

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the holding display station. Sections 1, 2, and 3 should be read, and all instructions followed before operating the cabinet.

This section contains an explanation of all controls and components and information on operating procedures and daily maintenance.

3-2. OPERATING CONTROLS & COMPONENTS



ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
1	French Fry Envelope Dispenser	7	Tong Hooks
2	Power Switch	8	Time Card Holders
3	Timer Controls	9	Cold Well
4	French Fry Well	10	Plastic Bag Holders
5	Hot Well	11	Storage Bins
6	Packaging Shelves & Dividers	12	Removeable Center Wall
		13	Optional Cutting Board (magnetic)

3-3. START-UP

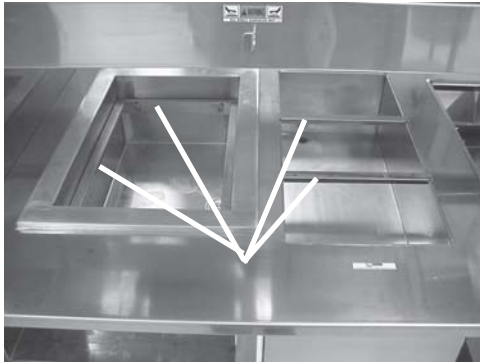


Figure 1

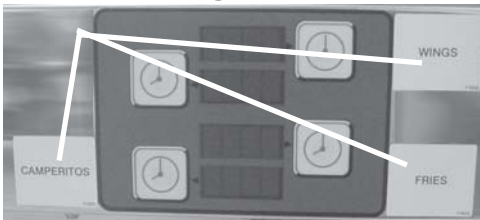


Figure 2

3-4. OPERATION WITH PRODUCT

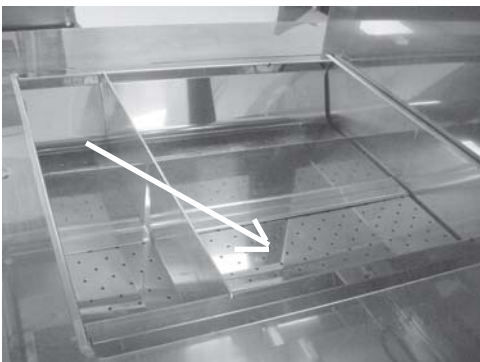





Figure 3


NOTICE

Before using the holding display station, the unit should be thoroughly cleaned as described in the Cleaning Procedures Section of this manual.

1. Remove any pans from the hot well (center well) and put approximately 1-1/2" (38 mm) of hot water in the well.
2. Move the power switch to the ON position and wait about 30 minutes before adding any product to the unit, to allow the unit to obtain good holding temperatures in the hot and cold wells.
3. Place the pan supports in the hot and cold wells. Figure 1.
4. Locate the magnetic menu strips (shipped with the unit) and place them to the sides of the timers as desired. Figure 2.

1. Once unit is ready for product, place pans of product in the hot and cold wells.
2. When french fries are placed into the french fry well, press the appropriate , based upon the placement of the french fries, in the divided well.


For example, if french fries are placed in the right side of the well (see photo at left), press a  on the right side of the controls (see control photo below). The time left on this batch of french fries shows in top display, if either  is pressed.

Before adding more fries on the same side, use the cross divider and push the remaining fries to the customer side of the well. Press either  on the right side of the controls and time remaining on freshest french fries shows on the bottom display. Once the top timer is stopped or times out, the time remaining in the bottom display moves to the top display.




3-4. OPERATION WITH PRODUCT (Continued)

NOTICE

To stop a timer, press and hold .

At a preset time, the timer beeps and shows “droP”, indicating to fry a new batch of french fries.

3. When placing Camperitos or wings on the top shelf, press the appropriate . The timers operate the same as the french fry timers, described in step 2.

NOTICE

When adding fresh product to product already on the shelf, make sure the freshest product is on the control side of the unit, and the remaining product is moved to the customer side. The top timer display shows the remaining product time, and the bottom display shows the freshest product time.

3-5. SHUT DOWN AND CLEANUP

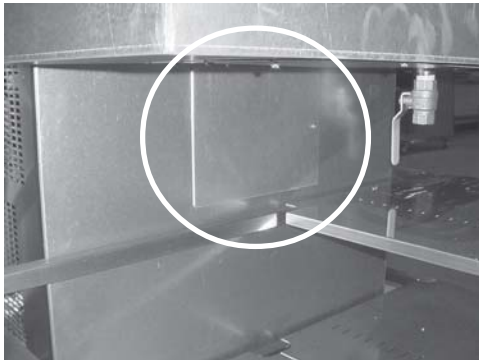


Figure 4

Daily:

1. Turn power switch to off.
2. Allow unit to cool before cleaning
3. Remove pans, pan supports and pan covers, and clean with soap and water at sink.
4. Set a shallow pan under the hot well drain and drain all water from the hot well. Figure 3. If the lime buildup is excessive, a liquid chemical lime remover may help to remove lime in the bottom of the hot well.

NOTICE

If the cold well has an accumulation of water in it, it can be drained by removing the access panel on the side of the unit. See Figure 4.

5. Clean all surfaces with a soft cloth, soap, and water.

CAUTION

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.

Do not spray the unit with water, such as, with a water jet, or power washer. Failure to follow this caution could cause component failure.

3-5. SHUT DOWN AND CLEAN UP (Continued)



Figure 5

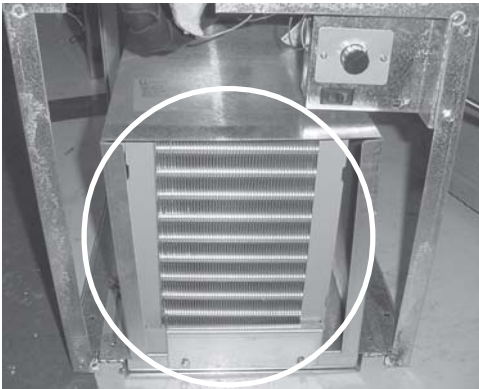


Figure 6

Monthly - Clean Condenser Coil:

CAUTION

To avoid damage to the compressor, clean the condenser coil once a month. The condenser coil must remain clean to assure proper airflow and heat transfer for the compressor.

1. Turn power switch to off.
2. Using a Phillips's head screwdriver, remove the front (customer side), stainless steel panel. Figure 5.
3. Clean the slots in the panel with vacuum cleaner and wand attachment, or use warm, soapy water and a brush, if panel is greasy.
4. Clean the condenser coil (Figure 6) with an approved coil cleaner, and/or vacuum cleaner and brush.

CAUTION

To avoid damage to the condenser coil, brush coil in direction of fins. Do not use sharp utensils.

5. Clean all fan blades.
6. Replace front, stainless steel panel.

3-6. LIGHT BULB REPLACEMENT



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

Light bulbs and glass may be hot. Severe burns could result.



Figure 7

1. Carefully remove the old bulb and discard.
2. Visually inspect socket to ensure there is no debris or damage that may impede bulb installation.
3. Install the replacement bulb (130V-90W). Tighten using a gentle pressure.



To help prevent a short bulb life:

- *Do not over-tighten the bulb. Over-tightening will damage the contact end of the bulb and compress the contact tab in the socket.*
- *Do not install the bulb with the power on. During normal operation, the socket is exposed to various food related agents, such as moisture and grease. When installing a new bulb with the power on, the spark that occurs when the bulb contact touches the socket, places a deposit on the bottom of the bulb. This deposit results in a higher amp draw and shorter bulb life.*