



## **"SPEEDEE-SERV" REFRIGERATED SALAD BAR OPERATION AND MAINTENANCE MANUAL**

Congratulations on the purchase of your new G.A. Systems Mobile Refrigerated Salad Bar. G.A. Systems would like to thank you for choosing us as your trusted manufacturer.

The Mobile Refrigerated Self-Service Salad Bar has been designed to serve and hold salad bar foods at required temperatures.

### **I. START UP AND INSTALLATION**

The "*Speedee-Serv*" Refrigerated Salad Bar is equipped with a 6'0" cord and cap with a NEMA 5-15P plug. Cabinet requires a NEMA 5-15R receptacle.

After initial plug in, check to see if the condensing unit fan is operating. If the fan is not operating, unplug unit immediately. When everything is operating properly there is no need to unplug the refrigeration unit. If for any reason the unit is unplugged or the switch turned off do not turn back on or plug the unit back in until the unit has been out of operation for no less than five minutes.

### **II. SERVICE AND MAINTENANCE**

#### **1. Exterior and Interior Surfaces**

Clean all surfaces with a standard furniture cleaner or a citrus base cleaner and then wipe dry. **Caution: Never use solvent type cleaners, or harsh abrasive polishes on plastic laminate surfaces.**

#### **2. Condensing Unit Cleaning**

Unplug unit before cleaning. Clean the condensing unit once a month for maximum efficiency. Remove all dirt, dust, or foreign matter with the use of a vacuum or brush from all exposed portions of the condensing unit.

### III. OPERATING PROCEDURES

#### 1. Food Storage

The Refrigerated Salad Bar is designed to accommodate five interchangeable templates. Templates will hold 200 size pans, round crocks, salad bowls, etc.. Specify template style when ordering. Salad bar is equipped with an easily accessible refrigerated under storage compartment.

#### 2. Serving Period

Immediately prior to serving, remove any coverings from food or lids if present. **Note: Replace pans, crocks, or salad bowls after cleaning to maintain proper under storage temperatures (lids available upon request).**

### IV. TROUBLE SHOOTING

#### 1. Cabinet Not Cold or Condensing Unit Not Operating

- a. Make sure the circuit breaker is on.
- b. Check if the circuit breaker is overloaded.
- c. Check if plug is making complete contact in the outlet.
- d. Check any and all loose wires.

#### 2. Cabinet Temperature Too Warm/Too Cold

- a. The cabinet temperature can be controlled by first removing the louver panel. To remove the louvered grill, remove the two screws located one in each bottom corner, lift grill up and out. At the top of the condensing unit is a thermostat control. The higher the number, the warmer the temperature.