

[Manuals.plus](#) /

› [Coolski](#) /

› Coolski 72.7" Commercial Sandwich Salad Prep Table User Manual

Coolski SR-72

Coolski 72.7" Commercial Sandwich Salad Prep Table User Manual

Model: SR-72 | Brand: Coolski

1. INTRODUCTION

This manual provides comprehensive instructions for the installation, operation, maintenance, and troubleshooting of your Coolski 72.7" Commercial Sandwich Salad Prep Table, Model SR-72. This unit is a 3-door refrigerator designed for commercial use in restaurants, delis, and bars, offering 22 cubic feet of storage capacity and efficient fan cooling. Please read this manual thoroughly before operating the appliance and retain it for future reference.



Figure 1: Coolski 72.7" Commercial Sandwich Salad Prep Table in a commercial kitchen setting.

2. SAFETY INFORMATION

To ensure safe operation and prevent injury or damage, always adhere to the following safety guidelines:

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 115 Volt, 60 Hz dedicated electrical outlet. Do not use extension cords or adapter plugs. Disconnect power before any maintenance or cleaning.
- **Refrigerant:** This unit uses R-290 refrigerant. Servicing should only be performed by qualified personnel. Do not puncture the refrigerant lines.
- **Ventilation:** Maintain adequate clearance around the unit for proper airflow to the condenser. Blocked airflow can lead to inefficient operation and component failure.
- **Placement:** Place the unit on a level, stable surface capable of supporting its weight (approximately 280 lbs empty).
- **Cleaning:** Use only mild, non-abrasive cleaners. Avoid direct water spray on electrical components.
- **Food Safety:** Ensure food pans and storage areas are kept clean to prevent contamination. Maintain proper temperatures as per food safety regulations.

3. PRODUCT COMPONENTS

The Coolski SR-72 unit comes with the following components:

- Refrigerator Unit (1)
- Food Pans (18)
- Cutting Board (1)
- Wire Shelves (3)
- Casters (5)

Key features include a lift-up lid, removable stainless steel guard, digital temperature controller, and self-closing doors.

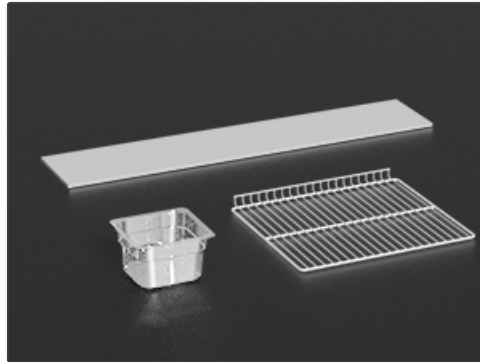


Figure 2: Included accessories: food pan, cutting board, and wire shelf.

4. SETUP INSTRUCTIONS

4.1 Unpacking

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

4.2 Caster Installation

1. Tilt the unit carefully to access the bottom. It is recommended to have at least two people for this step.
2. Screw the five casters into the designated holes on the bottom of the unit. Ensure the three casters with brakes are positioned at the front for stability.
3. Carefully lower the unit onto its casters.



Figure 3: Smooth-gliding casters with brakes for easy positioning.

4.3 Placement and Leveling

1. Position the unit in a location with adequate ventilation, away from direct sunlight or heat sources.
2. Ensure the unit is level by adjusting the caster brakes or using shims if necessary. Proper leveling is crucial for efficient

operation and door sealing.

4.4 Initial Cleaning

1. Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry completely.
2. Install the wire shelves and food pans.

4.5 Electrical Connection

1. Plug the unit into a dedicated 115 Volt, 60 Hz, properly grounded electrical outlet.
2. Allow the unit to run empty for at least 2-4 hours to reach the desired temperature before loading with food.

5. OPERATING INSTRUCTIONS

5.1 Power On/Off

Once plugged in, the unit will power on. To turn off, unplug the unit from the power source.

5.2 Temperature Control

The unit features a digital temperature controller for precise temperature management.

1. The current temperature is displayed on the digital screen.
2. Press the 'SET' button to view the set temperature.
3. Press 'SET' again and use the up/down arrows to adjust the desired temperature.
4. Press 'SET' once more to confirm the new setting.



Figure 4: Digital temperature controller for precise temperature adjustments.

5.3 Loading Food Pans and Cutting Board

The refrigerated pan rail is designed to keep sandwich or salad toppings fresh. Place the 18 food pans into the top section. The included cutting board can be placed on the countertop for food preparation.



Figure 5: The prep table with 18 food pans and a cutting board for efficient ingredient storage and preparation.

