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› [Turbo Air MST-72-30 72-inch 3-Door Refrigerated Sandwich Prep Table User Manual](#)

Turbo Air MST-72-30

Turbo Air MST-72-30 72-inch 3-Door Refrigerated Sandwich Prep Table User Manual

Model: MST-72-30

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Turbo Air MST-72-30 Refrigerated Sandwich Prep Table. Please read this manual thoroughly before installation and use to ensure proper function and longevity of the unit. Retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury.

- Ensure the unit is properly grounded.
- Do not operate the unit with a damaged power cord or plug.
- Keep ventilation openings clear of obstructions.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Only qualified service personnel should perform repairs.
- Disconnect power before cleaning or performing maintenance.
- This appliance uses R290 refrigerant, which is flammable. Handle with care and ensure proper ventilation during service.

SETUP AND INSTALLATION

1. Unpacking

Carefully remove all packaging materials, including tape and protective film. Inspect the unit for any shipping damage. Report any damage to the carrier immediately.

2. Caster Installation

The unit is equipped with 4-inch casters for mobility. Attach the casters securely to the designated points on the bottom of

the unit. Ensure all casters are locked once the unit is in its final position to prevent accidental movement.

3. Placement

Place the unit on a strong, level surface capable of supporting its weight when fully loaded. Allow adequate clearance around the unit for proper ventilation, especially at the rear where the compressor is located. Avoid direct sunlight or proximity to heat-generating equipment.

4. Electrical Connection

Connect the unit to a dedicated 115V/60Hz/5.7A/1-Ph electrical outlet. The unit comes with a 9 ft cord and NEMA 5-15P plug. Do not use extension cords or adapters. Ensure the electrical supply meets the unit's requirements.

5. Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild soap and water solution. Rinse thoroughly and dry completely. Install the included polyethylene cutting board and food pans.



Image: The Turbo Air MST-72-30 refrigerated sandwich prep table, showcasing its three doors, top-mounted food pans with covers, and integrated cutting board. The unit is made of stainless steel and is on casters.

OPERATING INSTRUCTIONS

1. Power On

Once connected to power, the unit will begin to cool. Allow several hours for the unit to reach its set temperature before loading food products.

2. Temperature Control

The unit features a digital temperature control and display. The factory preset temperature range is 33°F to 39°F (0.5°C to 3.9°C). Refer to the separate digital controller manual for detailed instructions on adjusting temperature settings.

3. Loading Food Pans

The top section accommodates (30) 1/6-size food pans. Ensure pans are properly seated to maintain optimal cooling. Use the provided insulated pan covers when the unit is not actively being used for preparation to help maintain temperature and food freshness.

4. Cutting Board

Utilize the integrated 9.5-inch deep polyethylene cutting board for food preparation. Always clean the cutting board thoroughly after each use.

5. Interior Storage

The refrigerated base features three stainless steel swing doors. Each compartment contains PE-coated shelves for organized storage:

- Left compartment: (1) 21 in (L) x 17 in (W) shelf.
- Right compartment: (1) 21 in (L) x 17 in (W) shelf.
- Center compartment: (1) 23 in (L) x 17 in (W) shelf.

LED interior lighting illuminates the storage compartments.

MAINTENANCE

1. Self-Cleaning Condenser

This unit is equipped with a patented self-cleaning condenser. A fine mesh filter at the front catches debris, and a rotating brush travels along the condenser daily to remove buildup. This system significantly reduces the need for manual condenser cleaning. However, periodic inspection of the filter and brush mechanism is recommended.

2. Regular Cleaning

- **Exterior:** Wipe down stainless steel surfaces daily with a soft cloth and a mild, non-abrasive cleaner.
- **Interior:** Clean interior surfaces, shelves, and food pans regularly with a mild detergent and warm water. Rinse and dry thoroughly to prevent odors and bacterial growth.
- **Cutting Board:** Remove and thoroughly wash the polyethylene cutting board after each use to maintain hygiene.
- **Door Gaskets:** Inspect door gaskets for tears or damage. Clean them regularly to ensure a tight seal, which is crucial for energy efficiency.

TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue, thermostat set too high, condenser coil dirty, door left open.	Check power connection and circuit breaker. Adjust thermostat. Inspect and clean condenser (though self-cleaning, check for blockages). Ensure doors are closed properly.
Excessive noise	Loose components, unit not level, fan obstruction.	Check for loose parts. Ensure unit is level. Inspect fan for obstructions.
Water on floor	Clogged drain line, excessive humidity, door gasket issues.	Clear drain line. Ensure proper door seal. Reduce ambient humidity if possible.

If problems persist after attempting these solutions, contact qualified service personnel.

SPECIFICATIONS

Feature	Detail
Model	MST-72-30
Exterior Dimensions (H x W x D)	39 in x 72 5/8 in x 34 in (99.06 cm x 184.47 cm x 86.36 cm)
Capacity	23 cu/ft (651 liters)
Temperature Range	33°F to 39°F (0.5°C to 3.9°C)
Refrigerant	R290 (Hydrocarbon)
Compressor	1/4 HP, Rear-mount
Electrical	115V/60Hz/5.7A/1-Ph, NEMA 5-15P plug, 9 ft cord
Doors	3, Stainless Steel Swing Doors
Shelves	(2) 21"x17" PE-coated, (1) 23"x17" PE-coated
Food Pan Capacity	(30) 1/6-size food pans
Cutting Board	9.5 in (Depth) x 1/2 in (H) polyethylene
Insulation	High-density polyurethane
Certifications	ETL, cETLus listed

WARRANTY AND SUPPORT

The Turbo Air MST-72-30 comes with a comprehensive warranty:

- **Standard Warranty:** 5 years parts and labor.
- **Compressor Warranty:** Additional 2-year warranty on the compressor (total 7 years).

For warranty claims or technical support, please contact Turbo Air customer service. Ensure you have your model number (MST-72-30) and purchase date available.

