



SSPT1R-1, SSPT2R-1, SSPT2R6-1, SSPT3R-1,
MTPT1R-1, MTPT2R-1, MTPT2R6-1, MTPT3R-1, UR1R-1,
UR2R-1, UR2R6-1, UF1R-1, UF2R-1, UF2R6-1

PREP TABLES AND UNDERCOUNTER REFRIGERATION

INSTRUCTION MANUAL

1. Introduction

Carefully read the instructions and observe all the recommendations in this manual, which contains useful and detailed information about the equipment. By following these recommendations, you will experience the extended trouble-free operation of the equipment.

2. Manufacturer's Retained Rights and Responsibility

It is forbidden to reproduce, partially or totally, these instructions without the authorization of the manufacturer (**Supera**).

The manufacturer denies all responsibility to third parties in the event of:

- Non-observance of the warnings and instruction contained in the manual
- Non-observance of the technical parameters when using the equipment
- Unreasonable or wrongful utilization by untrained personnel
- Not conforming to local statutes
- Unauthorized modifications and/or repairs undertaken by non-trained or authorized personnel
- Utilization of non-original parts or accessories
- Exceptional occurrences
- Imprecise instructions contained for whatever reason in the current manual

The manufacturer reserves the right to introduce any modification deemed necessary without warning.

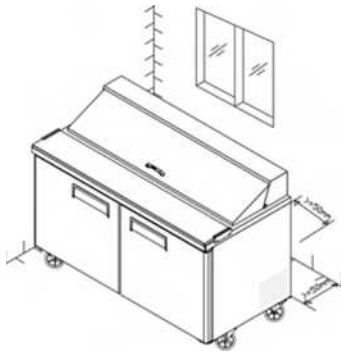
3. Transportation and Storage

The equipment is wrapped in absorbent material and secured on a wood pallet. These cabinets should be stored within a protected and covered environment at a temperature between $-25^{\circ}\text{C}/+55^{\circ}\text{C}$, with environmental humidity between 30-95%. Do not stack more than four items.

4. Commissioning

Carefully read the label on the equipment, do not cover for any reason, and replace them immediately if damaged. Do not remove protection or paneling that require the usage of tools.

4a. Positioning



Ensure that the space reserved for the equipment has the correct dimensions and is being properly utilized. After carefully unpacking the display case, remove the white PVC protective film and all of the manufacturer's material. Place the cabinet on a flat surface and level it by screwing and adjusting the leveling legs to ensure its efficient operation. The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage.

Do not move the cabinet by applying of pressure to the surface. If the device has been positioned horizontally (integral condensing unit). Wait two hours before activating it.

The equipment must not be installed near flammable materials, in the open air or exposed to rain. Keep distant from direct heat sources (radiators, direct lighting, etc.) and protect from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it integral or remote.

Non-observance of these specific conditions will detrimentally affect the cabinets.

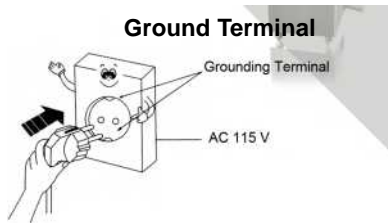
4b. Initial Cleaning



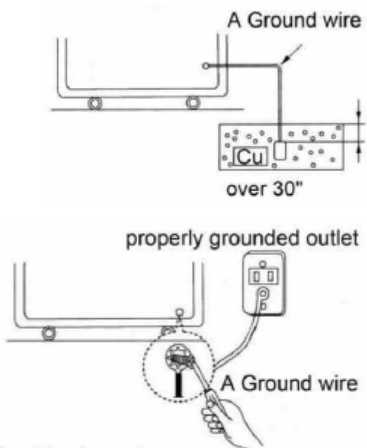
Before use, all parts of the cabinet should be cleaned. For the walls and all the internal parts, use an antibacterial detergent. For the plastic parts use a moistened cloth. Dry with a soft clean cloth and use little or no water.

