

Congratulations, you have just purchased the finest equipment that money can buy and you should enjoy many years of exceptional service. This product has been carefully inspected and tested to ensure its performance.

When you receive this, please carefully remove the front part of the crate, the plastic liner and carefully inspect the product for damage. It is your responsibility to file a freight claim with the freight company.

Before removing the product from the shipping skid,

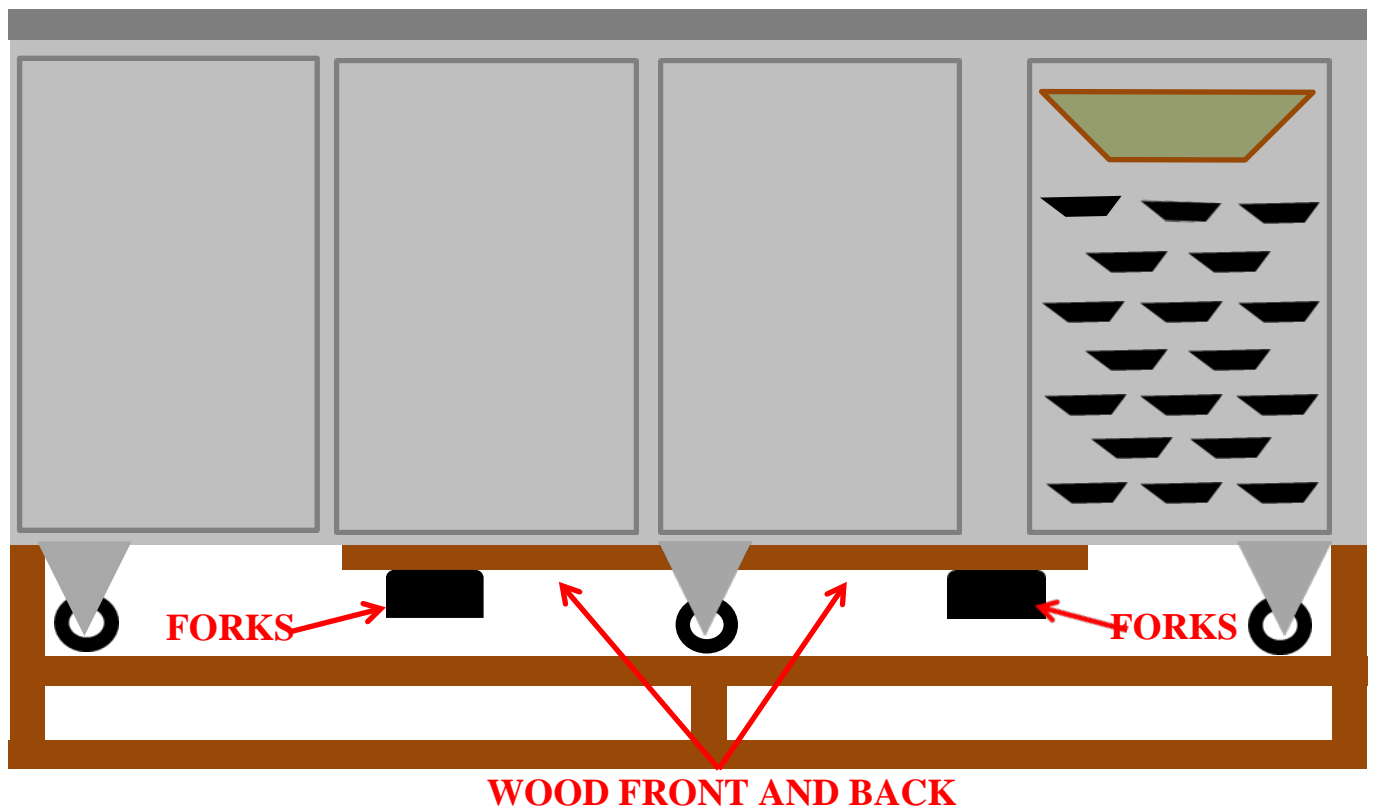
PLEASE READ CAREFULLY

or damage will occur that will not be covered under warranty.

