

FSE MRSL-1D-2

FSE 27.5 Inch Single-Door Refrigerated Commercial Salad/Sandwich Prep Table User Manual

Model: MRSL-1D-2

Brand: FSE

1. INTRODUCTION AND OVERVIEW

Thank you for choosing the FSE 27.5 Inch Single-Door Refrigerated Commercial Salad/Sandwich Prep Table. This compact and efficient unit is designed to enhance food preparation in commercial kitchens, delis, salad bars, and other foodservice operations where space optimization is key. It provides convenient ingredient storage and ample prep space, all within a durable stainless steel construction.

Key features include:

- Compact 27-1/2" wide design, ideal for smaller spaces.
- Integrated removable polyethylene cutting board for food preparation.
- Heavy-duty 430 corrosion-resistant stainless steel exterior and 304 corrosion-resistant stainless steel interior.
- 8-pan capacity cold topping area (six 1/6 size pans and two 1/9 size pans up to 6" deep).
- Hinged insulated lid cover to maintain food temperature.
- 6 cu. ft. of refrigerated cabinet storage with an adjustable plastic-coated steel shelf (up to 90 lbs capacity).
- Self-closing doors with recessed handles.
- Temperature range of 33°F to 41°F with LED display.

2. SAFETY INFORMATION

Please read all safety instructions carefully before operating the unit to prevent injury or damage.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded electrical outlet with the correct voltage (115 Volts). Do not use extension cords. Disconnect power before cleaning or servicing.
- **Ventilation:** Maintain adequate clearance around the unit for proper airflow to the condenser. Blocked ventilation can lead to overheating and reduced efficiency.

- **Placement:** Place the unit on a level, stable surface capable of supporting its weight (approximately 130 lbs).
- **Cleaning:** Always use mild, non-abrasive cleaners. Avoid harsh chemicals that could damage stainless steel surfaces or internal components.
- **Moving the Unit:** Use caution when moving the unit, especially if it contains food items. Ensure casters are locked once in position.
- **Refrigerant:** This unit uses R290 refrigerant. Servicing should only be performed by qualified personnel.

3. SETUP

Follow these steps for initial setup of your FSE Salad/Sandwich Prep Table:

1. **Unpacking:** Carefully remove the unit from its packaging. Inspect for any shipping damage. The package includes the Refrigerated Counter, Sandwich / Salad Unit.
2. **Placement:** Position the unit in its desired location, ensuring sufficient space for ventilation (at least 4 inches from walls or other equipment). The unit is freestanding.
3. **Leveling:** Ensure the unit is level by adjusting the casters if necessary. Lock the casters to prevent movement.
4. **Initial Cleaning:** Before first use, clean all interior and exterior surfaces, including the cutting board and pan area, with a mild detergent and warm water. Rinse thoroughly and dry.
5. **Install Components:** Place the removable polyethylene cutting board onto the designated prep area. Insert the six 1/6 size pans and two 1/9 size pans into the cold topping area. Adjust the plastic-coated steel shelf in the refrigerated cabinet to your desired height.
6. **Power Connection:** Plug the unit into a dedicated 115 Volt, grounded electrical outlet.



Image: Angled view of the FSE 27.5 Inch Salad/Sandwich Prep Table, showing the stainless steel exterior and casters.



Image: Dimensions of the FSE 27.5 Inch Salad/Sandwich Prep Table, indicating 29.5"D x 27.5"W x 41.5"H.

4. OPERATING INSTRUCTIONS

Operating your FSE Salad/Sandwich Prep Table is straightforward:

1. **Power On:** Once plugged in, the unit will begin to cool.
2. **Temperature Control:** The unit is designed to maintain a temperature range of 33°F to 41°F. Monitor the temperature using the LED display located on the back of the unit.
3. **Loading Pans:** Place your prepared ingredients into the 1/6 and 1/9 size pans and insert them into the cold topping area. Ensure the pans are properly seated for optimal cooling.
4. **Using the Cutting Board:** The integrated polyethylene cutting board provides a convenient surface for food preparation. It runs the full length of the prep area and is 10.25 inches deep.
5. **Lid Cover:** When not actively preparing food, keep the hinged insulated lid cover closed to maintain food temperature and energy efficiency.
6. **Refrigerated Storage:** Use the 6 cu. ft. refrigerated cabinet for additional ingredient storage. The self-closing door helps conserve energy.



Image: A chef preparing food on the cutting board of the FSE Salad/Sandwich Prep Table.



Image: Top view of the FSE Salad/Sandwich Prep Table showing the eight pan slots for ingredients.



Image: Interior view of the FSE Salad/Sandwich Prep Table with the single door open, revealing shelves and stored items.

5. MAINTENANCE

Regular maintenance ensures the longevity and efficient operation of your unit.

- **Daily Cleaning:** Clean the cutting board and pan area daily with warm, soapy water. The cutting board is removable for easy cleaning. Wipe down all stainless steel surfaces with a damp cloth and mild detergent, then dry thoroughly to prevent water spots.
- **Removable Door Gasket:** The door gasket is removable for easy cleaning. Clean it regularly to ensure a tight seal and prevent energy loss.
- **Condenser Coil Cleaning:** The condenser coil should be cleaned regularly (e.g., monthly or quarterly, depending on environment) to remove dust and debris. A dirty coil reduces efficiency and can lead to compressor failure. Use a brush or vacuum cleaner. Always disconnect power before cleaning the condenser.
- **Interior Cleaning:** Periodically empty the refrigerated cabinet and clean the interior with a mild, food-safe cleaner.



Image: A person demonstrating the removal of the cutting board for cleaning or replacement.

6. TROUBLESHOOTING

Refer to this section for common issues and their potential solutions.

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue Dirty condenser coil Door not sealing properly	Check power connection and circuit breaker Clean condenser coil Check door gasket for damage or obstructions
Excessive noise	Loose components Fan motor issue	Inspect for loose parts and tighten Contact qualified service technician
Temperature too high	Overloading unit Poor ventilation Frequent door openings	Reduce load Ensure proper clearance around unit Minimize door openings
Water on floor	Clogged drain line Excessive humidity	Clear drain line Ensure proper ventilation and lid closure

If the problem persists after attempting these solutions, please contact a qualified service technician.

7. SPECIFICATIONS

Feature	Detail
Product Dimensions	29.5"D x 27.5"W x 41.5"H

Feature	Detail
Item Model Number	MRSL-1D-2
Manufacturer	FSE
Capacity	6 Cubic Feet
Configuration	Freezerless
Color	Silver
Installation Type	Freestanding
Number of Doors	1
Defrost System	Automatic
Voltage	115 Volts
Refrigerant	R290
Temperature Range	33°F to 41°F
Construction Material	430 (exterior) / 304 (interior) Corrosion-Resistant Stainless Steel

8. WARRANTY AND SUPPORT

The FSE 27.5 Inch Single-Door Refrigerated Commercial Salad/Sandwich Prep Table is backed by a **2-year warranty on parts** and a **5-year warranty on the compressor**.

For warranty claims, technical support, or service inquiries, please contact FSE customer service or your authorized dealer. Ensure you have your model number (MRSL-1D-2) and purchase information available when contacting support.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question