

## kalifon 2023-KSR-60B

# kalifon 60" W 2 Door Commercial Sandwich Salad Prep Table Refrigerator User Manual

Model: 2023-KSR-60B | Brand: kalifon

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## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your kalifon 60-inch Commercial Sandwich Salad Prep Table Refrigerator. Please read this manual completely before using the product to ensure proper function and longevity. Keep this manual for future reference.

### Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is designed for commercial use and should be operated by trained personnel.

- Ensure the unit is properly grounded.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

## 2. PRODUCT FEATURES

The kalifon 60-inch Commercial Sandwich Salad Prep Table Refrigerator is designed for efficient food preparation and storage in commercial settings. Key features include:

### Efficient Cooling System

This unit features a 115V/60Hz power supply, providing rapid and consistent cooling. The Carle controller allows for easy

digital temperature adjustment between 33°F to 41°F (0.5°C to 5°C), ensuring food freshness. It utilizes a fan cooling system and automatic defrost, eliminating the need for an additional condensate line.

# USER-FRIENDLY DESIGN IN EVERY DETAIL

State-Of-The-Art Workmanship Makes It A Durable Unit



Pvc Sealing Strip



Recessed Door Handle



Lockable Swivel Casters



Adjustable Mobile Shelf



Anti-Fingerprint Stainless Steel



Security Door Lock

Image: Digital temperature control panel for precise temperature management.

## AIR-COOLED FROST-FREE

### 360° CIRCULATING REFRIGERATION, UNIFORM COOLING

Air-cooled frost-free no ice, no dripping  
No dead-angle blowing, no temperature difference,  
ensure food freshness  
No moisture, food will not become soft, sticky

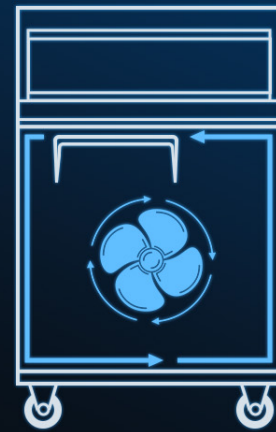


Image: Air-cooled frost-free system ensures uniform cooling and prevents ice buildup.

## Spacious Storage and Organization

With 16.4 cubic feet of storage capacity, this refrigerator efficiently stores ingredients and prepared foods. It includes 16 1/6 plastic food trays for organized and quick access to ingredients, reducing prep time. Two height-adjustable shelves are provided, each capable of holding up to 150 lbs.

# PRECISION REFRIGERATION SYSTEM

Make Sure Food Is Kept At a Safe Temperature



**Carel Controller**  
Led External Digital Temperature  
Display And Control



**DRINKS & SAUCES**

L 0.5°C  
|  
H 5°C



**FRUITS & VEGETABLES**

L 0.5°C  
|  
H 5°C



**BREAD & EGGS**

L 0.5°C  
|  
H 5°C



**LIVE FISH & RAW MEAT**

L 0.5°C  
|  
H 5°C



**16.4 Cu.FT**

Image: Top section with 16 food pans for organized ingredient storage.



Image: Interior shelves are adjustable to accommodate various item sizes.

## Durable Construction and Smart Design

Constructed with food-grade stainless steel inside and out, the unit is resistant to fingerprints, simplifying cleaning. It features a Cubigel compressor for reliable performance. A removable chopping board is included for convenience, and heavy-duty wheels with brakes allow for easy movement and secure placement. The doors have standardized locks and keys for security and feature a 90-degree automatic closing mechanism with removable door seals for easy maintenance.

**THICKENED LOAD-BEARING MATERIAL**

**NEWLY UPGRADED THICKENED STAINLESS STEEL MACHINE**

High performance steel, wider and thicker  
Durable, steady as a rock  
Chopping hard, not afraid of deformation

«

Image: Thickened load-bearing materials ensure durability and stability.

# WHOLE MACHINE STAINLESS STEEL

Laser Welding, No Gaps In The Corners, No Cold Leakage, Better Heat Preservation 201 Stainless Steel Interior / 403 Stainless Steel Exterior



Image: Lockable swivel casters provide mobility and secure positioning.

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Video: Overview of the kalifon Refrigerator Sandwich Salad Prep Table, highlighting its features and design.

## 3. SETUP INSTRUCTIONS

### 3.1 Unpacking and Inspection

1. Carefully remove all packaging materials. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and supplier.
2. Remove all protective films from stainless steel surfaces.
3. Locate the user manual and keys, typically found inside the unit.

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### 3.2 Placement

1. Place the unit on a strong, level surface capable of supporting its weight when fully loaded.
2. Ensure adequate ventilation around the unit. Maintain at least 6 inches (15 cm) of clearance from walls or other equipment to allow for proper airflow to the condenser.
3. Avoid placing the unit in direct sunlight or near heat-generating equipment (e.g., ovens, stoves) to maintain cooling efficiency.

