

# KAIRAK™

## INSTRUCTION MANUAL KRP PREP TABLES



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# 1. THE SERIAL TAG

The serial tag is a permanently affixed label on which is recorded vital electrical and refrigeration data about your Kairak product, as well as the model and serial number. This tag is located inside the lower storage cabinet on the right hand wall on all standard KRP models. Prior to installation, test the electrical service to assure that it agrees with the specifications of the equipment marked on the serial tag.

## READING THE SERIAL TAG

- **Serial** = The permanent ID# of your Kairak unit
- **Model** = The model # of your Kairak unit
- **Volts** = Voltage
- **Hz** = Cycle
- **PH** = Phase
- **Total Current** = Maximum amp draw
- **Minimum Circuit** = Minimum circuit ampacity
- **Lights** = Light wattage
- **Heaters** = Heater amperage (Hot Food units only)
- **Refrigerant** = Refrigerant type used
- **Design Pressure** = High & low side operating pressures and refrigerant charge
- **Agency Labels** = Designates agency listings

|                                       |              |             |
|---------------------------------------|--------------|-------------|
| <b>SERIAL</b>                         | <b>MODEL</b> |             |
| <b>VOLTS</b>                          | <b>HZ</b>    | <b>PH</b>   |
| <b>TOTAL CURRENT</b>                  | <b>AMPS</b>  |             |
| <b>MINIMUM CIRCUIT</b>                | <b>AMPS</b>  |             |
| <b>MAXIMUM OVERCURRENT PROTECTION</b> |              | <b>AMPS</b> |
| <b>LIGHTS</b>                         | <b>WATTS</b> |             |
| <b>HEATERS</b>                        | <b>AMPS</b>  |             |
| <b>REFRIGERANT</b>                    | <b>TYPE</b>  | <b>OZ</b>   |
| <b>DESIGN PRESSURE</b>                | <b>HIGH</b>  | <b>LOW</b>  |
| <b>REFRIGERANT</b>                    | <b>TYPE</b>  | <b>OZ</b>   |
| <b>DESIGN PRESSURE</b>                | <b>HIGH</b>  | <b>LOW</b>  |



FIG. 1

## 2. RECEIPT INSPECTION

All Kairak products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit.

You should carefully inspect your Kairak unit for damage during delivery. If damage is detected, you should save all the crating materials and make note on the carrier's Bill Of Lading describing the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. There is a fifteen (15) day limit to file freight damage with the carrier. Under no condition may a damaged unit be returned to Kairak without first obtaining written permission (return authorization). You may contact Kairak customer care at (714) 870-8661 to request a return.

## 3. INSTALLATION

### 3A - UNPACKING:

Inspect equipment for shipping damage prior to installation. If shipping damage is found, save the packing materials and contact the carrier within 5 days of delivery.

Some components are packed and shipped inside the lower storage cabinet to avoid damage during shipment. Remove these items from the cabinet and remove packing materials. See "Installing Parts Shipped Loose" for installation instructions. If unit is equipped with shelves, cut and remove the plastic ties holding the shelves in place.

### 3B - LOCATING THE EQUIPMENT:

Prep table models of lengths above 36" can be installed with no clearance at the back and sides of the units. Units 36" or shorter have a rear mount compressor and require a minimum clearance of 3 inches at the back and sides of the unit. This allows for sufficient air circulation of the condensing unit. Failure to provide adequate ventilation may cause severe compressor damage, and will void warranty.

# 3. INSTALLATION (CONT.)

## 3C - INSTALLING PARTS SHIPPED LOOSE: CUTTING BOARD

Place cutting board so that holes in cutting board line up with pins on the counter top. (See Fig. 2)

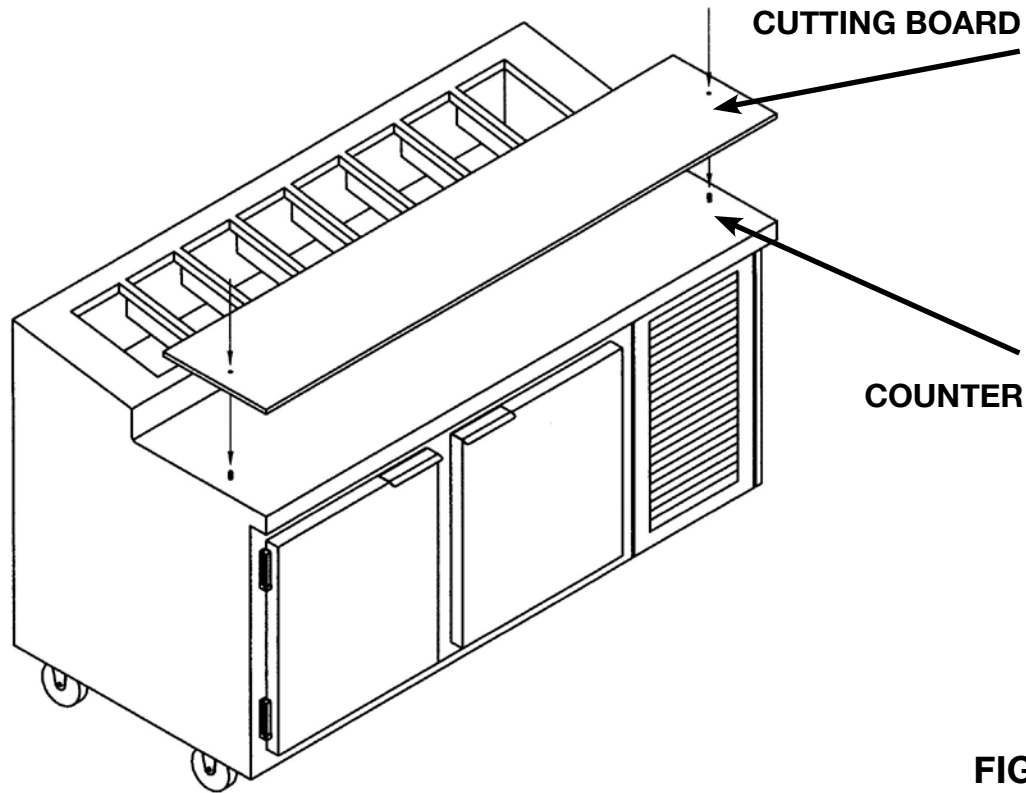
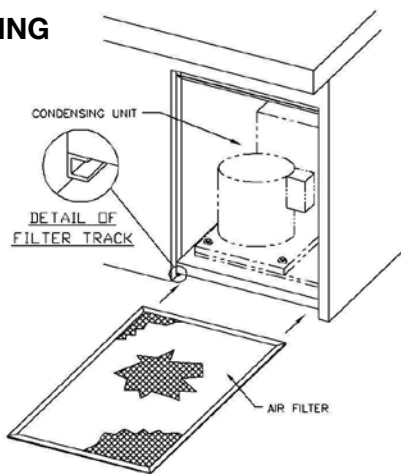


FIG. 2

## 3D - INSTALLING PARTS SHIPPED LOOSE: COMPRESSOR FILTER

Remove louvered panel by lifting up and pulling out entire panel. Slide the filter into the tracks located below the compressor compartment. Be careful not to catch the filter on sharp edges when installing. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening. (See Fig. 3)

