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> ECEVT 48" W Commercial Refrigerator Sandwich Salad Prep Table Instruction Manual

## ECEVT E-TSSP-48

# ECEVT 48" W Commercial Refrigerator Sandwich Salad Prep Table Instruction Manual

Model: E-TSSP-48

## INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient installation, operation, maintenance, and troubleshooting of your ECEVT 48" W Commercial Refrigerator Sandwich Salad Prep Table. Please read this manual thoroughly before installation and use to ensure optimal performance and longevity of the unit. Retain this manual for future reference.

## SAFETY INFORMATION

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Always adhere to the following safety guidelines to prevent injury or damage to the unit:

- Ensure the unit is properly grounded before connecting to a power source.
- Do not operate the unit with a damaged power cord or plug.
- Maintain adequate ventilation around the unit to prevent overheating.
- Keep all flammable materials away from the appliance.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Disconnect power before performing any maintenance or cleaning.
- This appliance is intended for commercial use only.

## SETUP

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### 1. Unpacking and Inspection

Carefully remove all packaging materials. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and supplier. Ensure all components, including shelves, food pans, and cutting board, are present.

### 2. Caster Installation

The unit is equipped with heavy-duty wheels for easy movement. Install the casters securely to the bottom of the unit. Ensure the locking casters are positioned at the front for stability.