5.4 Shelf Adjustment

The three wire shelves inside the refrigerated compartments are adjustable. To adjust, lift the shelf slightly and reposition it on the desired shelf clips. Ensure shelves are securely seated before loading products.



Figure 6: Adjustable anti-rust wire shelves for flexible storage configurations.

5.5 Door Operation

The unit features three self-closing doors. These doors are designed to close automatically to maintain internal temperatures. They also have a stay-open feature when opened past a certain angle for convenient loading and unloading.



Figure 7: Self-closing, spring-assisted doors for temperature retention.

6. MAINTENANCE

6.1 Cleaning the Interior and Exterior

1. Disconnect the unit from the power supply.
2. Remove all food items, food pans, and shelves.
3. Clean interior surfaces with a solution of mild detergent and warm water. Rinse with clean water and dry thoroughly.
4. The removable stainless steel guard can be easily detached for cleaning.
5. Clean exterior stainless steel surfaces with a soft cloth and a non-abrasive stainless steel cleaner.
6. Clean food pans and the cutting board with warm, soapy water and sanitize as per food safety standards.

6.2 Automatic Defrost

This unit features an automatic defrost system, which helps manage moisture and prevents ice buildup. No manual defrosting is typically required under normal operating conditions.

6.3 Condenser Coil Cleaning

The condenser coils should be cleaned regularly (every 1-3 months, depending on environment) to ensure efficient operation. Dust and debris on the coils can reduce cooling efficiency and increase energy consumption.

1. Disconnect power to the unit.
2. Locate the condenser coils (typically at the rear or bottom of the unit).
3. Use a stiff brush or vacuum cleaner with a brush attachment to remove dust and debris from the coils.
4. Reconnect power after cleaning.

6.4 Door Gasket Inspection

Regularly inspect door gaskets for tears or damage. Clean gaskets with warm, soapy water. Damaged gaskets can lead to air leaks, reducing efficiency and potentially causing temperature fluctuations.

7. 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 Dirty condenser coils Door left open	Check power connection and circuit breaker Adjust thermostat to a lower setting Clean condenser coils (see Section 6.3) Ensure doors are closed properly
Unit freezing food/excessive ice	Thermostat set too low Door gasket leak Excessive humidity	Adjust thermostat to a higher setting Inspect and clean/replace door gaskets Ensure proper ventilation and avoid opening doors frequently
Unit running constantly	Dirty condenser coils Door left ajar High ambient temperature	Clean condenser coils Ensure doors are fully closed Ensure unit is in a well-ventilated area

Problem	Possible Cause	Solution
Unusual noise	Unit not level Loose components Fan obstruction	Level the unit Check for and tighten any loose parts Inspect fan for obstructions (disconnect power first)

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

8. SPECIFICATIONS

Feature	Specification
Brand Name	Coolski
Model Info	SR-72
Item Weight	280 pounds
Product Dimensions (D x W x H)	30 x 72 x 44 inches
Capacity	22 Cubic Feet
Annual Energy Consumption	4.32 Kilowatt Hours
Installation Type	Freestanding
Form Factor	Compact
Special Features	18 Food Pans Included, Adjustable Shelves, Automatic Defrost, Cutting Board Included, Digital Temperature Control
Color	Silver
Voltage	115 Volts
Wattage	368 watts
Defrost Type	Automatic
Door Hinges	Reversible
Door Material Type	Stainless Steel
Shelf Type	Wire
Number of Shelves	3



Figure 8: Product dimensions and key features.

9. WARRANTY AND SUPPORT

9.1 Warranty Information

The Coolski SR-72 Commercial Sandwich Salad Prep Table comes with a **5-year warranty for the compressor** and a **2-year warranty for parts** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and service.

The warranty does not cover:

- Damage due to improper installation, misuse, abuse, or neglect.
- Damage caused by power surges or incorrect voltage.
- Damage from unauthorized repairs or modifications.
- Normal wear and tear.

9.2 Customer Support

For technical assistance, warranty claims, or to inquire about replacement parts, please contact Coolski customer support. Have your model number (SR-72) and purchase date available when contacting support.

Please refer to the official Coolski website or your purchase documentation for the most current contact information.

10. PRODUCT VIDEOS

10.1 Product Overview and Features

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Video 1: A detailed overview of the Coolski Commercial Sandwich Salad Prep Table, highlighting its design and primary features.

10.2 Cooling Performance Demonstration

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Video 2: This video demonstrates the efficient and rapid cooling capabilities of the unit, showcasing its internal airflow system.

10.3 Durability and Construction Highlights

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Video 3: A visual presentation of the unit's durable stainless steel construction and insulation, built for commercial environments.

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.

Name

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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