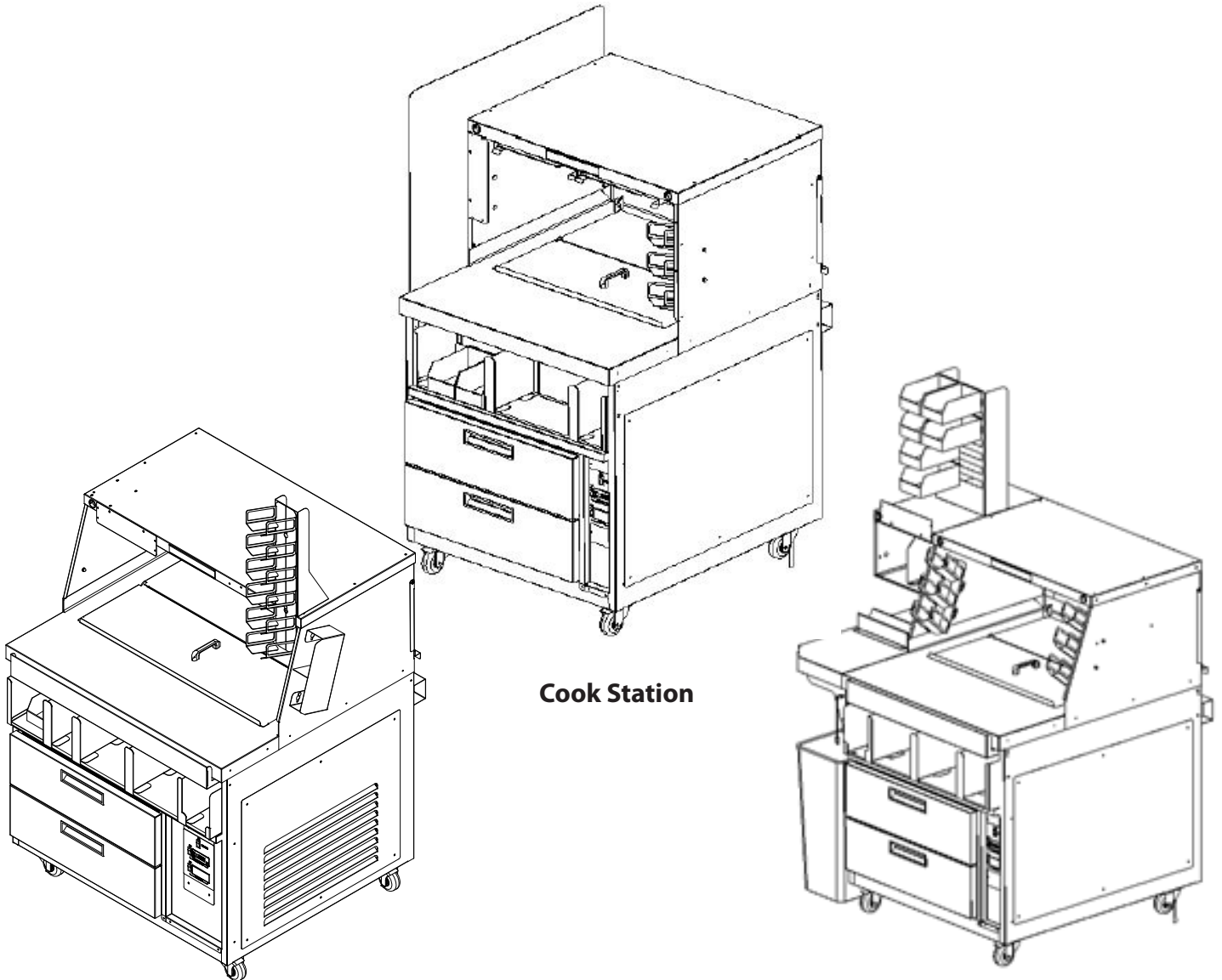




Your Solutions Partner

# Installation and Operation Manual

## Sandwich Production Station



38" Assembly Station

Cook Station

32" Assembly Station



Store Manual Retain for Future Reference



**CAUTION:** Please read this manual completely before attempting to install, operate or service this equipment



**WARNING for CA residents:** go to [www.dukemfg.com/prop65](http://www.dukemfg.com/prop65) for prop 65 warning

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P/N 229055  
Rev K 04/15/2021

