# CULITEK



Instruction Manual PIZZA PREP TABLES MRPZ-1D, MRPZ-2D, MRPZ-3D

This manual contains important information regarding your Culitek unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

### CULITEK C Pizza Prep Tables

### WARNING

**DANGER –** RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

**PELIGRO -** RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARASER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

**DANGER –** RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LESRÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGENE.

**CAUTION –** RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

**ATENCION -** RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

**ATTENTION –** RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LE MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

**CAUTION –** RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

**ATENCION -** RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

**ATTENTION –** RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENTANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

**CAUTION –** RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

**ATENCIÓN –** RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

**ATTENTION –** RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.

## CULITEK 🔀 Pizza Prep Tables



#### WARNINGS

- To minimize shock and fire hazards, be sure not to over load the outlet. One outlet should be designated to the unit only.
- Do not use extension cords.
- Do not put hands under the unit when moving.
- When the unit is not being used for an extended period of time, unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to wait the allotted time may cause damage to the compressor.
- To minimize shock and/or fire hazards, be sure not to plug or unplug the unit with wet hands.
- Before any maintenance or cleaning, unplug the unit as a precaution.
- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- Do not attempt to remove or repair any component.
- Make sure that the unit is not resting on or against the electrical cord or plug.
- Do not hang or lean against door as this may cause personal injury or damage to the door hinge.
- Do not store any flammable and/or explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.
- Do not set the desired temperature out of the recommended temperature range: (REFRIGERATOR:33°F–55°F) (FREEZER:-8°F – 20°F)

#### INSTALLATION

BEFORE INSTALLING, PLEASE MAKE SURE:

- If the unit has recently been transported do not use for a minimum of 24 hours before installing.
- Make sure that the unit is at the desired temperature before loading it with product.
- Ensure that the unit will have proper ventilation in the area that it will operate.
- Inspect the unit to verify all accessories (shelves, shelf clips, casters) are equipped with the unit before proceeding with installation.
- Review the entire manual in its entirety. Lack of maintenance or misuse of the unit will void the warranty.

#### **CABINET LOCATION GUIDELINES**

#### Install the unit on a flat sturdy surface

- Unit may make abnormal noises if surface is uneven
- Unit may malfunction if surface is uneven
- Install the unit in an indoor, well-ventilated area
  - Unit performs more efficiently in a well-ventilated area
  - For optimal performance, maintain a clearance of at least 6" around all sides
  - Outdoor use may cause decreased performance and may damage the unit

#### Avoid installing the unit in a high humidity and/or dusty area

- Exposure to humidity may cause the unit to rust and/or decrease the efficiency of the unit.
- Dust build up on the condenser coil will cause the unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth. Neglect of maintenance will void the warranty.

#### Select a location away from heat and moisture generating equipment

- High ambient temperatures will cause the compressor to overcompensate, leading to higher energy bills and eventual break down of the unit.
- Malfunction due to high temperatures will void the warranty.

#### ELECTRICAL

Please ensure that the required voltage of the compressor is constant at all times. Low or high voltage can detrimentally affect the unit and there by void its warranty.

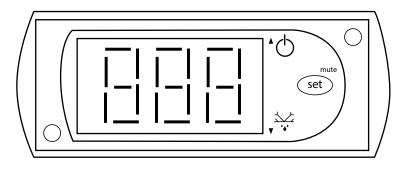
All units should be plugged into a grounded and properly-sized electrical outlet with an appropriate over current protection. Please refer to the electrical requirements on the serial tag located inside the unit. Please make sure that the unit has its own dedicated outlet. Do not use an extension cord.

### CULITEK 🔀 Pizza Prep Tables

#### TEMPERATURE CONTROLS

The temperature controls are factory set to maintain an average temperature of 38°F.

#### REFRIGERATOR CONTROL



#### **Regulating the Temperature**

Your new refrigerator is now manufactured to run at ideal temperatures for food quality and should not require any alterations.

Refrigerators are set to cycle between a base temperature of 33° Fahrenheit and a temperature maximum of 41° Fahrenheit.

Altering the temperature changes the base temperature your unit will keep running at. Your unit won't run always at this setting. To change it, follow these instructions:

- Hold "SET" for 1 sec. The display will flash the temperature that the refrigerator is currently set to.
- · Use the arrow buttons to adjust the temperature
- Press "SET" to save your settings

#### LOADING PRODUCT

Shelves have been pre installed. Before loading shelves with products, ensure that all shelf clips are completely fastened in their correct locations. All shelves should be completely level before stocking the cabinet with product. In order to maintain correct air flow inside the unit, keep at least 2" to 4" of space between the back wall and the product. Blocking the evaporator fans may cause a warmer cabinet temperature and cause damage to the compressor.

#### **RUNNING A MANUAL DEFROST CYCLE**

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

#### **DEFROST SYSTEMS**

Refrigerator coils are kept below the freezing point (32°F). During compressor down time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained in to the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built in to their refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

NOTE: We strongly reccomend that any servicing be performed by an authorized service technician.

### CULITEK 🔀 Pizza Prep Tables



#### **REGULAR MAINTENANCE**

WARNING: Disconnect power cord before cleaning any parts of the unit.

#### CLEANING THE CONDENSER COIL

For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint. It is highly recommended that the condenser coil be cleaned at least once a month. Clean with a commercial condenser coil cleaner and brush the condenser fins from top to bottom. After cleaning, straighten any bent fins with a fine comb.

#### CLEANING THE FAN BLADES AND MOTOR

If needed, clean the fan blades and motor with a soft cloth if there is any build up. If it is necessary to wash the fan blades, cover the fan motor first to prevent any kind of moisture damage.

