



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Thermaster SLB150 Pizza Prep Fridge – Raised Rail (1500mm)

Model / SKU: SLB150

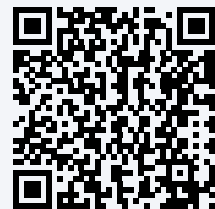
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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/3022/product/2766/>



SANDWICHES PREP TABLES OPERATION MANUAL



Please follow the instructions as below before operating.

A) General directions

1. The unit should be positioned in the well-ventilated indoor area. Do not place the unit in direct sunlight and ensure that it is at least 100mm from any wall to allow for ventilation.
2. Before first use, ensure that all packing and bracing is removed from the unit. Failure to do this may cause damage to moving parts.
3. The unit must be connected to a 240V mains power supply. To switch the unit on, simply rotate the temperature dial located within the refrigerated cabinet.



After a period of time, the compressor will cycle on and off once the set temperature has been reached.

4. Do not load the unit until at least 60 minutes after switching on.
5. The temperature range can be set by rotating the temperature setting knob between 1 (warmest) and 7 (coldest). The normal position is setting number
6. To switch off the refrigeration simply turn the knob to the "OFF" position.
7. If the machine is turned off for any reason, please wait 5 minutes before restarting.
8. Unit fitted with Defrost timer.
9. When moving the unit, make sure that it is disconnected from the power supply. Avoid any jarring of the unit as this may cause damage. Again do not turn on the unit until it has been standing for at least 5 minutes.
10. To ensure economy of use, avoid opening the door frequently and only for short periods of time if possible. The night lid should always be closed overnight (covering ingredient pans), or when not being used for any length of time.
11. Do not operate the unit in areas with an ambient temperature higher than 38°C and a relative humidity of higher than 90% RH.
12. Pan's MUST be fully installed within the pan well, for the unit to work correctly.

13. The Pizza bench crumb pans and wire trays slot within the end brackets, located on top of the bench.

B) CLEANING

1. Disconnect the unit from the power supply before cleaning the unit.
2. Avoid using corrosive caustic or acidic solutions to clean the unit as this will lead to damage and possibly contaminate foods.
3. A mild detergent should be used to clean the unit and it should be used to clean the unit and it should be wiped with a clean damp cloth.
4. Clean the dust off the cooler fan and compressor every 3 months.

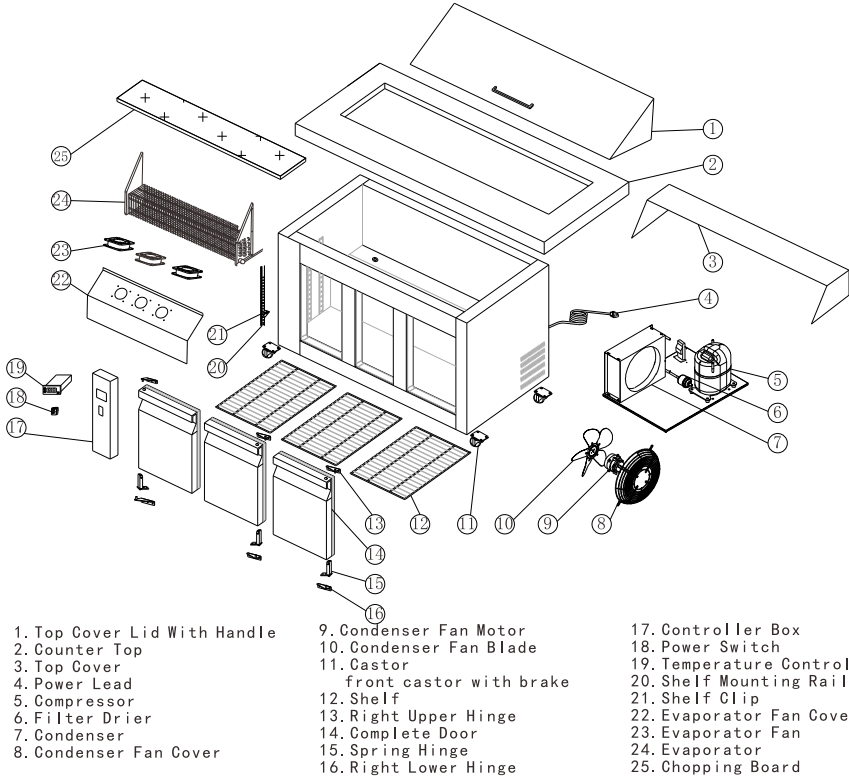
C) INCLUDED

- Instruction Manual
- Warranty Certificate
- Plastic coated wire shelf (quantity to suit model)
- Night cover for Pizza bench

D) SPECIFICATIONS

MODEL	DIMENSION(mm)	POWER	PANS
SLB/12	1200WX750DX1080H	240V:420W	6X1/3
SLB/15	1500WX750DX1080H	240V: 490W	7X1/3
SLB/18	1800WX750DX1080H	240V:505W	9X1/3
SLB/20	2000WX750DX1080H	240V:680W	10X1/3
SLB/24	2400WX750DX1080H	240V:920W	12X1/3

E) Exploded Drawings



F) SERVICE RECORD

F.H.E Services.

Phone: 1300 877 055

Email for Service:

services@fedservices.com.au

Email for Spares:

spares@fedservices.com.au