### 3.3 Caster Installation and Locking

1. The unit comes with pre-installed casters. Ensure they are securely fastened.
2. To move the unit, unlock all casters by pressing the lever upwards.
3. Once in the desired position, lock the casters by pressing the lever downwards to prevent accidental movement.

### 3.4 Shelf and Pan Installation

1. Install the wire shelves into the desired positions within the refrigerator compartments. The shelves are adjustable; ensure they are level and securely seated on the support brackets.
2. Place the 1/6 plastic food trays into the top prep section.

### 3.5 Initial Cleaning

Before first use, clean the interior and exterior of the unit with a mild soap and water solution. Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or pads.

### 3.6 Power Connection

Connect the unit to a dedicated 115V/60Hz grounded electrical outlet. Do not use extension cords or adapters. Allow the unit to run for at least 2-4 hours empty to reach the set temperature before loading food.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Temperature Control

The unit is equipped with a digital temperature controller. Refer to the specific controller manual (included with the unit) for detailed programming instructions. Generally:

1. Press the 'SET' button to view the current set temperature.
2. Press 'SET' again, then use the up/down arrows to adjust the desired temperature.
3. Press 'SET' to confirm the new setting.

The recommended operating temperature range is 33°F to 41°F (0.5°C to 5°C).

### 4.2 Loading Food

Load food items into the refrigerator and prep pans. Avoid overfilling to allow for proper air circulation and efficient cooling. Ensure the lids on the prep pans are used when not actively preparing food to maintain temperature and hygiene.

### 4.3 Door Operation

The doors are designed with a 90-degree automatic closing feature. For extended access, the doors can remain open past 90 degrees. Use the integrated door locks for security when the unit is unattended.

## 5. MAINTENANCE

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

## 5.1 Cleaning

- Interior and Exterior:** Clean regularly with a mild soap and water solution. Wipe dry with a soft cloth. Avoid harsh chemicals or abrasive materials that can damage the stainless steel finish.
- Condenser Coil:** The removable mounting plate allows for easier access to the condenser coil. Clean the condenser coil every 30 days or as needed to ensure efficient operation. A clogged condenser coil can lead to reduced cooling efficiency and increased energy consumption. Use a brush or vacuum cleaner to remove dust and debris.
- Door Seals:** The removable door seals should be cleaned regularly to maintain a tight seal. Inspect for cracks or damage and replace if necessary.
- Food Pans and Cutting Board:** Remove and clean the food pans and cutting board after each use according to food safety guidelines.

## 5.2 Automatic Defrost

This unit features an automatic defrost system. During defrost cycles, ice buildup on the evaporator coil is melted and drained. No manual defrosting is required.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Unit not cooling	No power; thermostat set too high; condenser coil dirty; door left open.	Check power supply; adjust thermostat; clean condenser coil; ensure doors are closed properly.
Excessive noise	Unit not level; fan obstruction; loose components.	Level the unit; check for obstructions around fans; tighten any loose parts.
Water on floor	Drain line clogged; door seal damaged.	Clear drain line; inspect and replace door seal if damaged.
Temperature too high	Thermostat setting; warm food loaded; frequent door openings; dirty condenser.	Lower thermostat setting; allow warm food to cool before loading; minimize door openings; clean condenser.

If the problem persists after attempting these solutions, please contact kalifon customer service.

## 7. PRODUCT SPECIFICATIONS

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Feature	Detail
Brand Name	kalifon
Model Number	2023-KSR-60B
Item Weight	279 pounds
Product Dimensions	29.9 x 60 x 42.4 inches (D x W x H)
Capacity	16.4 Cubic Feet

Feature	Detail
Annual Energy Consumption	730 Kilowatt Hours Per Year
Installation Type	Freestanding
Special Features	Adjustable Shelves, Automatic Defrost, Digital Temperature Control, Door Lock, Self-closing Doors
Color	Stainless Steel
Voltage	115 Volts
Number of Racks/Shelves	2
Defrost System	Automatic
Door Hinges	Left and Right
Door Material Type	Stainless Steel
Shelf Type	Adjustable Wire
Certification	DOE, ETL
Included Components	Full set of Sandwich Salad Prep Table Commercial Refrigerator
Number Of Doors	2

## 8. WARRANTY & SUPPORT

### 8.1 Warranty Information

kalifon products come with the following warranty:

- **Compressor:** 5 years of after-sales service.
- **All other add-ons (parts):** 2 years of after-sales service.

Please retain your proof of purchase for warranty claims.

### 8.2 Customer Support

For any questions during the purchase process, setup, operation, or for warranty claims, kalifon provides 7\*24 hours customer service. Please contact us via the details provided at the point of purchase or on our official website.