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Value Series 69K-939

Value Series Commercial Sandwich & Salad Prep Table User Manual

Model: 69K-939 | Brand: Value Series

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Value Series Commercial Sandwich & Salad Prep Table, Model 69K-939. Please read this manual thoroughly before operating the unit and retain it for future reference.

The Value Series 69K-939 is a 29-inch wide, one-door refrigerated prep table designed for commercial food service applications. It features a stainless steel exterior, an adjustable shelf, eight 1/6-size polycarbonate food pans, a full-length polyethylene cutting board, and an electronic thermostat with a digital LED temperature display.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 115V, 60 Hz, 1 Phase power supply with a standard NEMA 5-15P plug. Do not use extension cords.
- **Flammable Refrigerant:** This unit contains flammable refrigerant. Handle with care and ensure proper ventilation. Only qualified service personnel should perform repairs involving the refrigerant system.
- **Placement:** Position the unit on a stable, level surface. Allow adequate clearance around the unit for proper ventilation.
- **Cleaning:** Disconnect power before cleaning. Use mild detergents and avoid abrasive cleaners.
- **Maintenance:** Only authorized personnel should perform maintenance and repairs.



Figure 1: Rear view of the unit with important warning labels regarding flammable refrigerant and electrical safety. Always observe these warnings.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and supplier.

3.2 Placement

Place the unit in a location with good air circulation, away from direct sunlight or heat sources. Ensure the unit is level using the adjustable casters. Lock the two braking casters to secure the unit in place.



Figure 2: The Value Series Prep Table on its heavy-duty casters, allowing for convenient mobility and repositioning. Two casters are equipped with brakes for stability.

3.3 Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry.

3.4 Power Connection

Connect the unit to a dedicated 115V, 60 Hz, 1 Phase grounded electrical outlet. Do not overload the circuit.

4. OPERATION

4.1 Temperature Control

The unit features an electronic thermostat and a digital LED temperature display. The temperature can be adjusted to maintain optimal serving temperatures for ingredients. Refer to the control panel for specific temperature setting instructions.



Figure 3: The digital LED temperature display allows for precise temperature monitoring and adjustment, ensuring ingredients are kept at safe and optimal temperatures.

4.2 Food Pan Usage

The unit comes standard with eight 1/6-size polycarbonate food pans. These pans are designed to hold

various ingredients for easy access during food preparation. Ensure pans are properly seated to maintain cold temperatures.



Figure 4: The prep area with food pans filled with ingredients and the cutting board in use. The insulated top cover helps maintain temperature when closed.

4.3 Adjustable Shelf

The refrigerated base includes an adjustable shelf for storing additional ingredients or supplies. Adjust the shelf height as needed to accommodate different items.



Figure 5: The interior of the refrigerated compartment, highlighting the adjustable shelf for flexible storage options.

5. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your unit.

5.1 Cleaning the Unit

- Disconnect power before cleaning.
- Clean the stainless steel exterior with a soft cloth and a non-abrasive stainless steel cleaner.
- Remove food pans and the cutting board for separate cleaning. Wash with warm, soapy water, rinse, and sanitize.
- Clean the interior with a mild detergent and warm water. Wipe dry to prevent water spots.

5.2 Condenser Coil Cleaning

The condenser coil should be cleaned regularly (monthly or as needed) to maintain cooling efficiency. A dirty coil can lead to increased energy consumption and reduced performance.

- Disconnect power to the unit.
- Locate the condenser coil, typically at the rear or side of the unit.
- Use a stiff brush or vacuum cleaner to remove dust and debris from the coil fins.
- Ensure the area around the condenser is free from obstructions to allow proper airflow.

5.3 Door Gaskets

Inspect door gaskets regularly for tears or damage. Clean gaskets with warm, soapy water to ensure a tight seal. A damaged or dirty gasket can compromise temperature retention.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Unit not cooling	<ul style="list-style-type: none">◦ Power supply issue◦ Thermostat set incorrectly◦ Dirty condenser coil◦ Door not sealing properly	<ul style="list-style-type: none">◦ Check power connection and circuit breaker.◦ Adjust thermostat to desired temperature.◦ Clean condenser coil (see Section 5.2).◦ Inspect and clean/replace door gasket.
Excessive noise	<ul style="list-style-type: none">◦ Unit not level◦ Loose components◦ Fan obstruction	<ul style="list-style-type: none">◦ Level the unit using casters.◦ Check for and tighten any loose parts.◦ Inspect fan for obstructions.
Water on floor	<ul style="list-style-type: none">◦ Clogged drain line◦ Excessive humidity	<ul style="list-style-type: none">◦ Clear any obstructions from the drain line.◦ Ensure doors are closed properly and not left open for extended periods.

If problems persist after attempting these solutions, contact qualified service personnel.

7. SPECIFICATIONS

Feature	Detail
Brand	Value Series
Model Number	69K-939
Capacity	7.2 Cubic Feet
Product Dimensions (D x W x H)	31.5" x 29" x 45"
Item Weight	150 Pounds

Feature	Detail
Material Type	Stainless Steel
Number of Doors	1
Installation Type	Freestanding
Voltage	115 Volts
Wattage	222.00
Defrost System	Manual
Special Features	Adjustable Shelves, Compact, Digital Temperature Control
Certification	ETL

8. WARRANTY AND SUPPORT

This Value Series Commercial Sandwich & Salad Prep Table comes with a **6-month warranty** for commercial applications only. For warranty claims or technical support, please contact your authorized dealer or the manufacturer directly. Ensure you have your model number (69K-939) and proof of purchase available when seeking support.

9. PRODUCT VIDEOS

9.1 Refrigerator Sandwich Salad Prep Table Overview

Your browser does not support the video tag.

This video provides a general overview of the Refrigerator Sandwich Salad Prep Table, demonstrating its features such as the cutting board, food pan area, and internal storage. It highlights the unit's design and functionality for commercial use.

9.2 Kalifon Commercial Refrigerator Sandwich Salad Prep Table Features

Your browser does not support the video tag.

This video showcases various features of the Kalifon Commercial Refrigerator Sandwich Salad Prep Table, including its stainless steel construction, temperature control, and internal organization for efficient food preparation.