

INSTRUCTION MANUAL KBP PREP TABLE





INSTRUCTION MANUAL KBP PREP TABLES SELF CONTAINED AND REMOTE MODELS

BLU TECHNOLOGY PREP TABLES

Kairak BLU refrigeration prep tables are designed to provide consistent, uniform cooling to each individual pan and prevent food spoilage. This new system provides inclined walls for trouble-free reach to food pans while keeping the chiller plates as close to the food pans for efficient heat transfer. Our NSF7 approved BLU pan chilling system ensures condiments for salads, pizzas, and sandwiches always stay fresh without the need for fans, blower coils or other refrigeration enhancing components.

Standard features on the KBP models include stainless steel construction (galvanized back) LED temperature display, hinged night cover, 6-inch casters, white polyethylene cutting board and wire shelves.

The KBP models are available as self-contained or remote installations. Available options include stainless steel back panel, 2 drawer and 3 drawer modules, tray slides, 6 inch legs, 4 inch casters, multiple depth pan opening, door or drawer locks and optional door hinging.

REMOTE REFRIGERATION & BLU

Kairak is committed to producing environmentally friendly and sustainable product offerings without sacrificing quality or reliability, Kairak's Remote Refrigeration System assures customers maximum energy savings and a substantially smaller environmental footprint.

"For proper operation of remote equipment, Kairak recommends all remote glycol racks to provide a constant supply of 20°F glycol without any interruption in prescribed flow or capacity. The glycol supply temperature should operate with a +2°F differential. Every three (3) hours, the glycol temperature must elevate to +35°F for thirty (30) minutes to shed frost from the chiller plate surface. After the thirty minute duration, the glycol temperature should resume 20°F+2°F operation. Flow rates for all Kairak equipment are noted in their respective specification documents. Temperature and flow rate values may need to be adjusted depending on site conditions. Contact factory before making any adjustments."

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1. THE SERIAL TAG

The serial tag is a permanently affixed label on which is recorded vital electrical and refrigeration data about your Kairak product, such as the model and serial number. The tag is located inside the storage cabinet on all standard KBP model refrigerated units. Prior to installation, test the electrical service to assure that it agrees with the specifications of the equipment marked on the serial tag.

READING THE SERIAL TAG

	R	4		4401 Blue Mound Rd. Ft. Worth, TX 76106 800-825-8220	
MODEL: MODELO: MODELE:	KBD-59I	3			
S/N:	K	99597F	15	SCAN FOR SERVICE INFO	
REFF	RIGERANT	REFRIGERAN	TE / RÉFRIG	ÉRANT	
SYS1 (REFM):	GLYCOL	7 gal	28.35	L (28,35 L)	
Hi Press. (PRESH):		40 psi	0.28 MP	a (0,28 MPa)	
Lo Press. (PRESL):		20 psi	0.14 MP	a (0,14 MPa)	
SYS2 (REFA):	7				
Hi Press. (PRESH):					
Lo Press. (PRESL):					
Input Power (ELIN) - FOR INDOOR USE ONLY					
	V Hz	~	0 A ((0,00 A)	
CONFORMS TO UL STD. 471 UL STD. 471 CERT. TO CAN/CSA Intertek STD. C22.2 NO.120		(COMPONENT CERTIFIED TO ANSUME 7		
.*					
Device/Part Number KBD059-3-2	er:	Device/Part	Notes:	r.	
COMPONENTS / COMPOSANTS / COMPONENTES					
COMP AMPS:				LIGHT WATTS:	
COND FAN AMPS:	CTRL AMPS:				
DEF HTR AMPS:			B/TM	CE HTR AMPS:	
DOOR HTR AMPS:			MIN CIR	CUIT IN AMPS:	
EVAP FAN AMPS:	IV	IAX OVR. CUR	RENT PROT	ECTION AMPS:	
	370-60297-00 REV.B 11/21/14			97-00 REV.B 11/21/14	

KAIRAK

2. RECEIPT INSPECTION

All Kairak products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit.

Carefully inspect your Kairak unit for damage during delivery. If damage is detected, you should save all crating materials and make note on the carrier's Bill of Lading describing the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact the respective carrier and file a freight claim. There is a fifteen (15) day limit to file freight damage with the carrier. Under no condition may a damaged unit be returned to Kairak without first obtaining written permission (return authorization). You may contact Kairak customer care at (800) 833-1106.

3. INSTALLATION

3A - UNPACKING

Inspect equipment for shipping damage prior to installation. If shipping damage is found, save the packing materials and contact the carrier within 5 days of delivery.

