



G.A. SYSTEMS, Inc.

INSTALLATION AND OPERATION MANUAL
REFRIGERATED SALAD BARS

FOR PARTS AND SERVICE CONTACT:

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ASK FOR SERVICE DEPARTMENT

Installation and Operating Manual

Refrigerated Salad Bars

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LOCATION OF THE REFRIGERATED SALAD BARS

These refrigerated Salad Bars are designed for displaying and serving refrigerated products in air-conditioned building where temperature is maintained at below the ANSI/NSF7 specified level and relative humidity is maintain at or below 55%.

Placing Refrigerated Salad Bars in direct sunlight, near heated cabinets or near heat sources could impair their efficiency.

Be sure the Refrigerated Salad Bar is not located near a door to outside or a heating / air conditioning vent.

These Refrigerated Salad Bars are sensitive to ambient air conditions. Be aware of HVAC vents, open doors or windows that may effect the air quality.

Do not place Refrigerated Salad Bars against wall, a minimum of 12” is required for optimal operation.

SAFE ELECTRICAL INSTALLATION

The Refrigerated Salad bars are equipped with a 6’ cord and cap with a NEMA 5-15P plug.

Always connect to a properly grounded electrical outlet of correct voltage, size and plug. The Refrigerated Salad Bars require a NEMA 5-15R Receptacle.

Always follow local, state, federal and NEC electrical codes to ensure compliance.

Do not operate the unit if the electrical components appear damaged.

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SAFE CLEANING AND MAINTENANCE

To avoid injury, disconnect the Refrigerated Salad Bar from the power source before performing any maintenance or cleaning. Do not clean the Refrigerated Salad Bar while the well is cold.

Never clean the Refrigerated Salad Bar by immersing or spraying it with water.

Do not store any combustible material or cleaner inside or around the Refrigerated Salad Bar.

All surfaces should be cleaned by hand with a mild anti-bacterial cleaner and cloth. Never use iron or steel wool, sharp or metal objects, acids, strong chemicals, oven cleaner or abrasive or caustic cleaners as they will cause permanent damage including scratches and discoloration.

Thoroughly clean the Refrigerated Salad Bar before first use.

The Refrigerated Salad Bar has a condenser, be sure to clean the condenser fan blades of dust and debris every month.

Never place Refrigerated Salad Bar against a wall, always locate 12" away from wall for optimal operation.

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OPERATION INSTRUCTION FOR REFRIGERATED SALAD BARS

The Refrigerated Salad Bars are self contained cabinets and should be turned on and allowed to cool before adding refrigerated products.

The temperature is pre-set at the factory.

After initial plug in, turn the Refrigerated Salad Bar on and check to see if the condensing unit fan is operating. This can be done by using a piece of paper, under the on/off switch there is a louver panel, hold the piece of paper up to the louver panel and the condensing unit fan will pull; holding the paper against the louver panel. Walk to the other side the Refrigerated Salad Bar and with the piece of paper up to the louver panel and the condensing unit fan will push; blowing the paper away from the Refrigerated Salad Bar.

If the fan is not operating, turn the Refrigerated Salad Bar off and unplug the cabinet immediately. When everything is operating properly there is no need to unplug the Refrigerated Salad Bar.

A layer of frost/ice will build up on all four sides of the food well during operation. The pan adapters rest on a recessed ledge below the top of the Refrigerated Salad Bar. The recessed ledge in conjunction with the layer of frost/ice provides a cool air over the food pans. This is required to meet ANSI/NSF7 standards.



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OPERATION INSTRUCTION FOR REFRIGERATED SALAD BARS

At the end of the serving, remove the food pans and turn the Refrigerated Salad Bar off. Allow the frost/ice to melt and wipe dry as there is no drain.

The Refrigerated Salad Bar food well is not designed to hold food after serving time.

REFRIGERATED SALAD BAR WITH UNDER REFRIGERATED STORAGE

If your Refrigerated Salad Bar has an under refrigerated storage your cabinet will have three on/off switches. One to turn the Refrigerated Salad Bar on/off, one to turn the food well on/off and one to turn the under refrigerated storage section on/off.

To check the fan within Under Refrigerated Storage section open the stainless steel door and make sure that the fan is blowing into the open area.

Clean and dry the rubber gasket on the stainless steel monthly.

To store products in the Under Refrigerated section after serving, leave the Under Refrigerated section on and turn off the food well section off.

Always allow the frost/ice to melt from the food well and wipe dry.

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Limited Warranty

G.A. Systems, Inc. warrants to the original purchase all equipment manufactured and/or sold to be free from all defects in material and workmanship under normal use and service. Its obligations under this warranty shall be limited to repairing or replacing any part of the said product. F.O.B. factory, which proves thus defective within one (1) year from date of sale, and which upon G.A. Systems, Inc.'s examination, discloses to its satisfaction to be thus defective. No claims will be accepted for any part becoming defective from damage in transit, improper installation, misuse, neglect, abnormal use, alteration, accident, fire or other casualty, or act of God. We will not assume any responsibility for labor charges, travel, refrigerant, replacement parts purchased, or other expenses incurred outside of our factory. Neither will we be liable for food spoilage, loss of use of the equipment, inconvenience, or other consequential damage of any kind.