### INSTALLING FILTER



### REPLACING LOUVERED PANEL

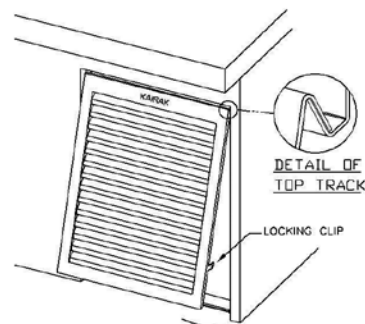


FIG. 3

# 3. INSTALLATION (CONT.)

## 3E - INSTALLING PARTS SHIPPED LOOSE (CONTINUED): ELECTRIC CONDENSATE EVAPORATOR

Some units may come with the electric condensate evaporator shipped loose. To install, attach the two (2) mounting rails to the bottom of the cabinet with 4 or 6 (depending on the model) #6-32 x 3/8 phillips head screws. Place the condensate evaporator in the heater bracket. Slide the heater bracket into the mounting rails. Plug the electrical cord into the heater and the electrical outlet. **NOTE: Drain should be located above the condensate evaporator opening.** (See Fig. 4)

### INSTALLING ELECTRIC CONDENSATE EVAPORATOR

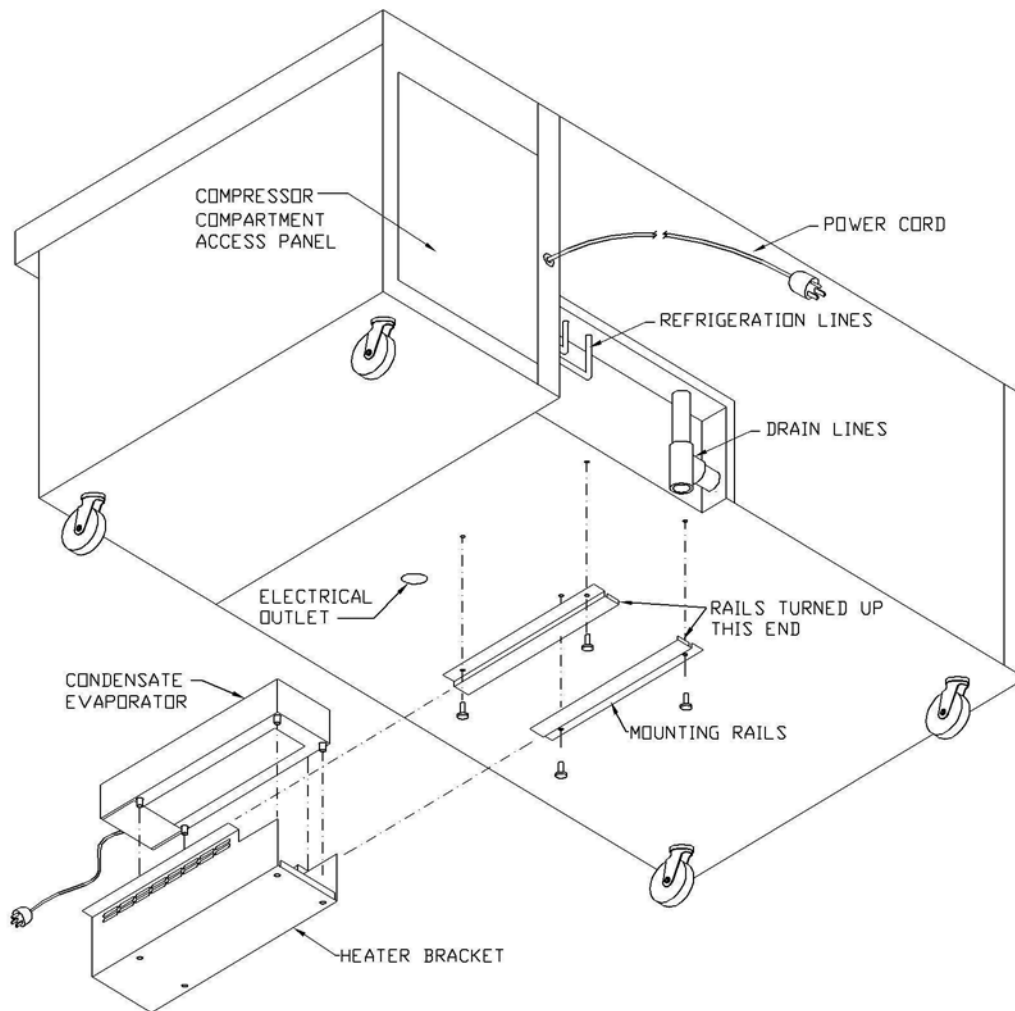


FIG. 4

## 4. REFRIGERATION LINES (REMOTE UNITS)

**WARNING: REFRIGERATION LINES ARE SHIPPED UNDER PRESSURE. USE CAUTION WHEN OPENING LINES.**

On remote units, refrigeration lines for suction and supply are located on the back of the unit near the bottom. The suction line is marked "Suction" and is 3/8" copper tubing. The supply line is 1/4" copper. See "Electrical Connections" section for wiring instructions.

If no holding charge is evident upon opening lines, contact Kairak Service and Parts Department at 714-870-8661 immediately.

Cut refrigeration tubing with tube cutter (not a hacksaw) and deburr end of tube. Degrease tubing prior to field connection. Use Silfos 5% for refrigerant line brazing. 50/50 or cold solder is not acceptable.

For system charge, follow remote refrigeration system manufacturer's instructions.

## 5. ELECTRICAL CONNECTIONS

Refer to the wiring diagram shipped with the unit located inside the compressor compartment or on the back of the unit.

### **CORD CONNECTED UNITS (Self-Contained models)**

Plug the unit into a properly sized outlet. See data plate located inside storage cabinet for circuit sizing.

**WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONGED GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.**

### **PERMANENTLY WIRED UNITS (Remote models)**

A junction box located on back of the machine near bottom is provided for electrical field connections. See wiring diagram shipped with unit on the back of the unit for electrical ratings.