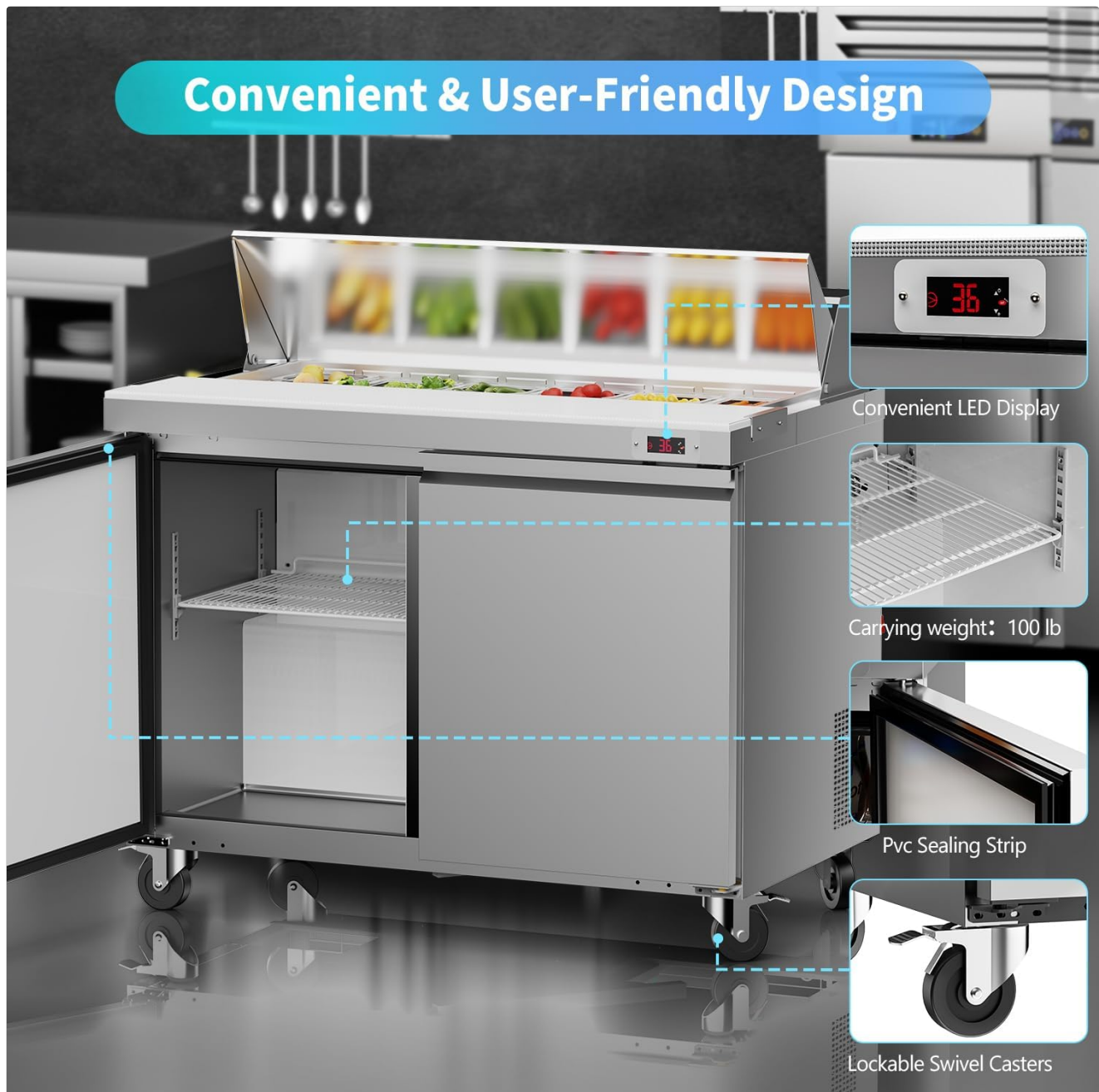


Image: Underside view of the ECEVT prep table showing installed casters and their locking mechanism.

Video: Demonstration of the caster locking mechanism on a commercial prep table. This ensures the unit remains stationary during use.

### 3. Placement and Leveling

Place the unit on a firm, level surface. Allow sufficient clearance around the unit for proper ventilation, especially at the rear where the compressor is located. Use a level to ensure the unit is perfectly balanced. Adjust the casters if necessary.

### 4. Shelf Installation

Insert the adjustable shelves into the desired positions within the refrigerated compartments. Ensure they are securely seated to support up to 100 pounds each.

Video: Illustrates the installation and adjustment of shelves inside a commercial prep table refrigerator, highlighting the flexibility for various storage needs.

## 5. Cutting Board and Food Pan Placement

Place the full-size cutting board onto the designated area. Position the 12 food pans into the top refrigerated section. These are designed for easy removal and cleaning.



Image: Top-down view of the ECEVT prep table with the lid open, showing the cutting board and 12 food pans filled with various ingredients.

## OPERATING INSTRUCTIONS

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### 1. Power On/Off and Temperature Control

Connect the unit to a suitable power outlet. Use the intelligent LED temperature control display to power on the unit and set the desired temperature. The recommended temperature range for optimal food preservation is 33°F to 40°F (0.5°C to 4.4°C).

