

VEVOR®

TOUGH TOOLS, HALF PRICE

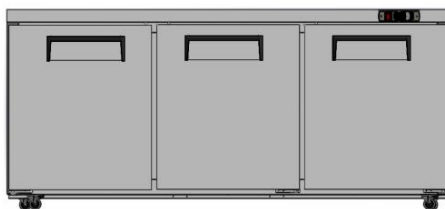
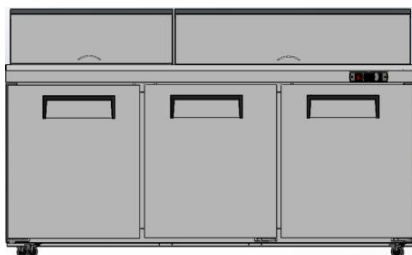
Technical Support and E-Warranty Certificate www.vevor.com/support

SANDWICH PREP/ UNDERCOUNTER WORKTOP

**MODEL:KSR-27BM1 KSR-27B1 KSR-48BM1 KSR-48B1 KSR-60B1 KSR-72B1
KTR-27B1 KTR-48B1 KTR-60B1 KTR-72B1 KTF-27B1 KTF-48B1**

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

INSTRUCTIONS

Safety Instructions

1.Electric safety

- Must use independent special socket and socket should be grounding.
- The power plug should be connected to the socket tightly.
- When a power wire or plug is broken or worn, do not use it, and you must go to the appointed maintenance pot to get it fixed or replaced.
- Please do not insert or pull out plug when there is leakage of natural gas or other flammable gas.
- Please install a leakage protector to avoid electric shock.
- Please do not turn on and off the power button, which will cause an electric shock or short circuit.

2.Others

- Do not put flammable, explosive, dangerous, and corrosive items in the refrigerator.
- To keep safe, please do not put items on the top of the refrigerator in case of unwanted loss.
- Do not spray in the refrigerator using water; also do not put it in wet place where it can be splashed in case of effecting electric isolation.
- Please do not touch the outside pipe in case of scalding.
- Out of power or clean, please pull out the plug. There should be at least 5 minutes before connecting power again in case of compressor damage.

Environment for Installation

1.Put on stable ground

- The refrigerator should be placed on flat and stable ground. Choose a flat, hard inflammable block if you need to block up. You also can rotate the stainless steel leg clockwise or counterclockwise to increase or decrease the height of the refrigerator.

2.Keep far away from hot source

- Refrigerator should be kept away from hot source and not under direct sunshine in case of effecting refrigeration ability.

3.Ventilation Condition

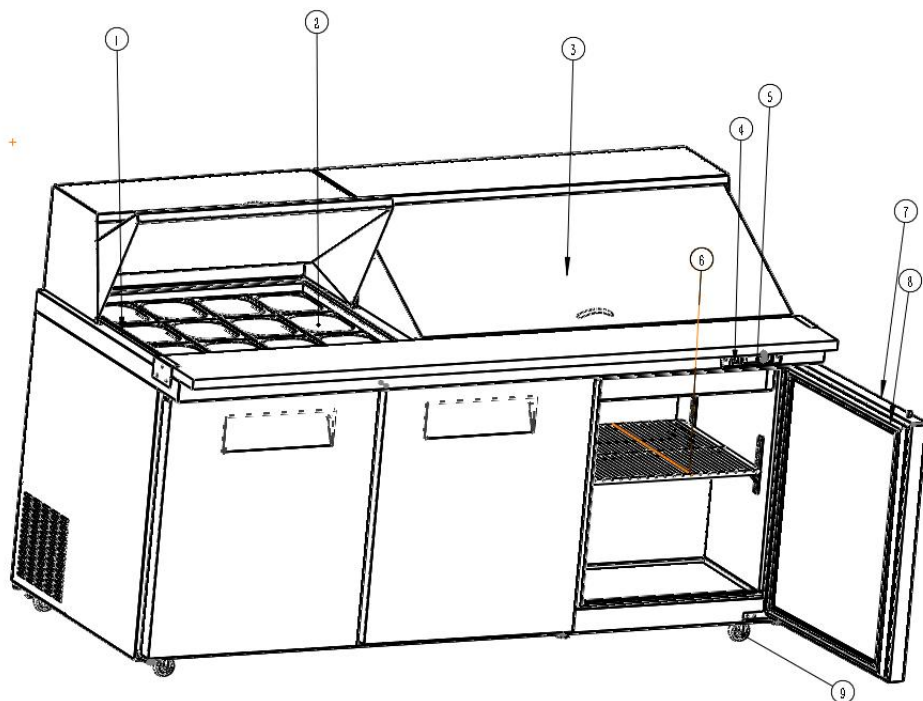
- Should be put in the aeration place, at least 3 cm space behind and around the refrigerator

4.Outside condition

- Do not put a refrigerator in a place where the temperature is too low(below 5 degrees); also, do not place it outdoor or in the rain.