# 6. PRESTART CHECKS

## 6A - DEFROST TIME CLOCK SETTINGS (FOR PAN CHILLERS):

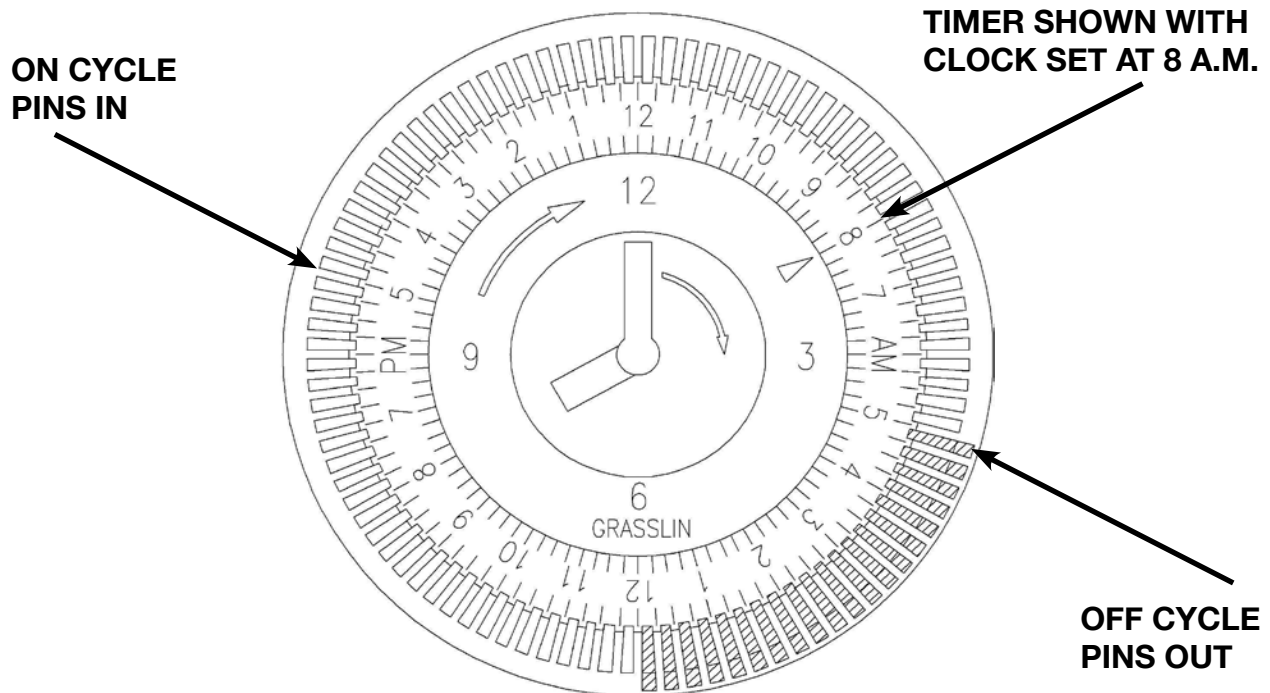
Never apply power to a Kairak unit without setting the time clock to the correct time of day. (Note: All time clocks are preset at the factory to turn the Pan Chiller “off at 12:00 midnight and back on at 5:00 a.m.” unless otherwise instructed by customer).

To set the time of day, rotate the disc clockwise until the arrow lines up the correct time. Please note that the clock face is divided into 24 hours. (See Fig. 5).

On self-contained units, the time clock is located inside the compressor compartment. Remove louvered panel by lifting up and pulling out entire panel. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening.

On self-contained units with rear-mounted compressors, the time clock is located on the side. (See Fig. 7).

On remote units and earlier self-contained models, the time clock is located inside the lower storage cabinet (See Fig. 9).



**FIG. 5**

## 6. PRESTART CHECKS (CONT.)

### 6B - REMOVING FOOD PRODUCT AT NIGHT:

If system runs only during normal working hours and food has been removed from pan chiller at night, the time clock must be set to shut pan chiller off at closing time and to turn on one hour prior to putting the food in the pan chiller the next day. To change time clock setting, the tripper pins must be reconfigured. Each pin on the time clock represents 15 minutes. Tripper pins pulled out away from center of time clock represent refrigeration off. Tripper pins pushed toward center indicate refrigeration on. (See Fig. 5).

### 6C - LEAVING FOOD PRODUCT IN THROUGHOUT THE NIGHT:

If leaving the food product in the pan chiller overnight, defrost time clock needs to be set to cycle off and on throughout the night. Time clock must be set to run for 15 minutes on and 60 minutes off consistently until the night cover is removed the next day. To change the setting, set the pins to desired cycle times. Each tripper pin represents 15 minutes. Tripper pins pulled out away from center of time clock represent refrigeration off. Tripper pins pushed toward center indicate refrigeration on. Make sure time clock is set to correct time of day. (See Fig. 6).

Plastic wrap should be placed over exposed food prior to closing the night cover to help prevent condensation from getting into the food. **The night cover must be closed if food is being left in the pan chillers overnight.**

