

Quality Industries

Foodservice

156 East Main St. Auburntown, TN 37016

1-615-306-2883

edschultz@bucketofsteam.com



**Quality
Industries**
FOODSERVICE
BY STAINLESS



Prep Fridge User Manual

Thank you for your business!

We trust you will find this new Prep Fridge to be quiet, efficient,
and durable

**Please return this completed page. The owner is required to
return this product registration information immediately.**

The model and serial numbers are stamped on the nameplate
located next to the machine's controls. Please print clearly.

-----Second Fold Line-----

Place
stamp
here

Quality Industries Foodservice
156 East Main St. Auburntown, TN 37016

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: _____ Store I.D.#: _____

Address: _____

City: _____ State/Province/Region: _____

Country: _____ Postal Code: _____

Telephone: _____ Fax: _____

Store Owner: _____

Model: _____

Serial Number(s): _____

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Prep Fridge

Operation, Maintenance, and Warranty

Read this manual thoroughly before operating machine. The model and serial numbers are on the data plate mounted on the machine. Record the model and serial numbers below.

Refer to these numbers in any correspondence with Quality Industries Foodservice.

Model _____

Serial Number(s) _____

Note: All procedures listed on these pages are general use guidelines. Please refer to your company procedures for exact instructions.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

CAUTION - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set.

DO NOT SPRAY MACHINE WITH WATER

Machine is designed to shed water & dust; however, **IT IS NOT WATERPROOF.**

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Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury when using this fridge, follow these basic safety precautions:

1. Read all instructions carefully before using the fridge.
2. Do not use the fridge outdoors or in damp environments.
3. Avoid plugging into an extension cord or power strip; plug directly into a grounded outlet.
4. Keep away from heat sources such as stoves, ovens, or direct sunlight.
5. Do not touch cold surfaces with wet hands to avoid injury.
6. Regularly check the electrical cord for signs of wear or damage.
7. Ensure proper ventilation: Maintain at least 4 inches of space around the fridge for airflow.
8. Use only manufacturer-recommended accessories and replacement parts.
9. Do not overload the fridge beyond its specified capacity to ensure proper operation.
10. Unplug the fridge when not in use or before cleaning and servicing.
11. Keep children away from the unit during operation.
12. Do not store explosive substances such as aerosol cans with a flammable propellant in the fridge.

SAVE THESE INSTRUCTIONS

Operation

Initial Setup

- **Unpack the Unit:** Remove all packaging materials, including the protective plastic on the stainless steel surfaces.
- **Placement:** Place the prep fridge on a level, stable surface in a well-ventilated area. Ensure that there is at least 4 inches of clearance around the fridge for proper airflow.
- **Electrical Connection:** Plug the fridge into a grounded 110V electrical outlet. Do not use an extension cord or power strip.

Preparing the Unit for Use

- **Cleaning:** Before using the fridge for the first time, clean the interior and exterior with a damp cloth and mild detergent. Dry all surfaces thoroughly.
- **Pan Setup:** Insert your food pans (not included). The fridge holds:
 - Up to six 1/3 pans in the 48" model.
 - Up to nine 1/3 pans in the 72" model.

Operating the Fridge

- **Temperature Control:** Set the desired temperature using the thermostat control, located inside the unit. The ideal temperature range for keeping food fresh is between 32°F and 41°F (0°C - 5°C).
- **Cover Usage:** When not actively preparing food, use the clear polycarbonate pan cover to keep the contents cool and fresh.
- **Cutting Board:** The prep fridge comes with a polypropylene (PP) cutting board, which can be used to prepare food directly on top of the unit.

Shutting Down

- **Turning Off:** When not in use, turn the temperature control to the "OFF" position.
- **Unplugging:** If the fridge will not be used for an extended period, unplug the unit from the outlet.

Cleaning and Maintenance

- **Daily Cleaning:** Wipe down the cutting board, interior, and exterior surfaces after each use. Do not use harsh chemicals or abrasive materials that could damage the stainless steel or polycarbonate surfaces.
- **Periodic Maintenance:** Clean the condenser coil at least once every three months to ensure efficient cooling. Dust and debris can accumulate and reduce the unit's effectiveness.
- **Pan Cover Cleaning:** The clear polycarbonate cover can be removed for cleaning. Wash it in warm, soapy water and dry thoroughly before reattaching.