PRODUCT BRIEF

Sandwich Prep



1.Body

2.Gastronorm Containers

3.Cower

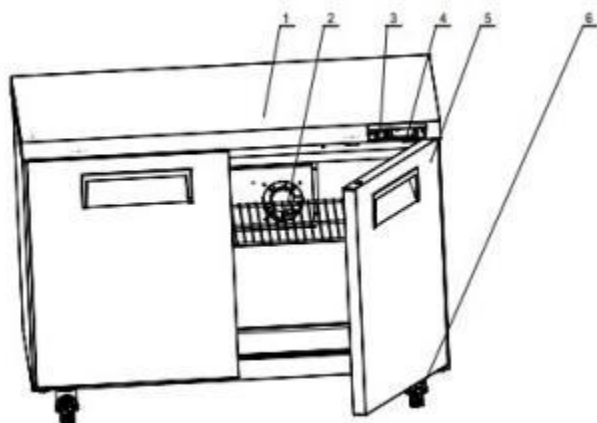
6. Food Shelf

7. Door

8.Door Gasket

4.Power Switch 5.Thermostat	9.Low Panel
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Undercounter Worktop



- | |
|---|
| 1. Body
2. Food Shelf
3. Power Switch
4. Thermostat
5. Door
6. Casters |
|---|

PREPARATION BEFORE USAGE

1.Remove all the package

- Remove the package and bag before usage.

2.Check the parts and document

- Please check item in the refrigerator, any problem ask distributor.

3.Put refrigerator at suitable place.

4.Clean the refrigerator before usage and open the door.

5.Put aside

- Put aside the refrigerator for more than 30 minutes to ensure the correct use.

CLEAN

1.Clean inside and outside

- Use a cloth with the neutral cleaning agent, then use a clean cloth.
- Please do not use corrosive cleaning agent.

2.Clean condenser fins.

- Please clean the fin of the condenser every month. If the fin is blocked up, it will affect the refrigeration ability.
- The power should be off when clean, using a brush to clean the dust. Please do not brush horizontally if it damages the fin and affects refrigeration.

3.Clean door gasket

- Door gasket needs to be washed frequently to keep tightness.

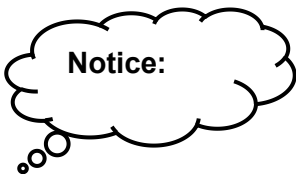
4.Check after clean

- Recheck the refrigerator to ensure every part is installed correctly and safely.

NOTICE DURING USAGE

1.Storage

- Please do not put more than 100kg food on the rail.
- Please store food suit the above temperature range, and there should be enough space, item should not block air outlet(70% is the upper limit) to make sure normal circuit of cold air.
- The hot food should be cooled first and then put into the refrigerator, otherwise will affect other stored food around.
- Please put in packed food only.



All the thermostat parameters have been set before delivery. So

please keep the same to ensure correct working.

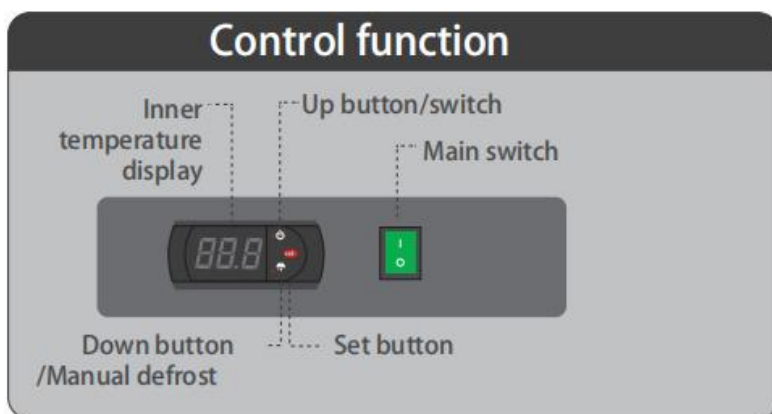
MAINTENANCE

If you think there is a problem, please check to follow the below table. If there is still a problem, please contact the service center to solve the problem. People who are not professional serviceman does not conduct the maintenance.