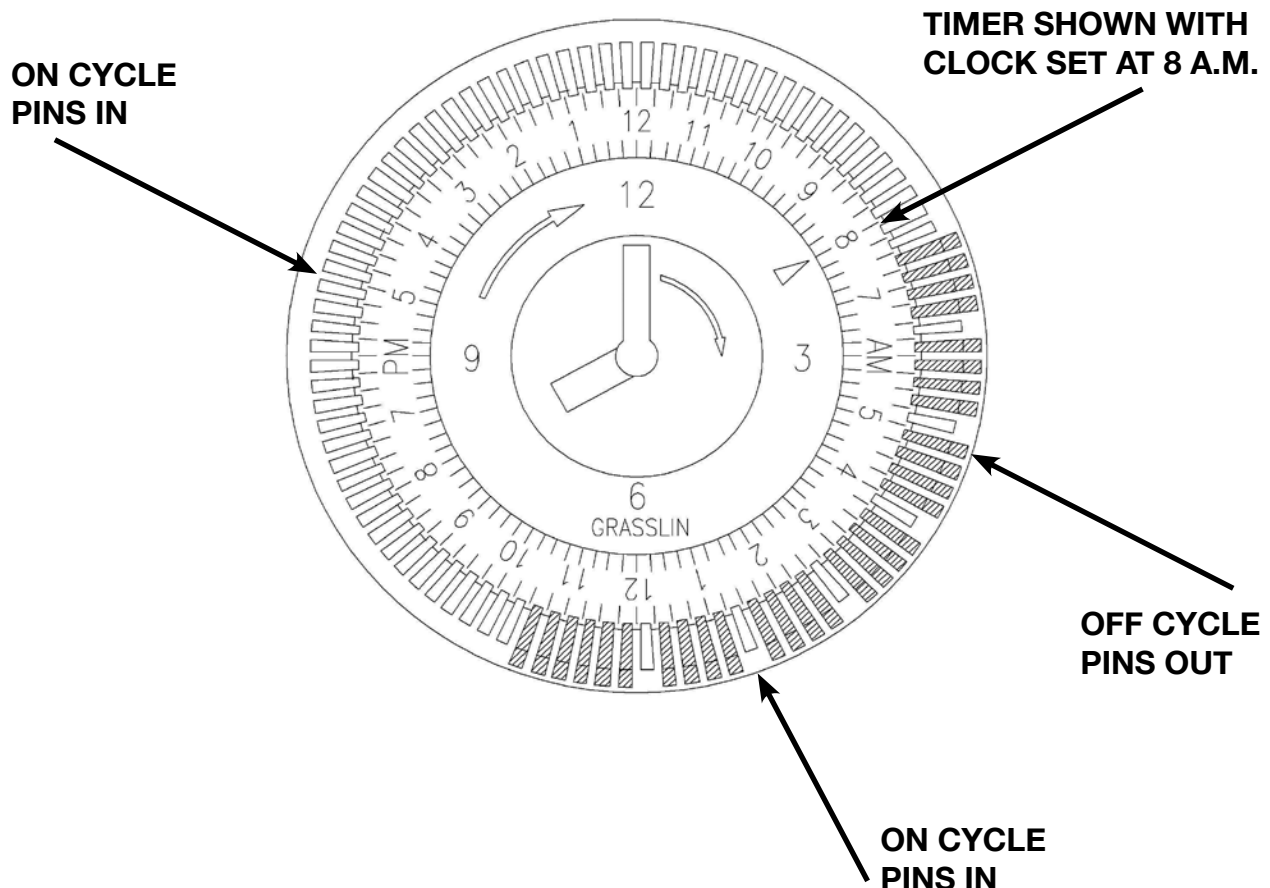


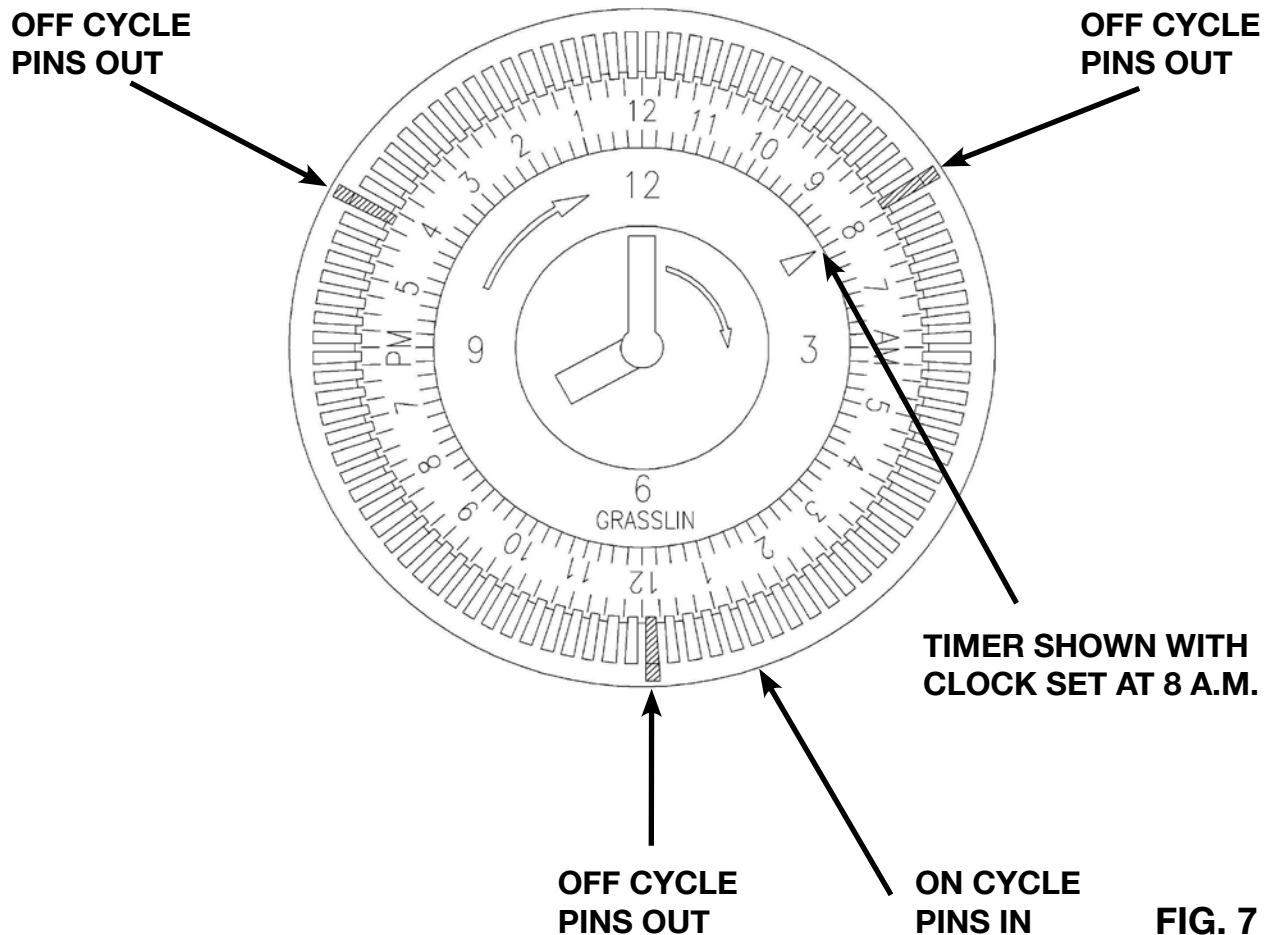
FIG. 6

## 6. PRESTART CHECKS (CONT.)

### 6D - DEFROST TIME CLOCK SETTINGS (FREEZER MODELS):

On freezer base units, the defrost time clock is set to defrost 3 times a day for a 15 minute time period. The factory defrost setting is off at 12:00 a.m., 8:00 a.m., and 4:00 p.m. for 15 minutes each. To change this setting, set the pins to desired off times. Each pin represents 15 minutes. Pins pulled out away from center of time clock represent refrigeration off. Pins pushed toward center of time clock represent refrigeration on. Make sure time clock is set to correct time of day. (See Fig. 7)

To set the time of day, rotate the disc in the direction of the arrows (clockwise rotation) to align the hands to the correct time of day.



## 6. PRESTART CHECKS (CONT.)

### 6E - TEMPERATURE CONTROL SETTINGS:

All temperature settings are preset at the factory but local conditions may necessitate slight adjustments.

On self-contained **Models 27S through 36S**, the temperature controls are located on the bottom sides of the unit toward the back of the machine. (See Fig. 8).

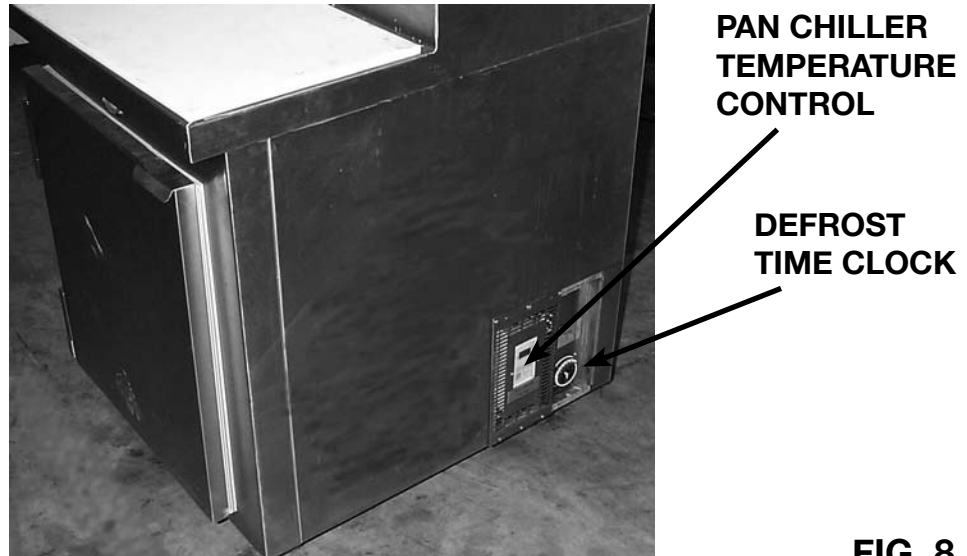


FIG. 8

On self-contained **Models 42S through 120S**, the temperature control (See Fig. 9) is located in the compressor compartment. Remove louvered panel by lifting up and pulling out entire panel. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening.