Product Specifications



Prep Fridge 48" (Model 5005247)

- Material: Stainless steel body, with protective plastic that should be removed before use
- Pan Cover: Clear polycarbonate (PC) material
- Cutting Board: Polypropylene (PP)
- Capacity: Holds up to six 1/3 pans (pans not included)
- Voltage: 110V
- Dimensions:
 - 48" (L) x 32" (W) x 43" (H)
 - 1,219 x 813 x 1,092 mm
- Finish: Brushed Stainless Steel



Prep Fridge 72"

- Material: Stainless steel body, with protective plastic that should be removed before use
- Pan Cover: Clear polycarbonate (PC) material
- Cutting Board: Polypropylene (PP)
- Capacity: Holds up to nine 1/3 pans (pans not included)
- Voltage: 110V
- Dimensions:
 - 72" (L) x 32" (W) x 43" (H)
 - 1,829 x 813 x 1,092 mm
- Finish: Brushed Stainless Steel

Problem-Solving Guide

1. Fridge Does Not Cool Properly

Possible Causes:

- The temperature control is not set correctly.
- The door is not fully closed or the seal is damaged.
- The condenser coils are dirty or blocked.

Solutions:

- Check and adjust the thermostat to the desired temperature.
- Ensure the door is fully closed and that the seal is intact.
- Clean the condenser coils to remove dust and debris.

2. Fridge Makes Unusual Noises

Possible Causes:

- The fridge is not level, causing parts to vibrate.
- The fan or motor is obstructed or malfunctioning.

Solutions:

- Ensure the fridge is placed on a level surface.
- Inspect the fan for any obstructions and clean it if necessary.
- If the problem persists, contact a service technician for repair.

3. Excess Condensation or Water Leaks

Possible Causes:

- The door is not closing properly.
- The fridge is placed in a humid environment.
- The drainage system is clogged.

Solutions:

- Check and adjust the door to ensure it closes tightly.
- Move the fridge to a drier location or ensure the room is properly ventilated.
- Clear any blockages in the drainage system.

4. Power Loss or Unit Stops Running

Possible Causes:

- The unit is not plugged in or the outlet is not working.
- The circuit breaker has tripped.

Solutions:

- Ensure the fridge is properly plugged into a functioning outlet.
- Check the circuit breaker and reset if necessary.

Terms and Conditions

DAMAGED SHIPMENTS

In the event of damaged shipments, whether the damage is apparent upon delivery or concealed and discovered after unpacking, the customer must notify the carrier immediately. Filing a claim with the carrier is the customer's responsibility, as Quality Industries Foodservice assumes no liability for goods damaged after they have left our facility. Once goods ship from our dock, the responsibility for handling damage claims rests with the customer.

RETURNS

No product returns will be accepted without prior written approval from Quality Industries Foodservice. All returns must be shipped freight prepaid by the customer and may be subject to handling or restocking fees.

WARRANTY

Quality Industries Foodservice warrants that the Prep Fridge is free from original defects in both workmanship and materials, provided the product has been properly stored, installed, serviced, maintained, and operated. This warranty is extended solely to the original purchaser and covers the mechanical and electrical components that make up the drive system of the machine.

This warranty includes full replacement of defective components as well as labor coverage. The warranty period begins on the earlier of the product's initial use or 60 days from the shipment date from our factory. The parts warranty is valid for 12 months, while labor is covered for a period of 90 days.

To activate this warranty, the end user must register ownership of the product by returning the warranty card included with the machine. Failure to register the product immediately will void the warranty.

In the event of a performance issue, the end user must notify Quality Industries Foodservice, providing the model and serial number of the machine. Quality personnel will assist in diagnosing the issue, arrange for the shipment of replacement components if needed, and authorize a service agency if required. Replacement parts will be shipped at no cost via the least expensive method, provided the defective part is returned within two weeks (if requested by Quality Industries Foodservice). The company reserves the right to test and evaluate the returned part to determine if the failure is covered under warranty. If defective parts are not returned within the specified time, or if the issue is not covered by the warranty, the customer will be invoiced for the replacement component, shipping costs, and labor charges, if applicable.

Quality Industries Foodservice assumes no responsibility for any costs associated with the removal or installation of replacement parts, including but not limited to travel time, fuel charges, or labor. We are not liable for any other costs or damages arising from product nonperformance, including shipping costs for returning defective products or components. The buyer assumes all risks and liabilities associated with the use of the product.

This warranty does not apply to products that have been misused, subjected to negligence or accidental damage, or altered/repared in a manner that affects the product's performance or reliability. Peripheral items such as lugs, plugs, pans, pots, baskets, or other accessories that may be sold as part of a package with the Prep Fridge are not covered by this warranty.

Contact Us

For any questions regarding the operation, maintenance, or warranty of your Quality Industries Foodservice Prep Fridge, please feel free to contact us. Our dedicated customer support team is available to assist you with troubleshooting, replacement parts, and service requests. You can reach us via phone, email, or through our website's contact form. We are committed to providing prompt and reliable assistance to ensure your equipment operates at peak performance.

- **Phone**



+1 615-306-2883

- **Message**



edschultz@bucketofsteam.com

- **Website**



qualitybystainless.com

- **Address**



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