## Convenient & User-Friendly Design

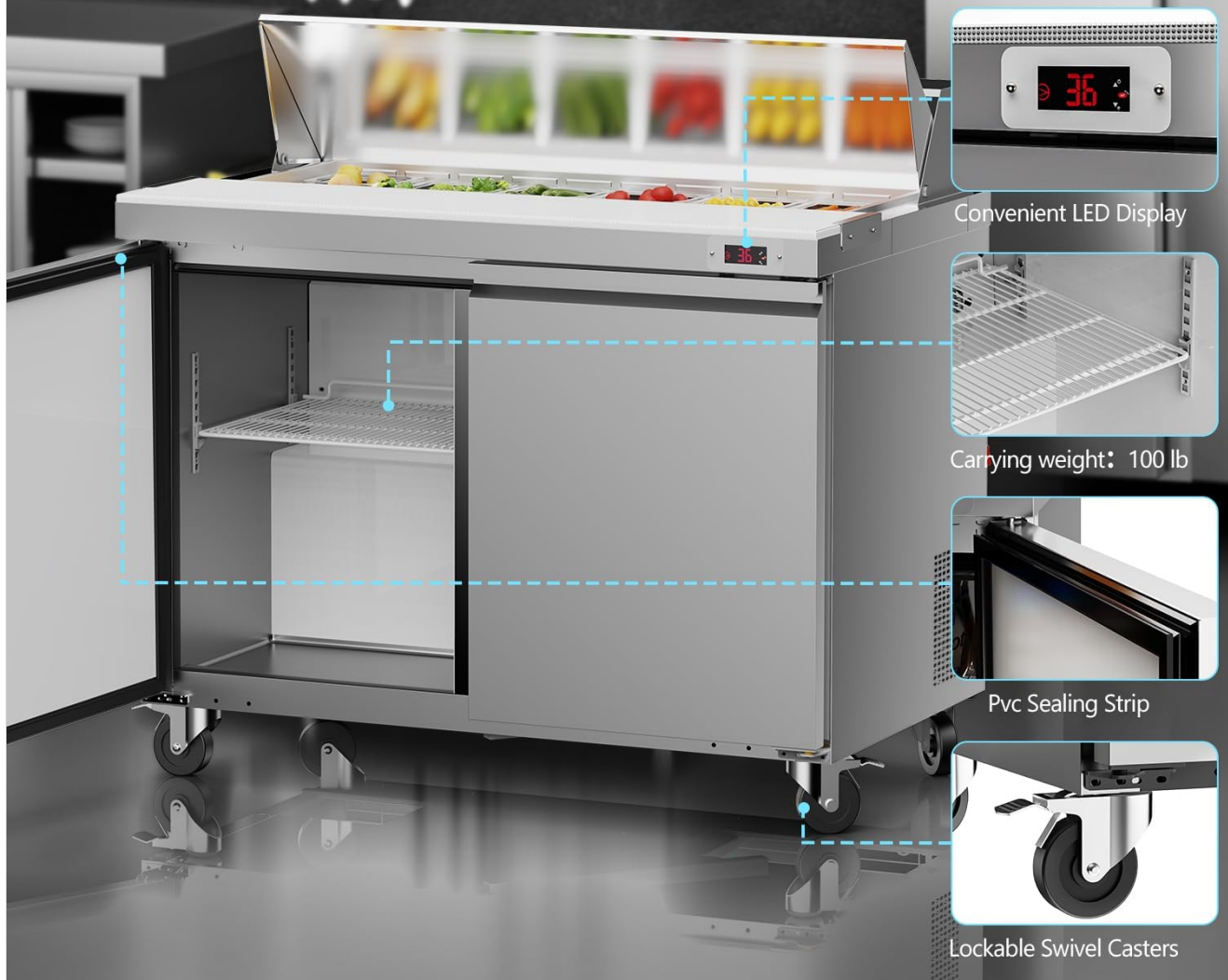


Image: Close-up of the ECEVT prep table's control panel with an LED display showing the temperature setting.

Video: Shows the operation of the control panel, including turning the unit on and adjusting the temperature settings.

### 2. Automatic Defrost System

The unit features an automatic defrost system that prevents frost buildup without requiring additional condensation lines. This system operates periodically to maintain efficient cooling.

### 3. Automatic Door Closing

The storage cabinet doors are designed with an automatic closing mechanism. They will close automatically when opened to less than 75 degrees, helping to maintain internal temperature and energy efficiency. The doors will stay open when opened at 90 degrees for convenient loading and unloading.

### 4. Food Preparation Area Usage

Utilize the top section with the 12 food pans for organizing ingredients for sandwiches, salads, and other food items. The full-size cutting board provides a convenient surface for preparation.

**Make Work More Efficient With Less Effort**



**Easily make various food:**



**Salad**



**Pizza**



**Taco**



**Hamburger**

Image: A chef preparing food on the ECEVT prep table, which is filled with various fresh ingredients in its top pans.

## **MAINTENANCE**

### **1. Cleaning**

Regular cleaning is essential for hygiene and performance. The stainless steel exterior and interior are treated to resist fingerprints and simplify cleaning. Use a mild detergent and a soft cloth for cleaning all surfaces. The food pans and cutting board are removable and can be washed separately.