Because of the weight of the product, a fork truck must be used to remove it from the shipping skid. Please use wood across the forks to prevent damage to the lower trim and from damaging the base.

DO NOT ATTEMPT TO PULL THE PRODUCT OFF OF THE SKID OR SEVERE DAMAGE WILL BE CAUSED TO THE BASE AND CASTERS

THIS WILL NOT BE COVERED UNDER WARRANTY.



**Installation
And
Operating and Care
Manual
For
Prep Tables
And
Condiment Rails**

Once the equipment has been unpacked and set in place, it must be cleaned before using. Any mild spray-on cleaner can be used, such as Windex ,Formula 409 or mild soap and water. This will remove any manufacturing oils and ensure a sanitary product.

If you have a prep table with a condiment rail, the prep table and condiment rail must be plugged into different circuits or it will cause electrical issues that can and will void the warranty. Both units require separate 20Amp circuits to operate properly. The use of extension cords is not allowed and will affect the operation.

Now you are ready to attach the granite side and back rails to the granite counter top.

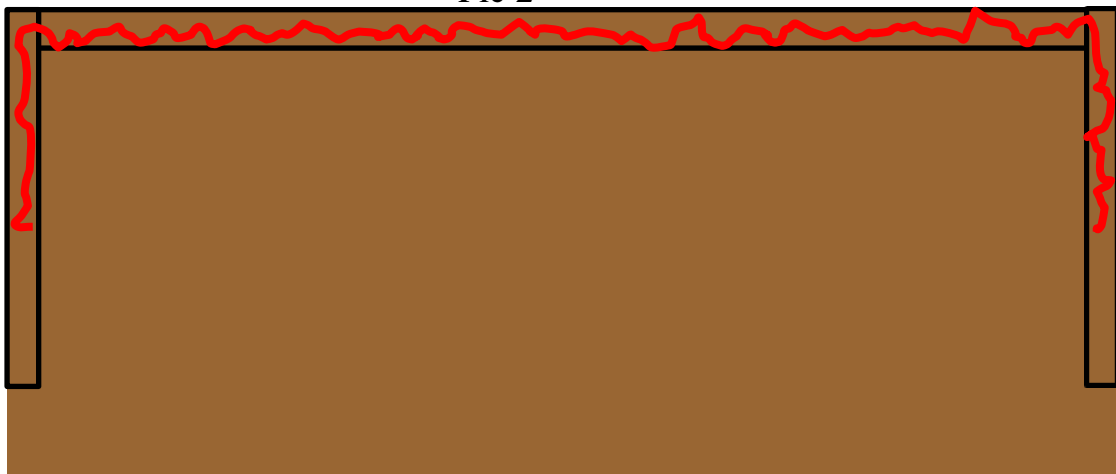
- First thoroughly clean the granite countertop to remove any dust or oily residue. Once dry, locate the long back piece of granite and then apply a continuous bead of clean silicone to the bottom edge and carefully set it on the back edge of the countertop, centering it between the 2 sides.



Pic 1



Pic 2



Pic 3

- Next find the left and right side splashes and make sure they are installed correctly, again by applying a bead of silicone to the bottom edge and the side. After applying silicone, position them on the countertop as shown in pic 3.



Pic 4



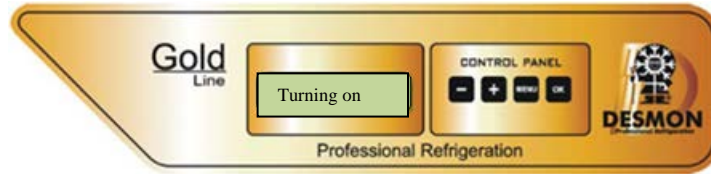
Pic 5

- Next apply a bead of silicone to the top of the granite back splash and side splashes to attach the condiment rail, see pic 3.
- Carefully lift the condiment rail onto the side and back splashes and center it, ensuring that the sides and back have not moved and are square.