Do not use harsh or abrasive solvents or detergents. During cleaning do not approach barehanded those parts which could cut (evaporator, condenser, etc.) and always use protective gloves.

4c. Electrical Connection



Check that the supply conforms to the requirements listed on the factory label and that it is provided with a fail-safe protection or automatic circuit breaker with an efficient ground connection.



Please have the table installed by a qualified person. Use an omnipolar switch as indicated in the safety regulations with a minimum clearance of 3 mm. If the cabinet has to be installed at some distance from the electrical source, ensure that it conforms to local regulations. Cabinets supplied with integral condensing units are provided with an appropriate plug fitted with a neutral and ground. The supply cord must be stretched taut (avoid coiling and superimposition).



It should not be in contact with liquids, water or heat sources, in the event of damage it must be replaced by qualified personnel. Always avoid the use of reducers or adapters.

4d. Connection to Drains

The defrost feature is automatic in all models with integral condensing units.

5. Technical Characteristics

5a. Noise and Vibration

The sound level of the equipment fitted with integral hermetic condensing unit does not exceed 70 dB; therefore it is not necessary to provide sound insulation. Under normal conditions the equipment does not generate vibrations that affect surroundings

5b. Possible Usages

Do not utilize the equipment to store medical supplies. The optimum operational temperatures are between +10°C /+4CTC with relative humidity within 55%. The possible applications are refrigeration, food preparation, and sale of salads, fruits, vegetables and cold dishes.

6. Usage

6a. Activation

Connect the power cord and adjust the thermostat.

6b. Storage of Foodstuffs

In order to obtain the best functioning of the case it is necessary to observe the following instructions:

- Place the merchandise into the unit only after it has reached the desired operating temperature given on the digital display
 - Do not place uncovered hot foods or liquids inside the unit
 - Package or protect foods when possible
- Do not limit the circulation of air inside the wall with superfluous obstacles
- Avoid frequent or prolonged openings of the door/drawers
 - Wait a few moments before reopening the door/drawer just after it has been closed
 - While stocking product, only open and fill a drawer one-at-a-time to eliminate the risk of over-balancing.

6c. Defrosting

6c.1 Defrost Timer

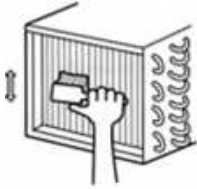
The defrost timer automatically defrosts four times in 24 hours. The timer will reset to the time of the initial first start-up.

7. Maintenance

7a. Periodic Cleaning

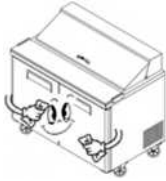
For hygienic reasons and improved performance, clean the interior at least once a week. Make sure to switch off the power supply before cleaning.

7b. Cleaning of Condenser



For improved performance clean the condenser at least once a month. Before beginning cleaning, turn off the equipment, and disconnect the plug. Close and protect the unit.

Unscrew, rotate and remove protective grill



- Remove the dust deposited on the front surface of the condenser using a brush and a vacuum cleaner to restore to previous condition.

7c. Period of Inactivity of Cabinet

During periods of inactivity, remove the products from the cabinet and then follow these directions:

- Remove the plug out from the outlet and carefully clean the unit as per periodic cleaning
- Cover the cabinet with a cloth that allows air circulation in the interior

8. Troubleshooting

Often, the malfunction of a unit is due to simple causes, which can easily be eliminated without contacting a technician. Therefore execute the following controls:

8a. If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket
- The supply cord is not damaged

8b. If the required temperature is not achieved, make sure that:

- The power switch is turned on
- The thermostat range is correctly regulated
- The cabinet is neither in the defrosting phase nor in the post-defrosting phase
- The evaporator is not covered with frost
- The condenser is not blocked with dust
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow
- The stored foods or other objects do not inhibit proper closing of the unit.
- The cabinet is not working in anomalous conditions (overloaded, loaded with hot food, or loaded in a way that prevents proper air circulation)

