

Prep table

Sandwich and pizza tables included. How to run it, and when to call.

What normal looks like

33–41°F

(1°C to 5°C) for food in the pans. The base about 34°F to 40°F (1°C to 4°C).

2 in

(5 cm) below the top of the cold pan is the fill line. Food above it sits in kitchen air.

Lid down

whenever the table is not in use. Cover the pans when you are not serving.

86°F

(30°C) is the room it is tested in. A hotter kitchen asks more of it.

WRITE IT HERE

Our setting _____ Technician _____ Phone _____

Every day

- 1 **Probe the food**, not the display, 1 to 2 inches (2.5 to 5 cm) down, at opening and close. Log it on page 3.
- 2 **Fill to the line**, 2 inches (5 cm) below the top of the pan, with food that is already cold.
- 3 **Lids down between rushes**. Every slot filled with a metal pan, empty if need be.
- 4 **Empty the rail at close**, into the base or the walk-in, unless your manual says otherwise.
- 5 **Cold-wall rail?** Switch it off at close, so the walls get their daily rest.

When to call a technician

Today

- Food above 41°F (5°C) in the base, or pans and base warm together.
- Food freezing with the setting right, or the compressor never stops.
- Metal on the table tingles. Switch it off at the breaker first.

Within a day

- Weak air from the rail's vents, or ice on the coil.
- Frost thickening on the well walls after nightly shut-downs.

This week

- Warm food at the top of the pans over a cold base: fix the fill, lids and drafts.
- It runs all the time, warmest in the afternoon.
- A base door or gasket that does not seal.
- Water under the table. Today if people can slip.

Tell them which kind of rail you have, the food temperatures you probed, and your log.



Never

- Never chip ice off the coil or the well walls.
- Never pile food above the fill line.
- Never block the grilles, or run it without its pans.
- Never keep resetting a unit that trips. Reset once at most.



How it works

and what keeps the pans cold



Something wrong?

Ten symptoms, split by kind of rail



The checklist

Yes or no questions that point to the likely reason

Basic care of the equipment

What you can do yourself, without opening the machine compartment. Anything behind a panel, any wiring and anything that needs gauges is your technician's job. This is a starting schedule: your manual comes first.

Every week

- ☐ **Base door gaskets.** Look all the way round for tears, hard spots and gaps. Clean with warm soapy water. Never scrape them.
- ☐ **Pans, inserts and baffles.** All in place, none bent, every slot filled.
- ☐ **Vents in the well,** on a forced-air rail. Open, and not blocked by pans or food.
- ☐ **Under the table.** No water. The drain hose sits in its pan.

Every 2 weeks

- ☐ **Thermometer.** A probe thermometer in the food, against the display. They will not match: the food is what counts.
- ☐ **Rail air,** on a forced-air rail. With the lid up, cold air should blow from the vents.
- ☐ **Grilles.** Clear, with nothing stacked against them.

Every month

- ☐ **Clean the condenser.** Unplug the table. Take off the grille, if your manual shows how. Brush along the fins, never across, then vacuum. Refit it, plug in, and check the fan turns.
- ☐ **Drain hose and pan.** In place, not clogged, and the pan not cracked or overflowing.
- ☐ **Settings.** Check the base, and the rail on a cold-wall table, against the ones on page 1.

Every 3 months

- ☐ **The room.** Check your manual's highest room temperature against your kitchen on a busy afternoon. Makers' limits run from 86°F to 100°F (30°C to 38°C).
- ☐ **Overnight rule.** Read what your manual says about food in the rail overnight, and make it the closing routine.

 **Never chip ice off the coil or the well walls: switch the rail off and let it melt. Unplug the table before you clean the condenser.**