# Fast Cooling Refrigeration

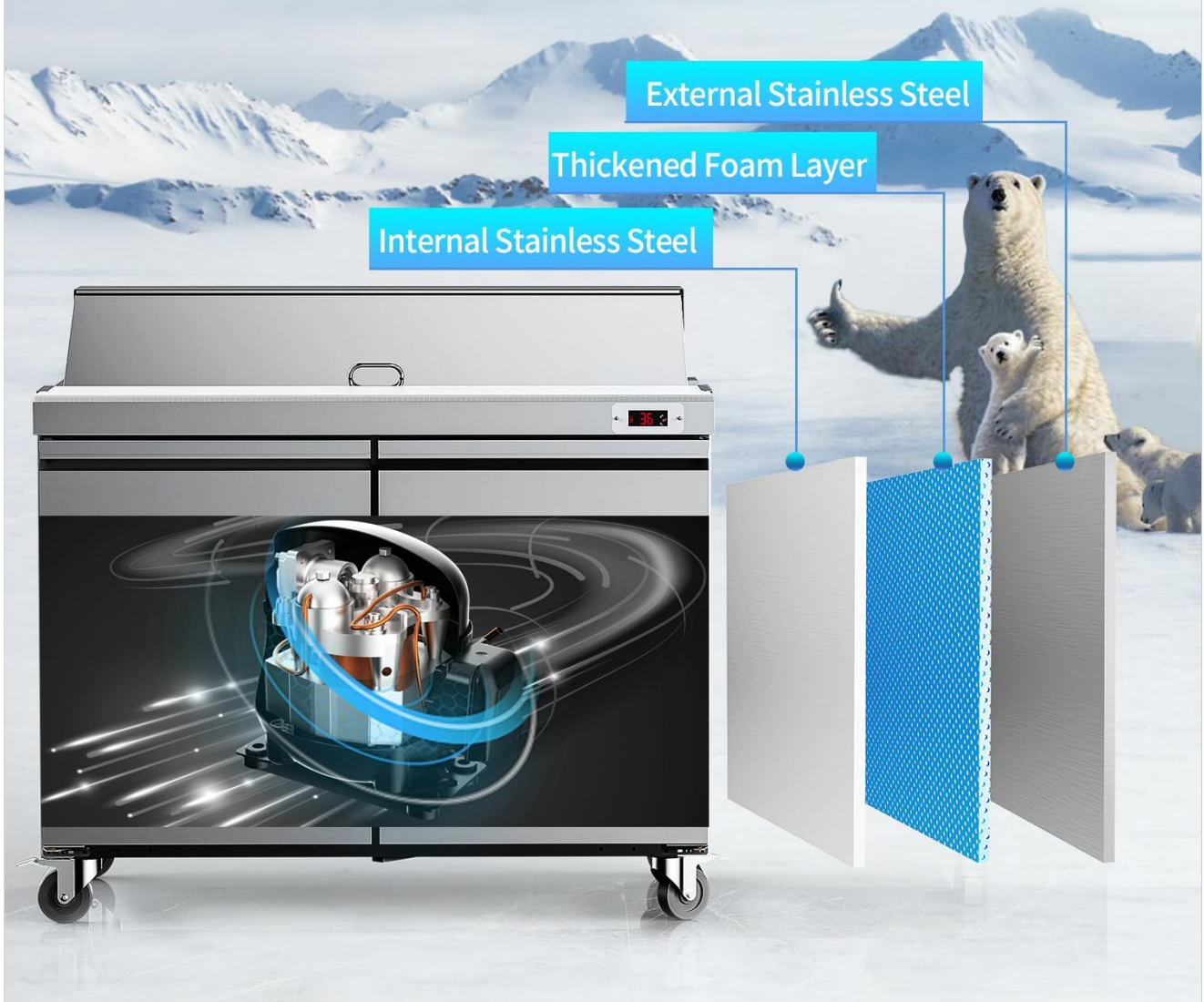


Image: Diagram illustrating the multi-layered insulation and stainless steel construction of the ECEVT prep table for efficient cooling.

## 2. Door Seal Check

Periodically inspect the PVC door seals for any signs of wear or damage. Ensure they form a tight seal when the doors are closed to prevent air loss and maintain cooling efficiency.

## 3. Compressor Area

Ensure the compressor area at the rear of the unit remains clear of obstructions to allow for proper airflow and efficient operation. Regularly clean any dust or debris from the condenser coils to maintain cooling performance.

## TROUBLESHOOTING

If you encounter issues with your ECEVT prep table, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Unit not cooling	Power supply issue, thermostat setting, obstructed condenser.	Check power connection. Adjust thermostat. Clean condenser coils.
Excessive water inside unit	Door not closing properly, drain line blockage, high humidity.	Ensure doors seal tightly. Check and clear drain line. Reduce ambient humidity if possible.
Unusual noise	Loose components, unit not level, fan obstruction.	Check for loose parts. Ensure unit is level. Inspect fan for obstructions.
Temperature display inaccurate	Sensor issue, control panel malfunction.	Contact customer support for assistance.

If problems persist after attempting these solutions, please contact ECEVT customer support for further assistance.