8c. If the cabinet leaks water, make sure that:

- The collecting container or the device for condensing water elimination is not damaged
- The discharge outlets are not blocked or obstructed
- The cabinet has been properly leveled

8d. If the cabinet is unacceptably noisy, make sure that:

- The frame does not have loose screws or bolts
- The cabinet has been installed in a stable position and correctly leveled

If, after all these controls, the malfunctioning continues, it is advisable to contact technical assistance at 866-953-3288. Be prepared to supply the following information: The model trade name and the serial number (both can be found on the technical data plate)

8e. Possible fire risks:

In case of fire, unplug the cabinet, if possible, and use a powder fire extinguisher.

9. Substitution of Parts

Before beginning any service or maintenance work, disconnect the cabinet from the electrical supply. Always fit original parts, which may be obtained from an authorized supplier.

10. Dismantling

The scrapping of the cabinet is required to be undertaken by a specialized company licensed by the local authorities, and observing local statutes. Polyurethane foaming material should be disposed according to local laws and statutes.

The cabinet consists of:

- Structure in steel plate
- Electrical components and cords
- Electrical compressor
- Plastic materials
- Refrigerant fluid, which must not be discharged into the atmosphere

ALL THE RESPONSIBILITY FOR THE FAILURE TO RESPECT THE EXISTING LOCAL STATUTES IS THE RESPONSIBILITY OF THE OWNER.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well being.

Technical Parameters

Product Type	Model Name	Prevention Class of Getting an Electric Shock	Power Supply (V/Hz/Ph)	Amps	Temperature Range (F)	Refrigerant	Dimensions (inches)	Net Weight (lb)
Sandwich/Salad Unit	SSPT1R-1	I	115/60/1	3.3	33 ~ 41	R134a	27.5" x 30.0" x 43.7"	199
Sandwich/Salad Unit	SSPT2R-1	I	115/60/1	5.1	33 ~ 41	R134a	48.2" x 30" x 43.7"	243
Sandwich/Salad Unit	SSPT2R6-1	I	115/60/1	5.1	33 ~ 41	R134a	60.2" x 30" x 43.7"	331
Sandwich/Salad Unit	SSPT3R-1	I	115/60/1	9.9	32 ~ 40	R134a	72.5" x 30" x 36.5"	348
Mega-Top Sandwich/Salad Unit	MTPT1R-1	I	115/60/1	3.3	33 ~ 41	R134a	27.5" x 34" x 46.6"	221
Mega-Top Sandwich/Salad Unit	MTPT2R-1	I	115/60/1	5.1	33 ~ 41	R134a	48.2" x 34" x 46.6"	265
Mega-Top Sandwich/Salad Unit	MTPT2R6-1	I	115/60/1	5.1	33 ~ 41	R134a	60.2" x 34" x 46.6"	353
Mega-Top Sandwich/Salad Unit	MTPT3R-1	I	115/60/1	9.9	32 ~ 40	R134a	72.5" x 33" x 38.25"	362
Undercounter Refrigerator	UR1R-1	I	115/60/1	2.5	33 ~ 40	R134a	27.5" x 30" x 36.6"	199
Undercounter Refrigerator	UR2R-1	I	115/60/1	3.6	33 ~ 40	R134a	48.2" x 30" x 36.6"	243
Undercounter Refrigerator	UR2R6-1	I	115/60/1	3.6	33 ~ 40	R134a	60.2" x 30" x 36.6"	298
Undercounter Freezer	UF1R-1	I	115/60/1	4.4	-8 ~ -1	R404a	27.5" x 30" x 36.6"	199
Undercounter Freezer	UF2R-1	I	115/60/1	6.5	-8 ~ -1	R404a	48.2" x 30" x 36.6"	243
Undercounter Freezer	UR2R6-1	I	115/60/1	6.5	-8 ~ -1	R404a	60.2" x 30" x 36.6"	298