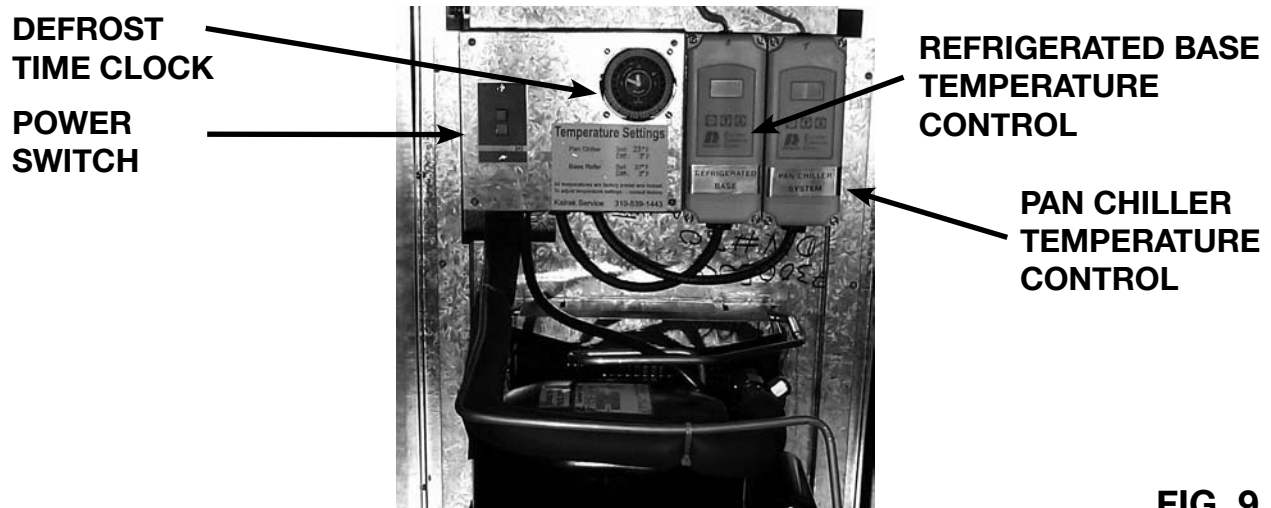
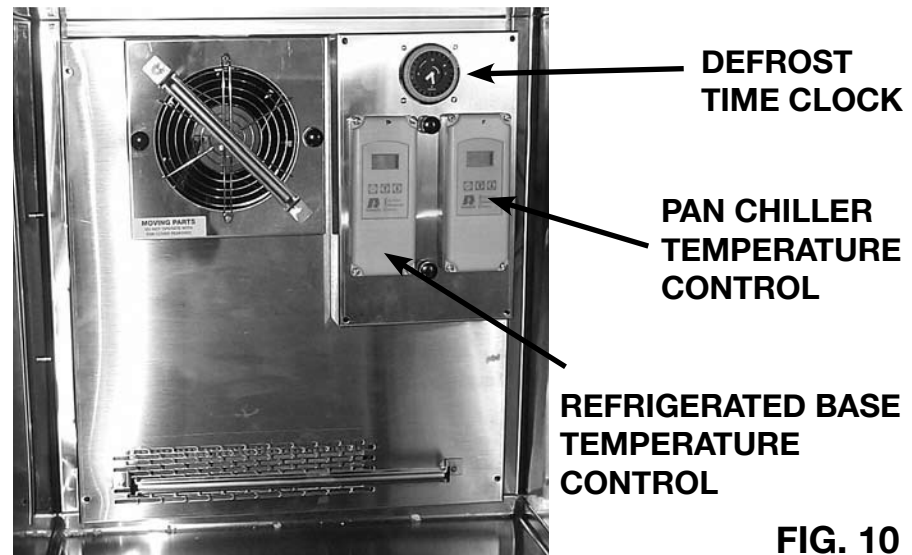


FIG. 9

## 6. PRESTART CHECKS (CONT.)

### 6E - TEMPERATURE CONTROL SETTINGS (CONTINUED):

On all remote units and earlier self-contained models, the temperature control is located inside the lower storage cabinet. (See Fig. 10)



**FIG. 10**

On both self-contained and remote units, the temperature control marked “Pan Chiller” should be set at 23°F with a 3°F differential. The operating display range should read between 20°F and 28°F. Temperature control marked “Base Refrigerator” should be set at 37°F with a 3°F differential. This display should read between 34°F and 40°F. The temperature control settings are “locked” to avoid unauthorized adjustments. Therefore, adjustments to the set point must be made by an authorized service technician.

If a freezer base, temperature control marked “Base Freezer” should be set at 0°F with 2°F differential. Temperature display should read between -2°F and 2°F.

# 7. OPERATION

A thermometer is provided on all prep table refrigerator and freezer cabinets.

Allow cabinet and pan chiller to reach normal operating temperature before loading (approximately 1 hour). Frosting of pan chiller plates is normal.

Thermostats are provided to independently control the temperature of the pan chiller and the lower storage cabinet. The pan chiller system has been supplied with a time clock for automatic defrost.

**NOTE: PAN CHILLER SYSTEM MUST BE PERIODICALLY SHUT DOWN FOR PROPER DEFROST AND FUNCTIONING OF THE UNIT. (SEE INSTRUCTIONS FOR SETTING DEFROST TIME CLOCK).**

## 7A - PAN CHILLER

To insure proper food temperatures are maintained in exposed insert pans, the following conditions are recommended:

1. No direct air blowing on food product from other equipment in the kitchen.
2. Room ambient temperatures of 86°F or less around working area of pan chiller.
3. Food sits a minimum of 1 inch below top of insert pan.
4. All shelving mounted over insert pans (with heated equipment above it) must be insulated.
5. Occasional stirring of certain foods may be required in order to maintain consistent temperatures.
6. Some food products chill faster than others i.e., lettuce, diced tomatoes, etc. Double pans will help prevent over chilling.
7. For remote refrigerators with pan chiller systems, it is imperative that the existing refrigeration equipment must be sized properly and in good working condition.

## 7B - LOWER STORAGE CABINET

The lower storage cabinet is designed to maintain temperatures between 33°F and 40°F for refrigerated bases, or -2°F to 2°F for freezer bases. If the base is overloaded with warm food products, a certain amount of time is required to remove heat from items before operating temperatures can be maintained. The system is designed for storage of refrigerated or frozen product. Frequently opening the doors or drawers will increase the temperature in the cabinet and will require a certain amount of time to recover.

## 7C - SHUTDOWN FOR EXTENDED PERIODS

If the prep table and lower storage cabinet are not to be used for an extended period of time, disconnect the electrical power supply and open the doors (or drawers) to the lower storage cabinet. As soon as the divider bars have defrosted and the cabinet has warmed to room temperature, wipe out the pan chiller cavity and base interior.

**DO NOT HOSE DOWN OR POUR WATER OR LIQUID CLEANERS IN THE PAN CHILLER COMPARTMENT AS THIS COULD CAUSE DAMAGE TO THE PAN CHILLER AND REQUIRE AN AUTHORIZED SERVICE TECHNICIAN TO REPAIR. FAILURE TO FOLLOW THIS INSTRUCTION WILL VOID WARRANTY. (FOR PROPER CLEANING PROCEDURES SEE "MAINTENANCE PROCEDURES").**