Problem analysis:

Problem	Reason	Solution
No refrigeration	Power plug is loosen Use multi-socket Power switch button is off Is defrosting	Insert plug well Use special socket Turn on the button Wait for end of defrost
Slow cooling	Too much food, no channel for cold air Direct sunlight, near hot source Too much dust on condenser Door open and close too frequently Temperature controller is not set suitable Hot food in the cabinet	Reset the position of food Choose another place to place Clean condenser(must turn off power) Decrease times of open and close door Rotate the controller to much more cold position clock wise Put the food into refrigerator after cooling.
Big noise	The ground is not stable and flat The leg is not set well, one of them is not stable	Make ground stable and flat Adjust the leg

THERMOSTAT OPERATION



Inner Temperature Adjustment:

- Press and hold "SET" button for 1 s, the number on the LED screen will flash;
- Press "UP or DOWN" button to adjust higher or lower temperature;
- Press "SET" button again to save all the parameters.

For detailed operation, please refer to the temperature controller manual in the attachment.

Safety Precautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Please according to local regulations regarding disposal of the appliance for its flammable blowing gas. Before you scrap the appliance, please take off the doors to prevent children trapped.
- WARNING - Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- WARNING - Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
- WARNING - Do not damage the refrigerant circuit.
- WARNING - Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- The appliance shall not be installed in public corridors or lobbies.
- Please according to local regulations regarding disposal of the appliance for its flammable gas. Before you scrap the appliance, please take off the doors to prevent children trapped.
- Warning: the appliance shall be installed in accordance with national wiring regulations
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.

Notice: Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.

Notice: Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.

Notice: Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.

The appliance is to be installed in accordance with the Safety.

- WARNING

Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.

The appliance shall be stored in a room without continuously operating ignition sources/for example: open flames, an operating gas appliance or an operating electric heater.

Do not pierce or burn.

Be aware that refrigerants may not contain an odour.

- Warning: The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation;
- Warning: The appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).
- Warning: The appliance shall be stored so as to prevent mechanical damage from occurring.
- Check that cabling will not be subject to wear, corrosion, excessive pressure,vibration, sharp edges,or any other adverse environmental effects.The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.
- Before carrying out Decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to reuse of recovered refrigerant. It is essential that electrical power is available before the task is commenced.

When removing refrigerant from a system,either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.

The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including. when applicable,

FLAMMABLE REFRIGERANTS

The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.



Warning: Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.

The maximum loading of each type of shelf is 8kg.

The ambient temperature and humidity conditions of the show case climate class following the table below

Test room Climate class	Dry bulb Temperature °C	Relative Humidity %	Dew point °C	Water vapour Mass in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
8	23.9	55	14.3	10.2
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	70	21.2	15.8
5	40	40	23.9	18.8
7	35	75	30.0	27.3

NOTE: the water vapour mass dry air is one of the main points influencing the performance and the energy consumption of the cabinets. Therefore, the order of the climate class in the table is based on the water vapour mass column. See also Annex B to compare lab and store conditions.

Maintenance

- The freezer should be cleaned regularly. When cleaning, turn off the power, take out the foods in the cabinet, clean the inside using water or a little neutral detergent.
 - Do not use boiling water, acid, chemical diluents, petrol and oil, or dirt-removing powder.
 - Dry it after cleaning.
 - Use light soap water when cleaning the door seal, apply a little of talcum powder on it after natural drying to extend its service life.
 - Use soft cloth with water or a little detergent to clean the out surface.
- Note, keeping the power supply and lower part of connect wires away from water to avoid electricity leakage.
- Except common breakdowns, those who are not service technician should not take apart and repair the freezer on their own so as to avoid worsening the trouble. Unauthorized repair of electrical part such as compressor, temperature controller is forbidden.
 - All maintenance staff and others working in the local area shall be instructed on the nature of work being carried out. Work in confined spaces shall be avoided.
 - If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand. A dry chemical or CO2 fire extinguisher should be adjacent to the charging area.
 - Notice: Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
 - Notice: Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled.
 - personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.

- No person carrying out work in relation to a REFRIGERATING SYSTEM which involves exposing any pipe work shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removing and disposal, during which refrigerant can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed.

- Checking for presence of refrigerant, The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants, i.e., nonsparking, adequately sealed, or intrinsically safe.

- Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.

Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times, the manufacturer's maintenance and service guidelines shall be followed. If in doubt, consult the manufacturer's technical department for assistance.

Detection of flammable refrigerants: Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.

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