LIMITED WARRANTY

SUPERA REFRIGERATION EQUIPMENT MODELS:

Reach-In Refrigerators & Freezers [R1R-1, R2R-1, R3R-1, F1R-1, F2R-1, F3R-1]

Undercounter Refrigerators & Freezers [UR1R-1, UR2R-1, UR2R6-1, UF1R-1, UF2R-1, UF2R6-1]

Sandwich/Salad Prep Tables, Mega-Top Prep Tables & Pizza Prep Tables [SSPT1R, SSPT2R-1, SSPT2R6-1, MTPT1R-1, MTPT2R-1, MTPT2R6-1, PPT1R-1, PPT2R-1, PPT3R-1]

Glass Door Merchandisers [G1M-12-B-1, G1M-12-W-1, G1M-16-B-1, G1M-16-W-1, G1M-23-B-1, G1M-23-W-1, G2M-SW-48-B-1, G2M-SW-48-W-1, G3M-70-B-1, G3M-70-W-1]

Claims: All claims for parts or labor must be made directly through **SUPERA, LLC**. All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to **SUPERA, LLC** along with above listed information. Failure to comply with warranty policies will result in voiding claims. Any service provided without authorization from Supera, LLC will not be covered by Supera, LLC.

Two-Year Parts & Labor Warranty: **SUPERA, LLC** warrants all new refrigerated components, the cabinet and all parts, to be free from defects in materials or workmanship, under normal and proper use and maintenance service as specified by **SUPERA, LLC** and upon proper installation (indoor building only) and start-up in accordance with the instruction packet supplied with each **SUPERA, LLC** unit. **SUPERA, LLC's** obligation under this warranty is limited to a period of two (2) years from the date of original purchase.

Any part, covered under this warranty that is determined by **SUPERA, LLC** to have been defective within two (2) years of original installation date is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include **ONLY** pre-authorized time and up to sixty miles of travel for the service company.

Additional Three-Year Compressor Warranty: In addition to the two (2) year warranty stated above, **SUPERA, LLC** warrants its hermetically sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years and three (3) months after purchase.

Compressor determined by **SUPERA, LLC** to have been defective within this extended period will, at **SUPERA, LLC's** discretion, 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 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 or and other electrical components, etcetera.

Compressor Warranty: The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R404A or R134a refrigerant and Polyol Ester lubricant. The Polyol Ester lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing. A620 copper drier or better is highly recommended.
3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.
4. When compressor is grounded, suction drier and 620 drier or better must be replaced.
5. Compressor must be obtained through **SUPERA, LLC**, unless otherwise specified in writing, through SUPERA, LLC's warranty department.

Not Covered Under This Warranty: **SUPERA, LLC's** sole obligation under this 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 those expressly covered by this warranty. Warranty does not cover service requests for free replacement and/or recall parts.

SUPERA, LLC HAS FINAL DESCRETION ON ALL WARRANTY REQUESTS. NO CONSEQUENTIAL DAMAGES. **SUPERA, LLC** IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, SERVICE TECHNICAN ERRORS, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE. WARRANTY IS NOT TRANSFERABLE. This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT. ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, ACTS OF GOD. SUPERA, LLC is not responsible for the repair or replacement of any parts that **SUPERA, LLC** determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of GOD. IMPROPER ELECTRICAL CONNECTIONS. SUPERA, LLC IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE; THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE TWO (2) YEAR PARTS & LABOR 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. Outside U.S. and Canada; This warranty does not apply, and **SUPERA, LLC** is not responsible for, any warranty claims made on products sold or used outside the continent of the United States and Canada. Installation in a residential application will void all warranties.

Supera Customer Care Toll-Free Service Line:
1-866-953-3288

For additional product and warranty information,
please visit our website at:
www.SuperaCo.com

