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SAUTE' STATIONS

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

To make doubly certain that you are satisfied with your new equipment, please spend a few minutes to read these important instructions.

For future reference, record the following information and refer to it when contacting the factory or an authorized service agent.

Model Number:

Serial Number:

Date Purchased:

Purchased From:

Telephone Number:

Installation Date:

Installed by:

Adequate clearances must be provided in front, rear and at sides of appliance for servicing. The appliance area must be kept free and clear from combustibles. There must be no material or obstacles obstructing the flow of combustion and ventilation air.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Thank you for ordering one of the most unique products to be introduced in the food service market. The Saute' Station has a very distinct operation and use. Kindly read the following to ensure proper operation of your new Saute' Station.



INSTALLATION

IT IS STRONGLY RECOMMENDED THAT THE EQUIPMENT BE INSTALLED AND PUT INTO OPERATION BY A QUALIFIED COMMERCIAL REFRIGERATION MECHANIC. Claims under the Extended Protection Plan (if purchased) must be accompanied by proof that this was done.

Units are designed to have either one or all of the following:

- Electrical connections
- Refrigeration connections
- Drain line connection.

Units are designed to be a water bath-cooling unit. Saute' bins are cold wall (coil wrapped) using water as a conducting agent. Each unit is equipped with a 1/2" i.p.s. brass drain for water bath cleaning. On self-contained units, the cabinets are supplied with a cord and plug. On remote units, the cabinets are supplied with 1/4" and 3/8" refrigeration lines for refrigeration hook-up and a 4" x 4" junction box for electrical hook-up.

CALIBRATION AND SET-UP

All units are pre-set at a factory prior to shipment. This does not ensure proper operation. All units **MUST** be calibrated to proper operating temperatures prior to use. Water bath temperature must be at 33-35°F after unit has been allowed to cool down.

ADJUSTING TEMPERATURE CONTROL

Temperature control knob is located on either the stub-back or back riser panel of unit. With a flat head screwdriver or similar item, pry open circular cap from control panel. Temperature control knob should be visible. The knob should indicate the numbers 1 through 9, position 9 being the coldest setting. The unit is set a position 2 at the factory. **NEVER** turn the control knob more than one position at a time! Always allow enough time for unit to stabilize after each adjustment.

ELECTRICAL REQUIREMENTS (if cabinets are self-contained)

To prevent the possibility of the circuit being overloaded, we recommend that a separate circuit be provided for each cabinet. All cabinets must be grounded and must be operated only on the electrical supply indicated by the rating plate on the right interior wall. Electrical supply cords are furnished where the ampere load permits; two types of male plugs are supplied – one with parallel blades for 15-ampere circuits, one with perpendicular blades for 20-ampere circuits. When a supply cord cannot be furnished, 6-inch leads for connection to permanent wiring are provided in the junction box labeled "power supply."

LOADING THE CABINET

Products should not be put into the cabinet until the temperature has dropped to the normal range specified previously. The way in which the cabinet is loaded will affect its efficiency, so allow sufficient time for the water to cool down and ensure that there is a minimum of 1/4" to 1/2"



water contact on all sides of each condiment pan. Each unit is designed to accommodate ¼ size pans with a maximum depth of 6 inches. It is important that the same depth of pans is used for maximum efficiency.

IMPORTANT – Varying pan depths will affect performance.

USE OF SAUTE' STATIONS

1. Unit must be filled with minimum room temperature water approximately 2 hours prior to product placement. Cover must be closed at all times.
2. Load product into water bath. Allow sufficient time to elapse in order for product to cool. Close cover after loading product.
3. Although these units are designed to function while the covers are open, we suggest keeping the covers closed as often as possible.
4. Products should be removed and the bin cleaned nightly.
5. Close cover when unit is not in use.

MAINTENANCE

Proper cleaning done on a regular schedule will lower your operating costs, prevent costly repairs, and extend the life of the equipment. Refrigeration equipment works continuously; give it the care it deserves.

CLEANING THE CABINET

The exterior should be cleaned with a solution of warm water and mild soap, applied with a soft cloth. A good stainless steel cleaner can be used to clean and polish stainless steel surfaces. Never use a strong alkaline solution, solvents, steel wool, coarse fabrics or abrasives.

The interior should be cleaned with a solution of warm water and baking soda, followed by a rinse of clear warm water, then dried with a clean soft cloth. If juices or food are spilled, they should be wiped up immediately.

CLEANING THE CONDENSER (if cabinets are self-contained)

The fins of the condenser (the radiator-like portion of the condensing unit) must be cleaned periodically by vacuuming or blowing out all dirt, lint and foreign matter. Any accumulation, which obstructs the flow of air through the condenser, can seriously affect the performance of the refrigeration system and eventually cause the burnout of the compressor.

SERVICE

In case of operational failure, check the following:



- Has the power been turned off at the source?
- Has the power supply cord been pulled from the wall receptacle?
- Has the fuse for this circuit blown?

If the failure is not due to any of the above, call the dealer from whom you purchased this equipment or call a qualified commercial refrigeration service firm.

UNDER NO CIRCUMSTANCES SHOULD UNTRAINED INDIVIDUALS ATTEMPT TO PERFORM ELECTRICAL OR REFRIGERATION SERVICE ON THIS EQUIPMENT.

Warranties do not cover service performed by unqualified persons, and they become void if alterations are made or damage results from such attempts.

REPLACEMENT PARTS

Permanent detailed records of every piece of JADE RANGE equipment are kept at our factory. When requesting information or ordering replacement parts, please provide the cabinet model number and serial number, which appear on the right interior wall.

CLAIMS FOR LOSS OR DAMAGE IN TRANSIT

Since all merchandise is sold F.O.B. our factory, our control and our responsibility ended when the carrier signed the bill of lading at our dock. If loss or damage is discovered, notify the delivering carrier at once and request an inspection. We shall gladly provide all possible assistance, but you, the consignee, must do the actual filing and follow-up of the claim.

MOVING THE MERCHANDISE

Caution must be exercised when moving cabinets, as upright models are somewhat top-heavy. Also, dollies and lift-bars can damage the drain line underneath the cabinet. Therefore, the underside should be checked to determine the location of the drain line. No cabinet should ever be put on its front, back or side. It is wise to leave the protective adhesive paper on stainless steel surfaces until after the cabinet has been moved.

LOCATION

Self-contained cabinets and remote condensing units **MUST** be located in a well-ventilated area. This is extremely important for operating efficiency and for warranty protection.

INSTALLING THE LEGS and LEVELING THE CABINET

If ordered, legs are in the carton inside the cabinet. Tip the cabinet, screw the legs into the mounting nuts provided on the underside of the cabinet, then turn the “feet” of the legs to adjust them until the cabinet is level left-to-right and front-to-back. **IMPORTANT** – for proper drainage of the condensation from the forced air cooling coil and for proper operation of the self-closing doors, the cabinet must **NOT** be lower in front than in back.

