

Director's Choice® Cold Food Unit

Retain this manual
for future reference.

OPERATIONS MANUAL & INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

OPERATION FOR MECHANICAL COLD PANS

All units come equipped with 110V, 60 cycle, single phase refrigeration units. The unit is ready to operate as soon as it is plugged in. However, we do recommend that the unit be plugged in and allowed to cool for approximately 30 minutes before using. The unit has been pretested and set for proper operation. The thermostat has been set from 35° to 40°F.

1. Connect unit to proper power source (120V AC, 60Hz, 15A, single-phase).
2. Turn unit on.
3. With ambient room temperature of 75°F, allow 60 - 90 minutes before loading with food. This allows interior to cool down to the correct storage temperature. The thermostat is preset at the factory to maintain an average interior temperature of 38°F.

MAINTENANCE FOR MECHANICAL COLD PANS

Proper cleaning of the unit is required. When rubbing or scouring, always move gently in the direction of the polish lines (grains). A Scotch-Brite™ general purpose pad may be used. DO NOT USE STEEL WOOL. Clean condenser coil regularly. Defrost unit whenever 1/2" of ice forms on inner liner. Keep well ventilated.

MAINTENANCE FOR ICED COLD PANS

Proper cleaning of the unit is required. When rubbing or scouring, always move gently in the direction of the polish lines (grains). A Scotch-Brite™ general purpose pad may be used. DO NOT USE STEEL WOOL.

MAINTENANCE FOR LAMINATES

Laminate surfaces may be cleaned with warm water and mild soaps. Non-abrasive cleaners may also be used. Cleaning products containing bleaching agents should not be used. Large quantities of these agents or extended periods of time can cause discoloration.

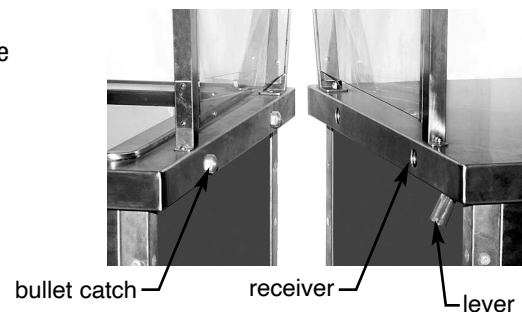
CAUTION:

1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
2. Do not immerse unit in water.
3. All repairs should be done by an authorized service center.
4. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect supply to the unit.

DOCKING DEVICE

The device is comprised of two sub-assemblies: a male bullet catch and a female receiver with a locking plate.

1. Align the units so that the bullet catch and receivers line up.
2. Pull the lever and push the two units together so that the bullet catch is pushed all the way into the receiver.
3. Release the lever and the two units are now securely docked together.
4. To release the two units, pull the lever and slowly pull the two units apart. Release the lever and now your units are separate.

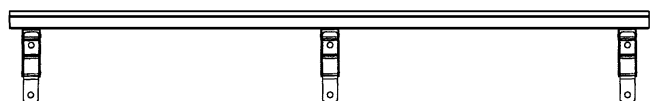
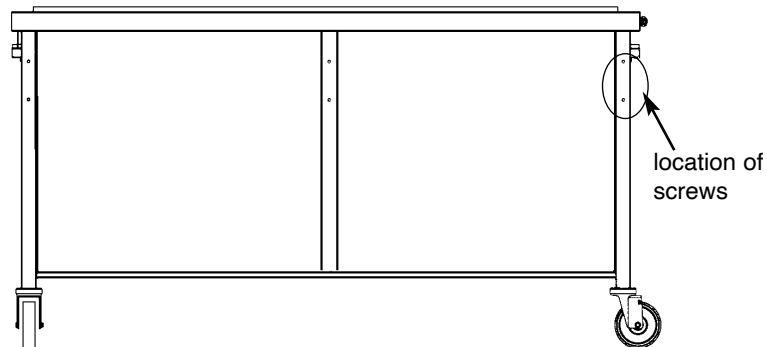


EG9998 Revised 09/23

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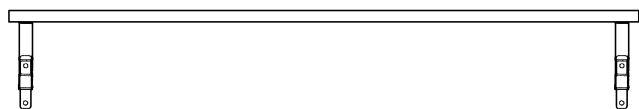
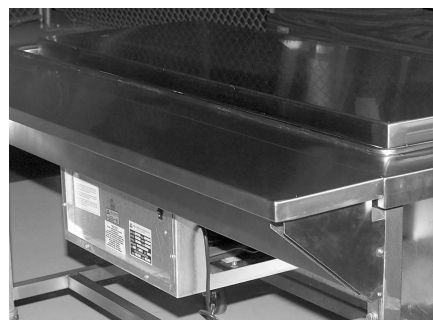
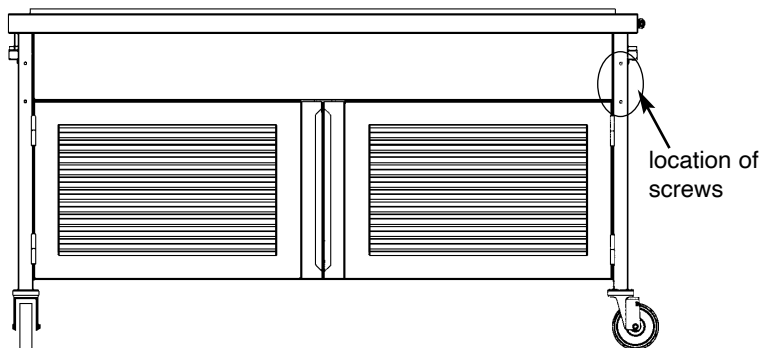
ASSEMBLY INSTRUCTIONS

Tray Slides



1. Remove screws from the front of the unit.
2. Hold tray slide up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure tray slide is securely mounted on unit.

Work Shelves



1. Remove screws from the front of the unit.
2. Hold work shelf up to unit and align the holes with the predrilled screw holes in the unit.
3. Tighten screws and make sure work shelf is securely mounted on unit.