# 8. MAINTENANCE PROCEDURES

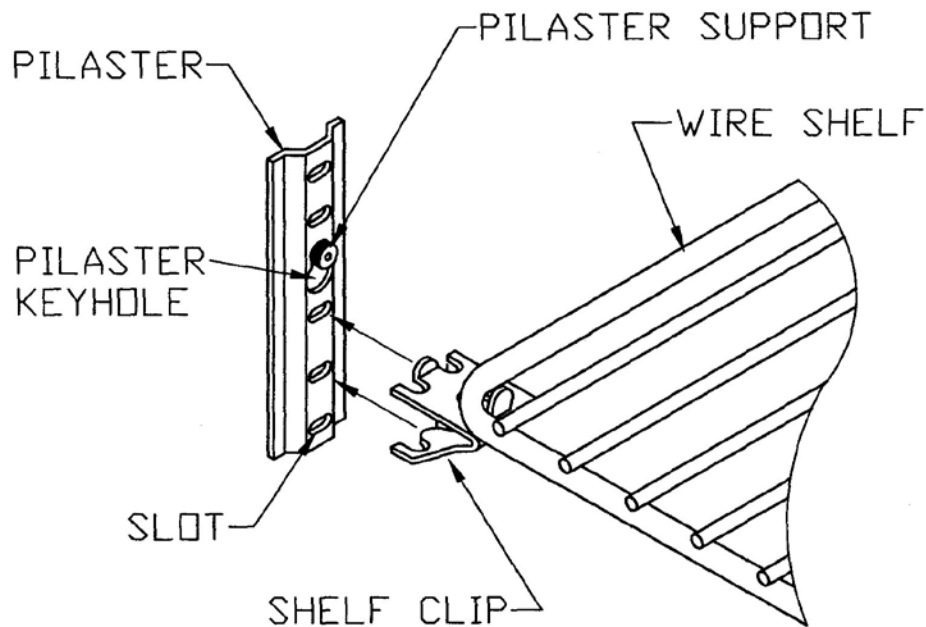
## 8A - CLEANING:

**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.**

## 8B - CLEANING: LOWER STORAGE CABINET

Use warm, soapy water to clean lower storage cabinet and doors. NEVER use cleaners containing grit, abrasive materials, bleach or harsh chemicals. Rinse thoroughly and dry with a clean soft cloth. Always rub in the same direction as the grain pattern on the stainless steel.

To clean the inside of the lower storage cabinet, remove wire shelves. All wire shelves are adjustable and can be easily removed. Clean shelving in a sink. If shelf clips have been removed, make sure the four clips per shelf are at same height in pilaster. The shelf clips have a small projection on top which holds the shelf in position and prevents it from slipping forwards. The clip must be "snapped" in place by squeezing clip together and inserting into slot in pilaster keyhole. (See Fig. 11).



**FIG. 11**

# 8. MAINTENANCE PROCEDURES (CONT.)

## 8B - CLEANING: LOWER STORAGE CABINET (CONTINUED):

If equipped with tray slides, the tray slides can be removed by lifting up on the front of the tray slide assembly to allow the front tray slide frame to clear the bottom of the door opening, then pull the frame assembly out. (See Fig. 12).

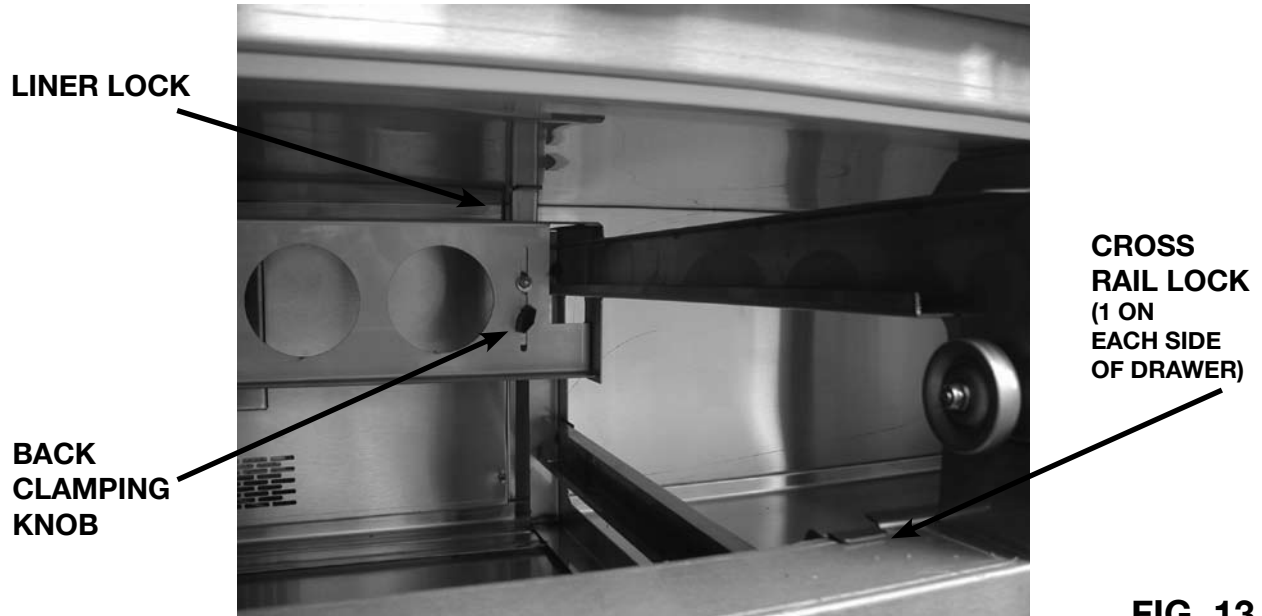


FIG. 12

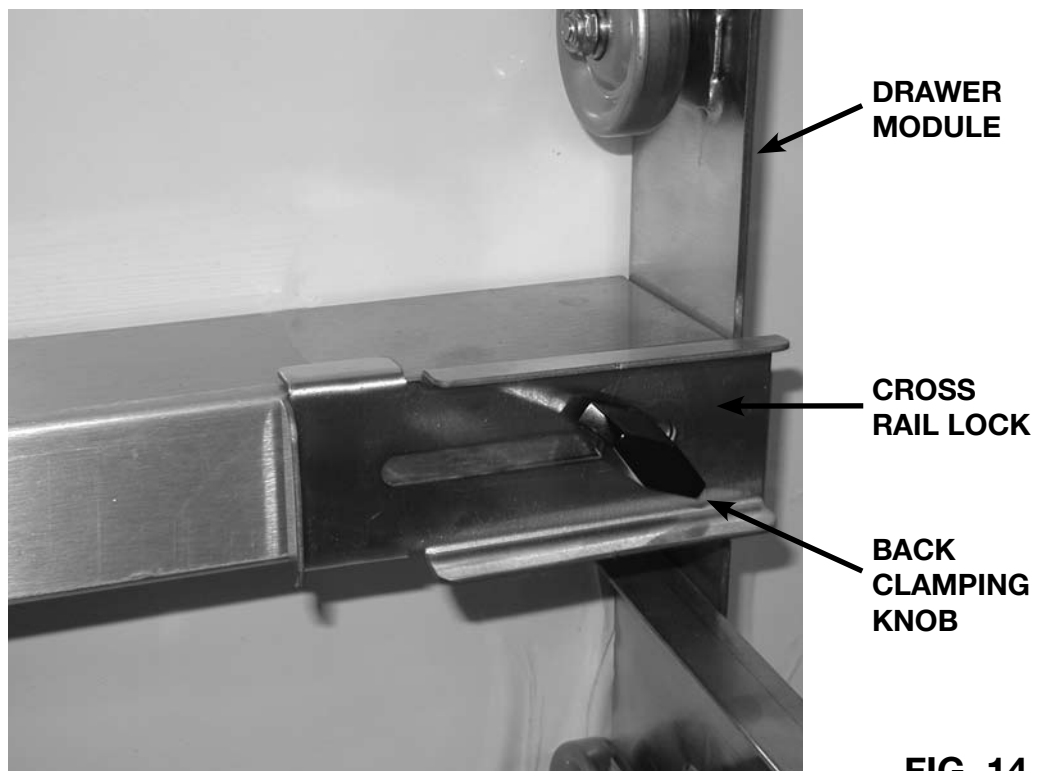
# 8. MAINTENANCE PROCEDURES (CONT.)