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**Store Manager Retain for Future Reference**



## IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.



**Indicates a hazardous situation which, if not avoided, could result in death or serious injury.**



**Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.**



**Indicates Important Information**



**Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.**



**Indicates hot surface which, if not avoided, could result in minor or moderate injury.**



**Electrical shock hazard. Do not wash with water jet or hose.**

***In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.***

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to remove or disconnect the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals in this equipment.
- Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel and plastic surfaces.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment shall be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- If the supply cord is damaged, it must be replaced by a special cord assembly available from Duke Manufacturing Co. or its service agent.

***Note: Refer to the specifications data plate when ordering or replacing a cord set.***

***The following warnings and cautions appear throughout this manual and shall be carefully observed.***

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- The unit shall be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with dedicated electrical lines, protected by fuses or circuit breaker of the proper rating, in accordance with all applicable regulations.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- CAUTION: Never use a high-pressure water wash for this cleaning procedure as water can damage electrical components

## TOOLS REQUIRED - NOT INCLUDED



#2 Phillips Screw Driver



3/8" Nut Driver - or Equivalent

## INSTALLATION

### Cook Station

#### CAUTION

Heat shield should always be installed on the side of the cabinet next to any oven.

Heat Shield, Bump Bar & Wrapper Holders

#### STEP 1

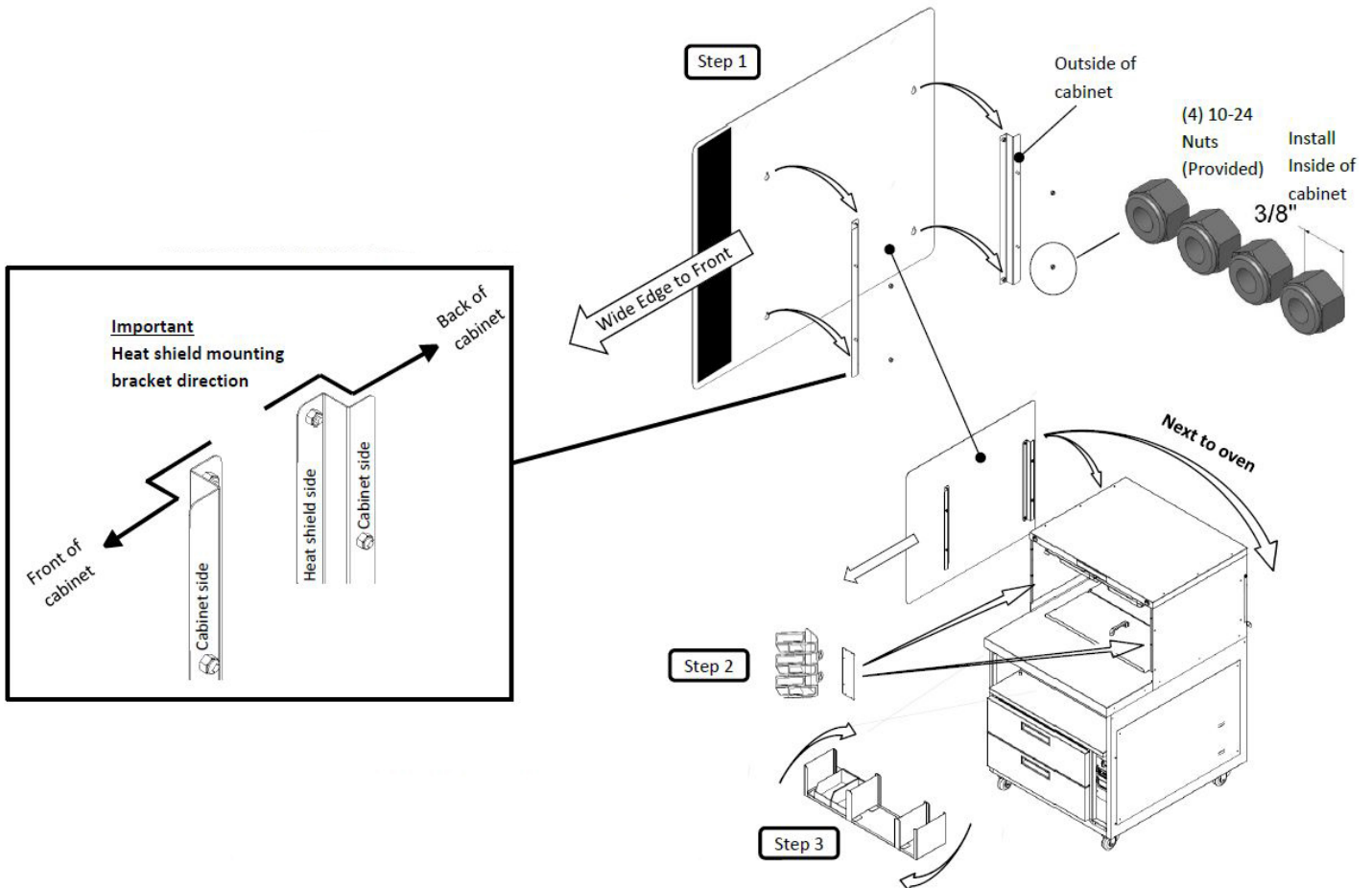
Install heat shield onto side of cabinet next to oven with provided fasteners.