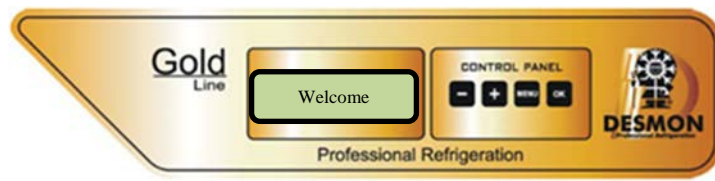


- Please allow 24 hours for silicone to cure before using.
- Any excess silicone can be trimmed off with a single edge razor blade or paint scrapper.
- Please make sure that any heat producing equipment is at least 36" from the right hand side of the prep table or condiment rail.
- Please ensure that any flour dust be kept to a minimum and if used, please keep it to the left side of the rail or the condenser may have to be cleaned more often.

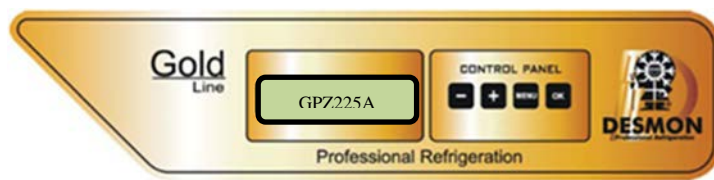
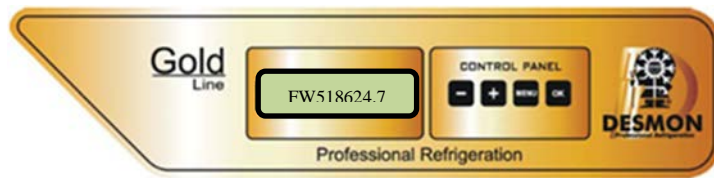
The gold line controller is preprogrammed for the most efficient use of each type of table. The temperature can be programmed up or down, the defrost cycles are preprogrammed and it will display any error codes.



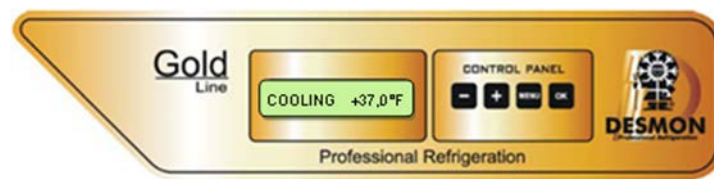
- When it is first plugged in the unit will be in the off or standby mode and pushing and holding the menu button will turn it on.



- After the welcome message, the firmware will be displayed, followed by the product name.



- After 15 seconds the unit will show cooling and display the actual temperature of the cabinet and should start to drop.



- To change the set point from the preprogrammed 37 degrees Fahrenheit, push the menu button, use the up arrow key to get to change set, push ok, then push the up or down arrow key to the set point you want, push ok, then wait 15 seconds for the display to go back to the run mode.
- Once the unit has reached the set temperature the display will show paused and the actual cabinet temperature.

If you have a condiment rail, the control will look like this. Again it is preset at 36 degrees and will maintain that temperature.

- The condiment rail is for holding product only.
- The product must be at the correct temperature, as the rail is not designed to bring the product temperature down.
- The rail must have pans all of the way across the rail to hold temperature of the product.
- The product must be covered during slow periods or the product may start to absorb heat.
- At night, remove the product from the rail and place in the lower refrigerated cabinet or in another refrigerated storage, do not leave in rail. Cover the surface of the well with sheet pans or cardboard and leave running. This will ensure your rail is ready to go the next day.
- If it is turned off, please cover the surface of the well with sheet pans or cardboard and allow it to cool for a minimum of 1 hour before placing product in the well.



Once the rail is plugged into its own dedicated 20A circuit, turn on the green power switch and it will light up. The controller will also light up as shown and will then switch over to the actual temperature of the well and the snowflake in

the upper left corner will be illuminated to show the compressor is running and the unit is starting to cool.

The control will also show any error codes that may occur and service should then be contacted to correct the error.



The control is preprogrammed to hold at 36 degrees F and to lower or raise the temperature, push and hold the set button for 5 seconds and “machine status” will appear, press the set key and using the up or down arrow keys, go to Set, press the set key and using the up or down arrow keys adjust the temperature to the desired setting, then press set to confirm. You must do this within 15 seconds or the screen will revert back to the previous run screen and you must start again.



This equipment has been preset for maximum efficiency and should provide many years of service for you.