## 8B - CLEANING: LOWER STORAGE CABINET (CONTINUED):

If equipped with drawers, remove the drawers from the drawer frame module. The drawer frame module can be removed by loosening the black clamping knob on the Cross Rail Locks and Liner Locks. Pull the Cross Rail Locks toward the center of the drawer frame module and allow the Liner Locks to drop away from the top of the liner. The entire frame assembly is now free to slide out of cabinet. (See Figs. 13 & 14)



**FIG. 13**



**FIG. 14**

# 8. MAINTENANCE PROCEDURES (CONT.)

## 8C - CLEANING: PAN CHILLER

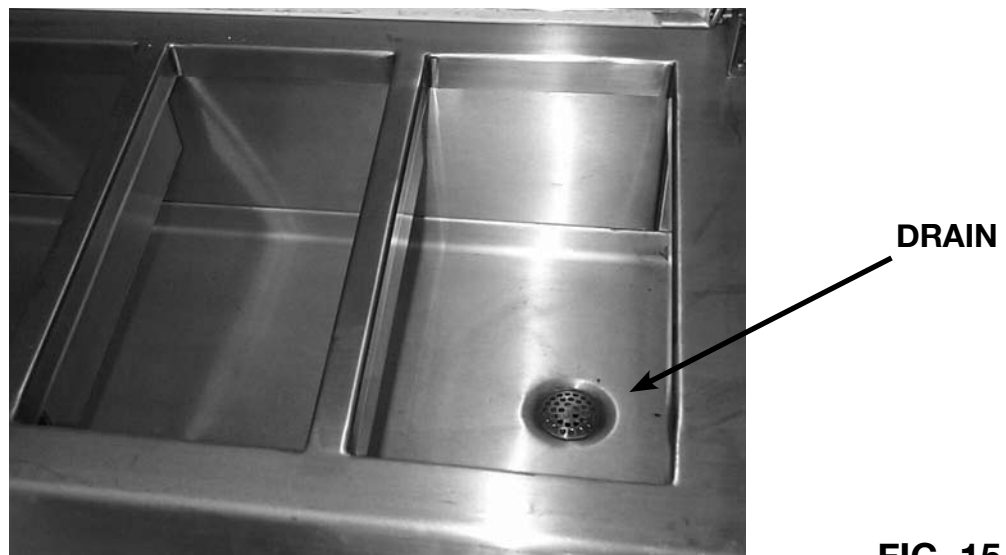
**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.**

**DO NOT HOSE DOWN OR POUR WATER OR LIQUID CLEANERS IN THE PAN CHILLER COMPARTMENT AS THIS COULD CAUSE DAMAGE TO THE PAN CHILLER AND REQUIRE AN AUTHORIZED SERVICE TECHNICIAN TO REPAIR. FAILURE TO FOLLOW THIS INSTRUCTION WILL VOID WARRANTY.**

The drain is provided for condensate runoff during the defrost cycle. Use a soft cloth or sponge to clean the pan chiller. Always exercise caution to avoid getting the fan assembly wet.

There are two drains in the pan chiller. Both drains must be cleared/cleaned regularly for proper operation. Drains should be cleaned a minimum of once a month.

The top drain in the pan chiller compartment is typically located at the right end above the louvered compressor compartment. A removable screen has been provided to prevent the drain from clogging. (See Fig.15.) Clear drain of dirt and debris so that condensate can flow freely. This drain is provided for condensate run off from defrosting of chiller plates.



**FIG. 15**

## 8. MAINTENANCE PROCEDURES (CONT.)

### 8C - CLEANING: PAN CHILLER (CONTINUED):

A second drain located below the fan assembly in the pan chiller must also be properly maintained and functional. (See Fig. 16). To access this drain, remove the fan shroud and fan housing assembly. (A 7/16" hex socket is required to remove the fan assembly cap screws). Clear drain of dirt and debris so that condensate can flow freely. This drain is provided for condensate run off from defrost cycle.

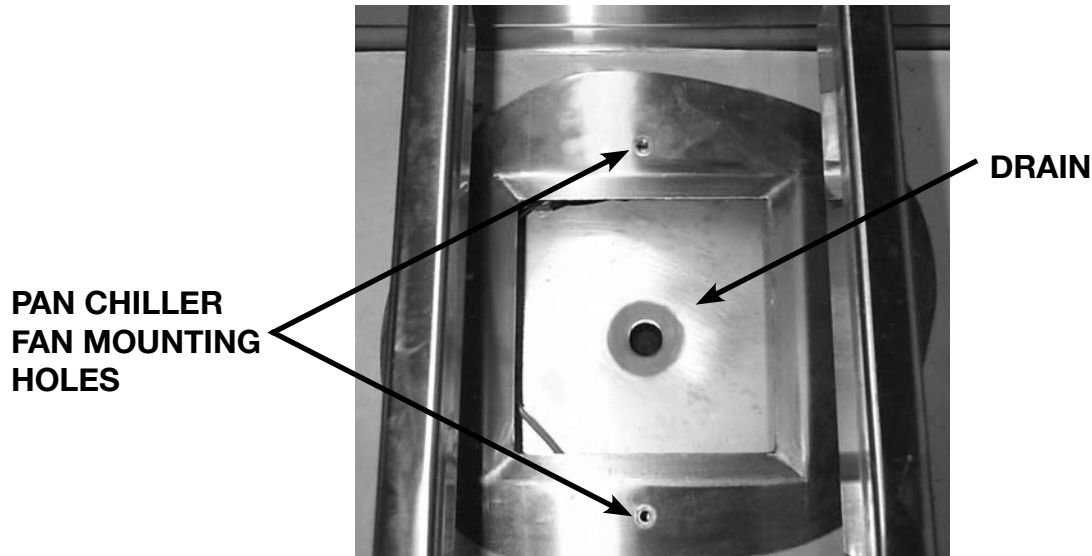


FIG. 16

### 8D - CLEANING: CONDENSING UNIT:

**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.**

The condensing unit coil and filter must be cleaned regularly on self-contained models for optimal performance. The operating environment will affect the required frequency of cleaning. However, both should be cleaned a minimum of once every three months. Air must be able to freely circulate through the condenser. Unit performance and operating efficiency are significantly affected by the amount of air passing through the condenser. Condenser fins that are clogged with dirt and debris greatly reduce required airflow. **Failure to keep the coil fins and the air filter clean may cause premature compressor failure, which will not be covered by warranty. (On models that contain filters, operating unit without filter will void warranty).**

**Models 42 through 120:** The condensing unit is located behind the louvered panel in the compressor compartment. Remove louvered panel by pulling on the bottom then lifting up and out. Remove rear access panel located in the back of unit. A phillips head screwdriver is required to remove rear access panel. Carefully clean dirt and lint from the condenser coil using a vacuum cleaner or soft brush; do not use a wire brush.

## 8. MAINTENANCE PROCEDURES (CONT.)

### 8D - CLEANING: CONDENSING UNIT (CONTINUED):

The filter is located behind the louvered panel, below the condensing unit in the compressor compartment. Remove filter by carefully sliding out of the tracks. Carefully clean with vacuum or rinse with hot water exercising care not to bend or damage filter frame. Replace filter by carefully sliding it into the tracks. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening. Replace rear access panel. Reconnect electrical supply.