Some components are packed and shipped inside the lower storage cabinet to avoid damage during shipment. Remove these items from the cabinet and remove packing materials. See "Installing Loose Parts" for instructions. If unit is equipped with shelves, cut and remove the plastic ties holding the shelves in place.

3B - LOCATING THE EQUIPMENT

Prep table models of lengths above 36" can be installed with no clearance at the back and sides of the units. Units 36" or shorter have a rear mount compressor and require a minimum clearance of 3 inches at the back and sides of the unit. This allows for sufficient air circulation of the condensing unit. Failure to provide adequate ventilation may cause severe compressor damage, and will void warranty.

3. INSTALLATION (CONTINUED)

3C - INSTALLING LOOSE PARTS

Place cutting board so that holes in cutting board line up with pins on the counter top. (See Fig. 1)



3. INSTALLATION (CONTINUED)

3D - INSTALLING LOOSE PARTS: COMPRESSOR FILTER

Remove louvered panel by lifting up and pulling out entire panel. Slide the filter into the tracks located below the compressor compartment. Be careful not to catch the filter on sharp edges when installing. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening. (See Fig. 2)





4. STARTUP INSTRUCTIONS

RECEIVING UNIT

- 1. Uncrate the unit.
- 2. Check to make sure unit is in tact; no visible freight damage including dents, dings, scratches, missing parts. If you notice any damage to your unit, please call (800) 833-1106.

BEFORE TURNING UNIT ON

- 1. Look in refrigerated base compartment, remove filter.
- 2. Remove louvered panel over compressor compartment.
- 3. Insert filter in channels located under the compressor compartment area.



FIG. 3

- 4. On back side of the unit, remove the access panel that covers the compressor compartment. This is your glycol system. (See Fig. 3) The glycol used is a non-toxic food grade (propylene) glycol.
- 5. Check fill tank level (small plastic tank). A small amount of glycol may spill from tank during shipment. Prior to startup, tank should be approximately 1/2 full. Add 35% Propylene Glycol if necessary.
- 6. Next, inspect the two insulated hoses located in the back of the compressor compartment. For proper circulation, the hoses must be free of kinks.
- 7. Reattach access panel.
- 8. Cut zip-tie securing electrical cord and plug cord into wall socket.



4. STARTUP INSTRUCTIONS (CONT.)

START UP PROCEDURE

- 1. Ensure doors to refrigerated base are closed and night cover is lowered to cover pan chiller top.
- 2. On the front side of the unit in the compressor compartment area, flip the main power switch ON.
- 3. Replace louver panel to cover opening of compressor compartment.
- 4. Observe the blue LED Temperature Display located just above the louver panel. (See Fig. 4)
- 5. At start-up, the readout will read H1. This signifies that the temperature is above normal operating range. The reading will alternate every 5 seconds, displaying the refrigerated cabinet temperature and the glycol liquid temperature.
- 6. When the liquid temperature cools to 30°F, the unit is ready to go!



FIG. 4

4A - REFRIGERATION LINES

WARNING: GAS REFRIGERATION LINES IN CONDENSING UNIT AREA ARE SHIPPED UNDER PRESSURE

5. ELECTRICAL CONNECTIONS

Refer to the wiring diagram shipped with the unit located inside the compressor compartment or on the back of the unit.

CORD CONNECTED UNITS (Self-contained models)

Plug the unit into a properly sized outlet. See serial tag located inside storage cabinet for circuit sizing.

WARNING: THIS MACHINE IS PROVIDED WITH A THREE-PRONGED GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN.

PERMANENTLY WIRED UNITS (Remote models)

A junction box located on back of the machine near bottom is provided for electrical field connections. See wiring diagram shipped with unit on the back of the unit for electrical ratings.

6. PRESTART CHECKS

6A - CONTROL/TEMPERATURE SETTINGS

BLU Prep Tables are designed with four optional (factory pre-set) temperature settings. All temperature settings can be adjusted only by an Authorized Kairak Service Agent. The LED Display is located above the compressor compartment, with a blue light indicating which cooling zone is activated.

These set temperatures are based on information provided by "customer" and or "purchasing channel" i.e. food equipment broker to Kairak. Although Kairak Prep Tables are tested at factory before shipment, there are variables that can affect cooling performance of unit.

- Ambient Temperature
- Humidity Level
- Air stream patterns
- Over-shelves/Heat lamps
- Product temperature prior to loading into refrigerated pan chiller well
- Surrounding equipment

6. PRESTART CHECKS (CONT.)



6B - REMOVING FOOD PRODUCT AT NIGHT

If system runs only during normal working hours and food needs to be removed from Pan Chiller at night, simply close the night cover after removing food pans. This will improve energy efficiency during overnight hours. If ALL food is removed from unit (pan chiller and refrigerated base both empty), flip the ON/OFF switch to shut down entire unit. To turn unit back on, flip switch ON. If you are storing product in the refrigerated storage base but not in the pan chiller make sure you cover pan chiller section with provided night cover to prevent refrigeration from escaping.