## **SPECIFICATIONS**

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## Specifications of Sandwich & Salad Prep table

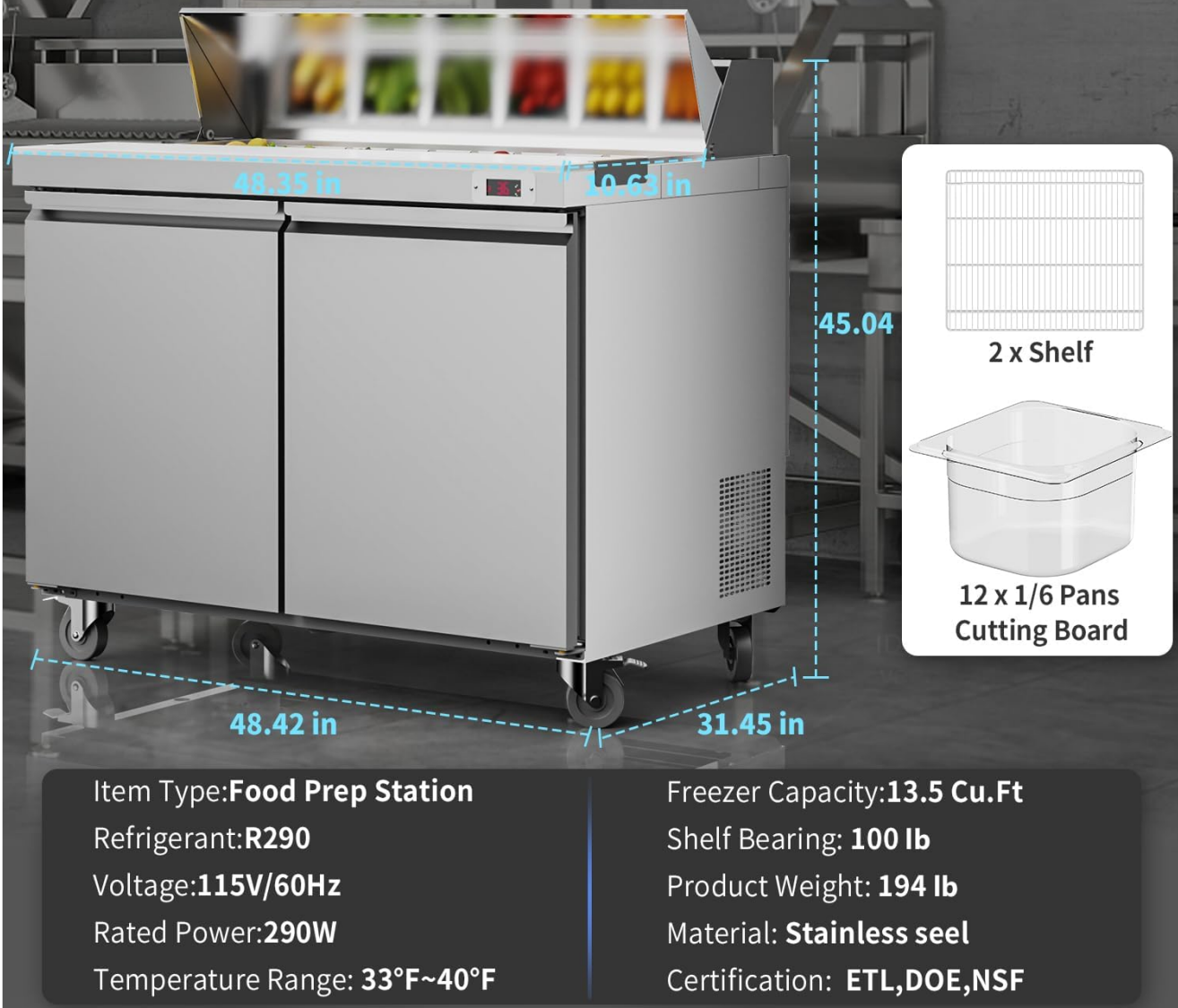


Image: Diagram showing key dimensions and specifications of the ECEVT 48-inch prep table, including shelf count and pan capacity.

Feature	Detail
Brand	ECEVT
Model Number	E-TSSP-48
Item Weight	254 pounds
Product Dimensions	31.45 x 48.42 x 45.04 inches
Capacity	15 Cubic Feet
Refrigerator Fresh Food Capacity	15 Cubic Feet
Freezer Capacity	13.5 Cubic Feet

Feature	Detail
Installation Type	Freestanding
Form Factor	Countertop
Special Features	Sandwich prep table refrigerator
Color	Silver
Voltage	115 Volts
Racks	2
Defrost	Automatic
Door Material Type	Stainless Steel
Shelves	2
Certification	ETL, NSF, DOE
Number Of Doors	2

## WARRANTY AND SUPPORT

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For warranty information and technical support, please refer to the documentation included with your purchase or contact ECEVT customer service directly. Ensure you have your model number (E-TSSP-48) and purchase date available when contacting support.