**Models 27 through 36:** The condensing unit is located in the back of the unit, behind the removable, slotted access panel. The condensing unit coil must be cleaned regularly. Remove the access panel using a phillips head screwdriver. Carefully clean dirt and lint from the condenser coil using a vacuum cleaner or soft brush; do not use a wire brush. These units do not have a removable filter. Replace slotted access panel. Reconnect electrical supply.

Replacement filters are available through Kairak Parts and Service Department at **800-833-1106**.

### 8E - CLEANING: EVAPORATOR COILS:

**WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.**

Evaporator coils should be cleaned every six (6) months for optimal performance.

The evaporator coils are located in the storage cabinet behind the coil can cover. With a phillips head screwdriver, remove four screws and take off cover. Clean evaporator coils with a vacuum cleaner or soft brush, do not use a wire brush. Replace coil can cover. Reconnect electrical supply.

# 9. TROUBLESHOOTING

| PROBLEM                                                            | POSSIBLE CAUSE                                                                                                                                                                                                                                                                                                                   |
|--------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Compressor fails to operate                                     | <ul style="list-style-type: none"> <li>• Power failure.</li> <li>• Plug loose in receptacle or unplugged.</li> <li>• Blown fuse or tripped circuit breaker.</li> <li>• Main power switch is Off.</li> <li>• Temperature controls or time clock not set properly.</li> </ul>                                                      |
| 2. Condensing unit operates for prolonged periods or continuously. | <ul style="list-style-type: none"> <li>• Door gaskets not sealing properly.</li> <li>• Condensing unit filter is dirty.</li> <li>• Evaporator coil is iced up or dirty.</li> <li>• Prolonged and/or frequent door openings or door(s) ajar.</li> <li>• Excessive load of warm food placed into lower storage cabinet.</li> </ul> |
| 3. Lower storage cabinet not holding temperature.                  | <ul style="list-style-type: none"> <li>• Temperature control and/or time clock not set properly.</li> <li>• Door gaskets not sealing properly.</li> <li>• Inadequate air circulation due to product loading.</li> <li>• Evaporator coil is iced up or dirty.</li> </ul>                                                          |
| 4. Pan Chiller not holding temperature.                            | <ul style="list-style-type: none"> <li>• Temperature control and/or time clock not set properly.</li> <li>• Cooling fans not operating</li> <li>• Evaporator coil is iced up or dirty.</li> </ul>                                                                                                                                |

## SERVICE

For additional information, contact Kairak Parts and Service Department: **800-833-1106**.

# 10. TIPS

## HOW TO ENSURE LONG LIFE AND GREAT PERFORMANCE IN KAIRAK PREP TABLES

1. **Make sure time clock is set correctly.** Pay CLOSE attention to the AM/PM sides of the dial. This makes a huge difference in performance. Please refer to detailed instruction sheet.
2. Make sure that temperature controllers for rail and base are set correctly. Please refer to detailed instruction sheets.
3. Make certain air intake filters below condensing unit are cleaned or replaced regularly. Depending on the kitchen environment, this may be monthly or quarterly procedure.
4. Keep drain strainers clean and in place. Clogged drains mean water will accumulate and freeze, causing poor operation /cooling in rail.
5. ALL pan openings in the cold rail must be covered with proper sized hotel pans AT ALL TIMES to ensure proper operation; this is due to the airflow in the rail.
6. Please make sure that compressor area covers are in place at ALL times.
7. **Do not store anything in the compressor area.**
8. Keep rails clean of debris, and wipe up spills immediately. Keeping the rails clean will help avoid problems in item 9 below.
9. NEVER dump water into the rail when cleaning. This can overflow into the fan, causing failure and the resulting service call.
10. Do not use sharp utensils to clean the gaskets. Wiping them down daily ensures easy cleaning.
11. Make certain that casters get wiped down regularly, if they get clogged with grease, they will eventually “flat spot” and fail.
12. Units 36” and shorter have a rear mount compressor and should not be pushed against a wall and should have a minimum clearance on both sides of at least 3”. They breathe from the rear and need all the air they can get!
13. Do not place trash receptacles or any other “solid” object in front of compressor areas, again the air flow is needed for proper breathing.
14. Be aware of condensate evaporator and plug underneath unit, particularly when mopping or sweeping. Also make sure plug is fully seated.
15. Evaporator coils in bases should be cleaned every 6 months. Unplug unit or disconnect power, then access by removing the 4 Phillips head screws on the rear access cover and remove cover. Clean with vacuum cleaner or soft brush.
16. Keep your eyes open for conditions that hinder cooler operation. Items such as shelving with heat lamps above refrigerated rail and adjacent cooking equipment that though off heat which could hinder the refrigerators performance.

# 11. WARRANTIES

Kairak's warranty coverage warrants that Kairak-branded products are free of defects in materials and factory workmanship. The following applies to all Kairak Model and Serial numbers.

Kairak's warranty is extended only to the original purchaser and shall not apply to any failures resulting from damage in transit, improper installation, alteration, normal wear, misuse, abuse, improper voltage, accident or negligence. The warranty excludes; T-stat adjustments, time clock adjustments, gaskets, cutting boards, filters, clogged drains, ice build-up with no mechanical failures, and the loss of contamination of food due to mechanical or electrical failure. Warranty does not apply outside the United States.

In order to be covered under this warranty, prior authorization to perform the necessary and appropriate service must be obtained from the factory. Model and Serial number must be provided at the time of service request. Kairak does not assume responsibility for any expenses, including labor, parts or travel expenses incurred without such prior authorization. Kairak shall not be liable, whether in contract or in tort or under any other legal theory for loss of use, revenue or profit, substitute use or performance, incidental, indirect or special and/or consequential damages, loss of refrigerant or for any other loss or cost of similar type. Such related charges will be back charged to the responsible party. The decision of the Kairak Service and Warranty, as to whether a defect is within the terms of this warranty shall be final.

Failure to object or provision contained in a customer's purchase order or other communication shall not be deemed as a waiver of terms or conditions of their warranty, nor shall it be considered acceptance of such provisions. This warranty supersedes and is in lieu of all other warranties, expressed or implied and of other obligations of liabilities, on the part of Kairak.

In case of freight damage, do not refuse shipment, but call agent's attention to its condition, making careful note of the details on freight bill before freight charges are paid. File claim for damages with freight agent immediately.

**BLU FIXTURES** manufactured by Kairak hold a 3-year parts and labor warranty. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first three years, 30 days from the ship date. After the first three years, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period. BLU remote Fixtures are designed to operate with Kairak remote systems only. Violation of these terms will void all warranty.

**REFRIGERANT FIXTURES** manufactured by Kairak hold a 1-year parts and labor warranty. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first year, 30 days from the ship date. After the first year, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period.

**REMOTE SYSTEMS** manufactured by Kairak hold a 1-year parts and 90-day labor warranty on the remote system, with an option to purchase 1-year labor warranty at the time of purchase order receipt. This warranty does not apply to motors, switches, controls, accessories or parts manufactured by others and purchased by Kairak, unless the manufacturer warranties the same to Kairak. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first year, 30 days from the ship date. After the first year, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period.

**TO REQUEST AUTHORIZED SERVICE, CALL THE KAIRAK SERVICE AND WARRANTY HOTLINE: (800) 833-1106.** After-hour requests must be urgent in nature and documented with Kairak's after-hours service line prior to service being performed. Kairak is responsible for straight time only, unless otherwise approved by the warranty department.

# NOTES

**KAIRAK**<sup>™</sup>

UNRIVALED REFRIGERATION TECHNOLOGY

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