6C - LEAVING FOOD PRODUCT IN THROUGHOUT THE NIGHT (RECOMMENDED)

This unit is preset at factory and does not require periodic shutdowns for defrost cycle. This upgraded BLU refrigeration system eliminates the operational burden of removing food pans prior to the defrost period or for overnight storage. No defrost cycle means that food can be consistently cooled 100% of the time, day or night. Plastic wrap should be placed over exposed food prior to closing the night cover to help prevent condensation from getting into the food. **The night cover must be closed if food is being left in the pan chillers overnight.**

7. OPERATION

7A - PAN CHILLER

To insure proper food temperatures are maintained in exposed insert pans, the following conditions are recommended.

- 1. All food brought to line must be at 41°F.
- 2. No direct air blowing on food product from other equipment in the kitchen (max air velocity 50 FPM)
- 3. Room ambient temperatures of 86° or less around working area of Pan Chiller.
- 4. All shelving mounted over insert pans (with heated equipment above it) must be insulated. No line of sight from radiant heat sources to insert pans.
- 5. Occasional stirring of certain foods may be required in order to maintain consistent temperatures.
- 6. Some food products chill faster than others i.e., lettuce, dried tomatoes, etc.
- 7. For remote refrigerators with pan chiller systems, it is imperative that the existing refrigeration equipment be sized properly and in good working condition.
- 8. Kairak recommends specified pans for optimum performance.

7B - LOWER STORAGE CABINET

The lower storage cabinet is designed to maintain temperature between 33°F and 40°F. If the base is overloaded with warm food products, a certain amount of time is required to remove heat from items before operating temperatures can be maintained. The system is only designed for storage of refrigerated product. Frequently opening the doors or drawers will increase the temperature in the cabinet and will require a certain amount of time to recover.

7C - SHUTDOWN FOR EXTENDED PERIODS

If the prep table and lower storage cabinet are not to be used for an extended period of time, disconnect the electrical power supply and open the doors (or drawers) to the lower storage cabinet. As soon as the divided bars and the cabinet have warmed to room temperature, wipe out the pan chiller cavity and base interior.

8. MAINTENANCE PROCEDURES

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.

8A - CLEANING LOWER STORAGE CABINET

Use warm, soapy water to clean lower storage cabinet and doors. NEVER use cleaners containing grit, abrasive materials, bleach or harsh chemicals. Rinse thoroughly and dry with a clean soft cloth. Always rub in the same direction as the grain pattern on the stainless steel.

To clean the inside of the lower storage cabinet, remove wire shelves. All wire shelves are adjustable and can be easily removed. Clean shelving in a sink. If shelf clips have been removed, make sure the four clips per shelf are at same height in pilaster. The shelf clips have a small projection on top which holds the shelf in position and prevents it from slipping forwards. The clip must be "snapped" in place by squeezing clip together and inserting into slot in pilaster keyhole. (See Fig. 5)



If equipped with tray slides, the tray slides can be removed by lifting up on the front of the tray slide assembly to allow the front tray slide frame to clear the bottom of the door opening, then pull the frame assembly out. (See Fig. 6)





8. MAINTENANCE PROCEDURES (CONT.)

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.

8A - CLEANING LOWER STORAGE CABINET (CONTINUED)

If equipped with drawers, remove the drawers from the drawer frame module. The drawer frame module can be removed by loosening the black clamping knob on the Cross Rail Locks and Liner Locks. Pull the Cross Rail Locks toward the center of the drawer frame module and allow the Liner Locks to drop away from the top of the liner. The entire frame assembly is now free to slide out of cabinet. (See Figs. 7 & 8)







FIG. 8

8. MAINTENANCE PROCEDURES (CONT.)

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.

8B - CLEANING PAN CHILLER

Use a soft cloth or sponge to clean the pan chiller. There is one drain located in the pan chiller, provided for condensate run-off. Drain must be cleared/cleaned regularly for proper operation. Drains should be cleaned a minimum of once a month.

The drain in the pan chiller compartment is typically located above the louvered compressor compartment. A removable screen has been provided to prevent the drain from clogging. (See Fig. 9) Clear drain of dirt and debris so that condensate can flow freely.

If drain is piped to floor sink, pan chiller may be flushed with clean water & mild detergents. Do not leave standing water in pan chiller.



