedy
Compressor will not start	<ul style="list-style-type: none"> <li>· Check the power cord and make sure it is plugged in.</li> <li>· Check the temperature controller. If it is in the “OFF” position, turn it clockwise to set a desired temperature.</li> </ul>
Poor performance	<ul style="list-style-type: none"> <li>· Move the unit from direct sunlight.</li> <li>· Move the unit away from heating devices.</li> <li>· Install the unit in a well ventilated place, with at least 7 inches of clearance on all sides.</li> <li>· Clean the condenser if heavy dust is collected.</li> <li>· Clear contents from blocking the air duct.</li> <li>· Check the temperature controller for incorrect setting.</li> <li>· Check the refrigerant level, it may need to be charged.</li> <li>· Check the door and be sure it is completely closed.</li> </ul>
Unit noisy	<ul style="list-style-type: none"> <li>· Check fan blades to see if they are contacting anything.</li> <li>· Maintain 7 inches of clearance from the wall.</li> <li>· Check for loose part or mounting.</li> <li>· Keep the tubing free from any contact to avoid rattle.</li> </ul>
Condensation on cabinet exterior and/or floor	<ul style="list-style-type: none"> <li>· Reduce humidity where the unit is installed.</li> <li>· Repair or replace the gasket on the door.</li> </ul>

# SPECIFICATIONS

PRODUCT		PIZZA PREP TABLE		
Model		PT44	PT67	PT93
Capacity (CuFt) (L)		9.7 (275)	17.8 (504)	27.2 (770)
Exterior Dimensions (includes 5" casters)	Width	44.4"	67"	93.3"
	Depth	36.6"		
	Height	42.4"		
Weight (lbs)		304	397	492
Electrical Characteristics		115V / 60Hz/ 1Ph		
Total Amp Draw		3.5	3.5	3.5
NEMA Plug Configuration		NEMA 5-15P		
Condensing Unit Size		3/8 HP	3/8 HP	3/8 HP
Refrigerant		R290	R290	R290
Temperature Range		+34°F to +38°F		
Shelves		2	4	6
Doors		1	2	3

Above specifications are subjected to change without prior notice for quality improvement.