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Adcraft USSL-2D

Adcraft USSL-2D U-Star 2-Door Salad/Sandwich Refrigerated Prep Table User Manual

Model: USSL-2D

INTRODUCTION

Thank you for choosing the Adcraft USSL-2D U-Star 2-Door Salad/Sandwich Refrigerated Prep Table. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your new commercial refrigeration unit. Please read this manual thoroughly before installation and operation, and retain it for future reference.



Image: Adcraft USSL-2D U-Star 2-Door Salad/Sandwich Refrigerated Prep Table, showcasing its stainless steel exterior, two doors, and top prep area with an insulated lid.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electrical shock, or injury.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 115V/60Hz/1-ph power supply with a dedicated circuit. Do not use extension cords.
- **Placement:** Position the unit on a level, stable surface. Allow adequate clearance around the unit for proper ventilation (minimum 6 inches from walls).
- **Handling:** The unit is heavy (357 lbs). Use appropriate lifting equipment and personnel when moving or installing.
- **Cleaning:** Disconnect power before cleaning. Use mild, non-abrasive cleaners.
- **Maintenance:** Only qualified service personnel should perform repairs.
- **Ventilation:** Do not block air vents or condenser coils.
- **Food Safety:** Maintain proper temperatures to ensure food safety.

SETUP

1. **Unpacking:** Carefully remove all packaging materials. Inspect the unit for any shipping damage. Report any damage to the carrier immediately.
2. **Caster Installation:** The unit comes with (4) 6-inch casters (2 locking and 2 non-locking). Attach the casters to the bottom of the unit, ensuring the locking casters are positioned at the front for stability.
3. **Placement:** Move the unit to its desired location. Ensure the floor is level and strong enough to support the unit's weight. Maintain at least 6 inches of clearance from walls and other equipment for proper airflow.
4. **Power Connection:** Plug the unit into a dedicated 115V/60Hz/1-ph electrical outlet. The unit requires a NEMA 5-15P plug.
5. **Cutting Board & Food Pans:** Place the 3/4-inch thick removable polyethylene cutting board on the top prep area. Insert the (12) 1/6 pans into the designated slots.
6. **Initial Startup:** Allow the unit to sit for at least 2 hours after moving before plugging it in to allow refrigerants to settle.

OPERATING INSTRUCTIONS

Digital Temperature Controller

The unit is equipped with a precise digital temperature controller with an LED display for easy monitoring and adjustment.

- **Power On/Off:** Press the power button (usually marked with a circle and vertical line) to turn the unit on or off.
- **Temperature Display:** The LED display shows the current internal temperature.
- **Setting Temperature:** Refer to the controller's specific instructions (often a "SET" button) to adjust the desired temperature. Allow several hours for the unit to reach the set temperature after initial startup or adjustment.
- **Automatic Defrosting:** The unit features automatic defrosting, which periodically clears ice buildup from the evaporator coil. During defrost cycles, the temperature display may temporarily rise.

Food Preparation Area

- **Insulated Hinged Lid:** Keep the insulated hinged lid closed when not actively preparing food to maintain optimal temperatures in the food pans and conserve energy.
- **Food Pans:** Utilize the provided 1/6 pans for ingredients. Ensure pans are properly seated to allow for efficient cooling.
- **Cutting Board:** The removable polyethylene cutting board provides a convenient and sanitary surface for food

preparation.

MAINTENANCE

Regular maintenance ensures optimal performance and extends the lifespan of your prep table.

- **Daily Cleaning:**
 - Wipe down all stainless steel surfaces with a soft cloth and mild, non-abrasive cleaner.
 - Clean the removable polyethylene cutting board thoroughly after each use.
 - Clean the interior of the cabinet and shelves with a mild soap and water solution.
- **Door Gasket Maintenance:** Regularly inspect door gaskets for tears or damage. Clean gaskets with warm, soapy water to maintain a tight seal. Replace damaged gaskets promptly.
- **Condenser Coil Cleaning (Monthly/Quarterly):**

The condenser coil, located at the rear, can accumulate dust and debris, reducing efficiency. Disconnect power before cleaning. Use a stiff brush or vacuum cleaner to remove dirt from the coil fins. For stubborn buildup, professional cleaning may be required.
- **Drain Pan:** Periodically check and clean the drain pan to prevent blockages and odors.

TROUBLESHOOTING

Before calling for service, check the following common issues:

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue, thermostat setting, dirty condenser coil, door left open.	Check power connection and circuit breaker. Adjust thermostat. Clean condenser coil. Ensure doors are closed properly.
Excessive noise	Loose components, fan motor issue, unit not level.	Check for loose parts. Ensure unit is level. If noise persists, contact service.
Water on floor	Clogged drain line, excessive humidity, door gasket issue.	Clear drain line. Ensure doors are sealed. Reduce humidity if possible.

If troubleshooting steps do not resolve the issue, contact a qualified service technician.

SPECIFICATIONS

Feature	Detail
Model Number	USSL-2D
Dimensions (W x D x H)	47-3/4" wide (approx. 52"D x 47"H overall)
Capacity	12.0 cu. ft.
Doors	2
Shelves	(2) plastic coated wire shelves
Cutting Board	3/4" thick removable polyethylene
Food Pans Included	(12) 1/6 pans

Feature	Detail
Refrigerant	Self-contained, rear mounted
Electrical	115v/60/1-ph, 7.8 amps, 1/3 HP
Plug Type	NEMA 5-15P
Casters	(4) 6" casters (2 locking, 2 non-locking)
Exterior Material	430 stainless steel
Interior Material	304 stainless steel
Weight	357 Pounds

WARRANTY AND SUPPORT





Adcraft products are manufactured to high standards and are designed for commercial use. For specific warranty details, please refer to the warranty card included with your product or visit the official Adcraft website. Keep your purchase receipt for warranty claims.









For technical assistance, parts, or service inquiries, please contact Adcraft Customer Support. You can often find contact information on the manufacturer's website or through your authorized dealer.

Note: Unauthorized service or modifications may void the warranty.



Related Documents - USSL-2D

<div>  INSTRUCTION MANUAL LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12" <small>This manual contains important information regarding the safe use of the product. Please read this manual thoroughly before operating the product. Failure to follow the instructions may result in injury or property damage. Adcraft is not responsible for any accidents or injuries resulting from the use of this product.</small></div>	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
<div>  INSTRUCTION MANUAL SL300ES, 300ES-12 12" MEAT SLICER <small>This manual contains important information regarding the safe use of the product. Please read this manual thoroughly before operating the product. Failure to follow the instructions may result in injury or property damage. Adcraft is not responsible for any accidents or injuries resulting from the use of this product.</small></div>	<p>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>

<div>  DF-12L, DF-12L/2 Electric Fryers</div> <div><p>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to using your unit. Adcraft and its subsidiaries are not responsible for any damage or injury resulting from improper use of this manual. Always read the manual. MUST READ!</p></div>	<p>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>
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<div>  HDS-1300W/100 Hot Dog Steamer</div> <div><p>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to using your unit. Adcraft and its subsidiaries are not responsible for any damage or injury resulting from improper use of this manual. Always read the manual. MUST READ!</p></div>	<p>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
<div>  RG-05, RG-07, RG-09 Roller Grill</div> <div><p>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to using your unit. Adcraft and its subsidiaries are not responsible for any damage or injury resulting from improper use of this manual. Always read the manual. MUST READ!</p></div>	<p>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>