FIG. 9

8. MAINTENANCE PROCEDURES (CONT.)

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING ANY PARTS ON THE UNIT.

8C - CLEANING CONDENSING UNIT

The condensing unit coil and filter must be cleaned regularly on self-contained models for optimal performance. The operating environment will affect the required frequency of cleaning. However, both should be cleaned a minimum of once every three months. Air must be able to freely circulate through the condenser. Unit performance and operating efficiency are significantly affected by the amount of air passing through the condenser. Condenser fins that are clogged with dirt and debris greatly reduce airflow and removal of heat. Failure to keep the coil fins and the air filter clean may cause premature compressor failure, which will not be covered by warranty. (On models that contain filters, operating unit without filter will void warranty).

Models 42 through 120: The condensing unit is located behind the louvered panel in the compressor compartment. Remove louvered panel by pulling on the bottom then lifting up and out. Remove rear access panel located in the back of unit. A phillips head screwdriver is required to remove rear access panel. Carefully clean dirt and lint from the condenser coil using a vacuum cleaner or soft brush; do not use a wire brush.

8D - CLEANING AIR FILTER

The filter is located behind the louvered panel, below the condensing unit in the compressor compartment. Remove filter by carefully sliding out of the tracks. Carefully clean with vacuum or rinse with hot water exercising care not to bend or damage filter frame. Replace filter by carefully sliding it into the tracks. Replace louvered panel by installing top of panel into track and pushing in the bottom so that the locking clips fit inside the opening. Replace rear access panel. Reconnect electrical supply.

Replacement filters are available through Kairak Parts and Service Department at 800-833-1106.

8E - CLEANING EVAPORATOR COILS

Evaporator coils should be cleaned every six (6) months for optimal performance.

The evaporator coils are located in the storage cabinet behind the coil can cover. With a phillips head screwdriver, remove four screws and take off cover. Clean evaporator coils with a vacuum cleaner or soft brush, do not use a wire brush. Replace coil can cover. Reconnect electrical supply.

9. TROUBLESHOOTING GUIDE

SYMPTOM	POSSIBLE CAUSE	RECOMMENDED ACTION
1. Unit doesn't run	No power to unit	 Plug in unit and check circuit breaker
	 Main power switch in OFF position 	 Remove louver panel, reach inside compressor compartment and flip switch to ON position
2. Cabinet not maintaining temp (base cabinet warmer than 41°F)	 Base cabinet overloaded with warm food product (food temperature above 41°F) 	 Remove warm food product and replace with properly chilled product (food must be colder than 41°F before placement into base cabinet)
	 Door gasket not sealing properly 	 Replace door gasket
	 Air filter dirty 	 Clean or replace air filter
	 Condenser coil dirty 	► Clean coil
	 Inadequate air circulation due to product loading 	 Shift pans/boxes to create clearance for air circulation
	 Circulation fan faulty 	 Check fan connections and replace fan if necessary
3. Prep top not maintain- ing temp (cvbvcvvvvv (liquid temp) warmer than 35°F)	 Prep top overloaded with warm food product (food temperature above 41°F) 	 Remove warm food product and replace with properly chilled product (food must be colder than 41°F before placement into prep top)
4. Chiller plates are coated in water and/or ice (thin layer)	Normal operation	 No action required. Condensation on the chiller plates will occur in most kitchen environments. Occasionally, a thin layer of ice may develop for a short period of time
5. Chiller plates develop thick (1/8" or more) layer of ice	 Control board set below standard factory settings 	 Adjust control board to factory settings
	 Excessive compressor runtime 	 Clean filter and clean condenser coil if necessary
6. Pans don't fit in prep top	 Incorrect pan model 	 Check model specs for a list of compatible pans
7. Clear water is dripping from unit	 Catch pan is overflowing or missing 	• Clean and replace catch pan in channel located underneath the prep table base, ensuring that the pan reaches the drain lines in the back of the cabinet.

SERVICE

For additional information, contact Kairak Parts and Service Department: (800) 833-1106.