#### **CLEANING THE INTERIOR OF THE UNIT**

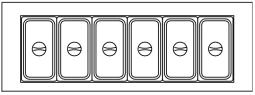
When cleaning the cabinet interior, use a mixture of mild soap and warm water. It is not recommended to use steel wool, caustic soap, abrasive cleaners, or bleach as this may cause damage to the stainless steel surface.

Wash door gaskets on a weekly basis. Remove the door gasket from the frame of the door, soak in a mixture of mild soap and warm water for 30 minutes and dry with a soft cloth.

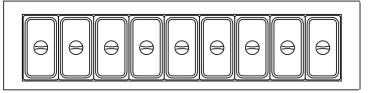
- Place back on the door and check that the gaskets form a proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with a mild soap and water mixture.
- To remove the pilasters, first remove the shelves and shelf brackets. Then lift the pilaster up and out.

#### FOOD PAN LAYOUTS- PIZZA PREP TABLES

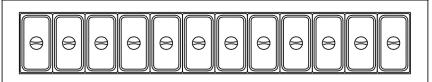
#### MRPZ-1D - (6) 1/3 Size Pans



#### MRPZ-2D - (9) 1/3 Size Pans



#### MRPZ-3D - (12) 1/3 Size Pans



### CULITEK C Pizza Prep Tables

#### TROUBLESHOOTING

Before requesting any service on the unit, please check the following chart. Service calls resulting from lack of maintenance or misuse is not covered under the warranty and may also void the warranty. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running	Blown fuse or circuit breaker tripped	Replace or reset circuit breaker
	Unplugged power cord	Plug in power cord
	Thermostat set too high	Set thermostat to lower temperature
	Cabinet in defrost cycle	Wait for defrost cycle to finish
Condenser runs for long Periods of time	Excessive amount of warm Products placed in cabinet	Allow adequate time for Product to cool down
	Prolonged door opening or door left open	Ensure doors are closed. Avoid leaving the door open for long periods of time.
	Door gasket(s) not creating a proper seal	Ensure gasket is installed correctly and that it is clean. Replace gasket if necessary.
	Dirty condenser coil	Clean the condenser coil
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Ensure that the thermostat is not set to cold.
		Ensure that the door gasket is creating a proper seal

## CULITEK C Pizza Prep Tables

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Cabinet temperature is too warm	Thermostat set too warm	Set thermostat to lower temperature
	Blocked air flow	Re-arrange products to allow proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm products placed in the cabinet	Allow adequate time for products to cool down
	Blown fuse or circuit breaker tripped	Replace fuse or reset circuit breaker
	Dirty condenser coil	Clean the condenser coil
	Prolonged door open or door left open	Ensure doors are closed. Avoid leaving the door open for long periods of time.
	Evaporator coil iced over	Unplug unit and allow coil to defrost. Ensure that the thermostat is not set to cold. Ensure that the door gasket is creating a proper seal.
Cabinet is noisy	Loose parts	Locate and tighten loose parts
	Tubing vibration	Ensure tubing is free from contact with other tubing or components

### CULITEK C Refrigeration



#### TWO YEAR WARRANTY

Culitek warrants to the original purchaser of this unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal use and service, for a period of two (2) years from the date of original purchase.

Any parts covered by this warranty that are examined and determined to have been defective within two (2) years of original purchase shall be repaired or replaced as stated below. Shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures

- 1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
- 2. Receiving the defective part, freight collect; repairing it; and returning it, freight collect.

#### ADDITIONAL THREE YEAR COMPRESSOR PART WARRANTY

In addition to the (2) two year warranty stated above, Culitek warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal use and service for a period of three (3) additional years from the date of original purchase but not to exceed five (5) years and three (3) months after shipment from manufacturer.

Compressors determined to have been defective within this extended time period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The three (3) year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly any other electrical component, etc.

#### **R290 COMPRESSOR WARRANTY**

The three year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

- This system contains R290 refrigerant and polyester lubricant. The polyester lubricant has rapid moisture absorbing qualities. If long exposure to ambient conditions occur, the lubricant must be removed and replaced with new lubricant. Failure to comply with recommended lubricant specification will void the compressor warranty.
- 2. Dryer replacement is very important and must be changed when a system is opened for servicing. Dryer must be used with XH-9 desiccant.
- 3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

#### WHAT IS NOT COVERED BY THIS WARRANTY

Obligation under warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than expressly covered by this warranty.

- 1. WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies in favor of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose.
- 2. NO CONSEQUENTIAL DAMAGES. Not responsible for economic loss: profit loss or special, indirect, or consequential damages, including without limitation, losses or damages arising from food or product spoilage claims whether or not on account of refrigeration failure.
- ALTERATION, NEGLECT, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. Not
  responsible for the repair or replacement of any parts that have been subjected after the date of manufacture to alteration, neglect, abuse, misuse,
  accident, damage during transit or installation, fire, flood, or an Act of God.
- 4. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. There are no other warranties, express, implied or statutory, except the two (2) year warranty and the additional three (3) year compressor warranty as described above. These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description on the face hereof.
- 5. TRANSPORTATION COSTS. Will accept parts covered under this warranty freight collect, provided that shipment has received prior approval. Not responsible for any other transportation costs, but will ship freight collect parts either repaired or replaced under these warranties.
- 6. This equipment is intended for commercial use only and this warranty is void if equipment is used in a residential or non-commercial application.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

#### WARRANTY CLAIMS & SERVICE

For all warranty claims please have the model number, serial number and a proof of purchase available. **Phone: 1-800-325-1740** 

For all online warranty claims please include the model number, serial number and detailed description of the issue. Please attach a copy of your proof of purchase with your e-mail.

E-Mail: customerservice@partstown.com