10. TIPS

HOW TO ENSURE LONG LIFE AND GREAT PERFORMANCE IN KAIRAK PREP TABLES

- 1. Make certain air intake filters below condensing unit are cleaned or replaced regularly. Depending on the kitchen environment, this may be monthly or quarterly procedure.
- 2. Keep drain strainers clean and in place.
- 3. Please make sure that compressor area covers are in place at ALL times.
- 4. Do not store anything in the compressor area.
- 5. Do not use sharp utensils to clean the gaskets. Wiping them down daily ensures easy cleaning.
- 6. Make certain that casters get wiped down regularly, if they get clogged with grease, the will eventually "flat spot" and fail.
- 7. Units 36" and shorter have a rear mount compressor and should not be pushed against a wall. These units should have a minimum clearance on both sides of at least 3". They breathe from the rear and need all the air they can get!
- 8. Do not place trash receptacles or any other "solid" object in front of compressor areas; air flow is needed for proper breathing.
- 9. Be aware of condensate evaporator (some models) and plug underneath unit, particularly when mopping or sweeping. Also make sure plug is fully sealed.
- 10. Evaporator coils in bases should be cleaned every 6 months. Unplug unit or disconnect power, then access by removing the 4 Phillips head screws on the rear access cover and remove cover. Clean with vacuum cleaner or soft brush.
- 11. Beware of conditions that hinder cooler operation. Items such as shelving with heat lamps above refrigerated rail and adjacent cooking equipment may radiate heat which could hinder the refrigerator performance. Airflow over open insert pans, typically from a ventilation system, may dramatically increase food temperature in insert pans. These elements should be minimized to ensure proper holding temps.
- 12. Carefully monitor food temps. Food must be below 41°F before inserting into Kairak Prep Tables.

11. PREP TABLE REGISTRATION INFO

KAIRAK PRODUCT REGISTRATION INFO

Please log onto <u>www.Kairak.com/BLU/Registration</u> to register your BLU Prep Table.

12. WARRANTIES

Kairak's warranty coverage warrants that Kairak-branded products are free of defects in materials and factory workmanship. The following applies to all Kairak Model and Serial numbers.

Kairak's warranty is extended only to the original purchaser and shall not apply to any failures resulting from damage in transit, improper installation, alteration, normal wear, misuse, abuse, improper voltage, accident or negligence. The warranty excludes; T-stat adjustments, time clock adjustments, gaskets, cutting boards, filters, clogged drains, ice build-up with no mechanical failures, and the loss of contamination of food due to mechanical or electrical failure. Warranty does not apply outside the United States.

In order to be covered under this warranty, prior authorization to perform the necessary and appropriate service must be obtained from the factory. Model and Serial number must be provided at the time of service request. Kairak does not assume responsibility for any expenses, including labor, parts or travel expenses incurred without such prior authorization. Kairak shall not be liable, whether in contract or in tort or under any other legal theory for loss of use, revenue or profit, substitute use or performance, incidental, indirect or special and/or consequential damages, loss of refrigerant or for any other loss or cost of similar type. Such related charges will be back charged to the responsible party. The decision of the Kairak Service and Warranty, as to whether a defect is within the terms of this warranty shall be final.

Failure to object or provision contained in a customer's purchase order or other communication shall not be deemed as a waiver of terms or conditions of their warranty, nor shall it be considered acceptance of such provisions. This warranty supersedes and is in lieu of all other warranties, expressed or implied and of other obligations of liabilities, on the part of Kairak.

In case of freight damage, do not refuse shipment, but call agent's attention to its condition, making careful note of the details on freight bill before freight charges are paid. File claim for damages with freight agent immediately.

BLU FIXTURES manufactured by Kairak hold a 3-year parts and labor warranty. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first three years, 30 days from the ship date. After the first three years, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period. BLU remote Fixtures are designed to operate with Kairak remote systems only. Violation of these terms will void all warranty.

REFRIGERANT FIXTURES manufactured by Kairak hold a 1-year parts and labor warranty. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first year, 30 days from the ship date. After the first year, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period.

REMOTE SYSTEMS manufactured by Kairak hold a 1-year parts and 90-day labor warranty on the remote system, with an option to purchase 1-year labor warranty at the time of purchase order receipt. This warranty does not apply to motors, switches, controls, accessories or parts manufactured by others and purchased by Kairak, unless the manufacturer warranties the same to Kairak. Kairak holds a 5-year compressor warranty, with a one-time compressor only replacement after the first year. Kairak will warranty the labor to replace the compressor for the first year, 30 days from the ship date. After the first year, labor, tax, shipping and miscellaneous parts will not be included. Please contact our warranty department for compressor replacement procedures during the warranty period.

TO REQUEST AUTHORIZED SERVICE, CALL THE KAIRAK SERVICE AND WARRANTY HOTLINE: (800) 833-1106. After-hour requests must be urgent in nature and documented with Kairak's after-hours service line prior to service being performed. Kairak is responsible for straight time only, unless otherwise approved by the warranty department.

NOTES



KAIRAK. 4401 Blue Mound Rd., Fort Worth, TX 76106 | Phone: (714) 870-8661, Web: www.kairak.com