#### STEP 2

If required, relocate bump bar mounting plate and bottle holder to other side of cook station.

#### STEP 3 - (all cold pan cabinets)

All wrapper holders can be flipped to best match station product flow.



## INSTALLATION - continued

### Optional Under Shelf LED Light

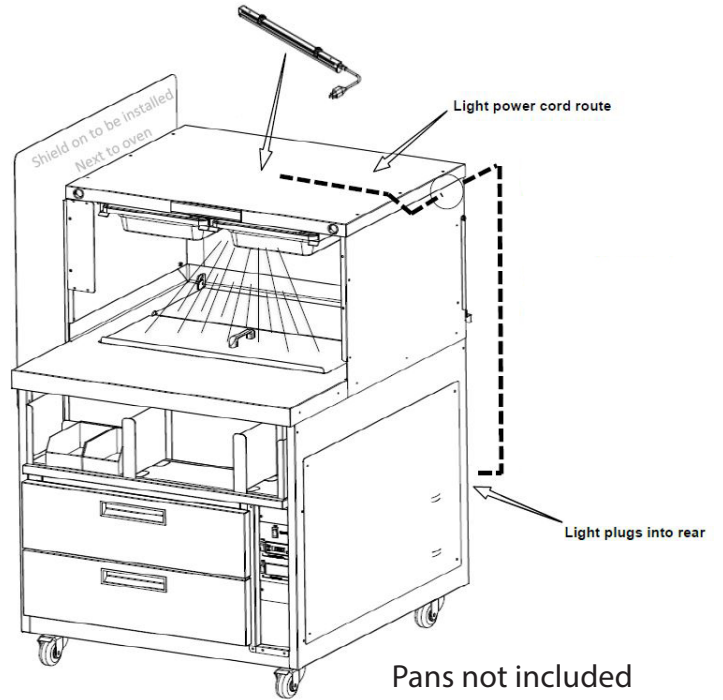
**CAUTION**

All refrigerated cabinets are supplied with an LED light and a receptacle to plug it into.

Never use plug for anything other than the light provided with your station.

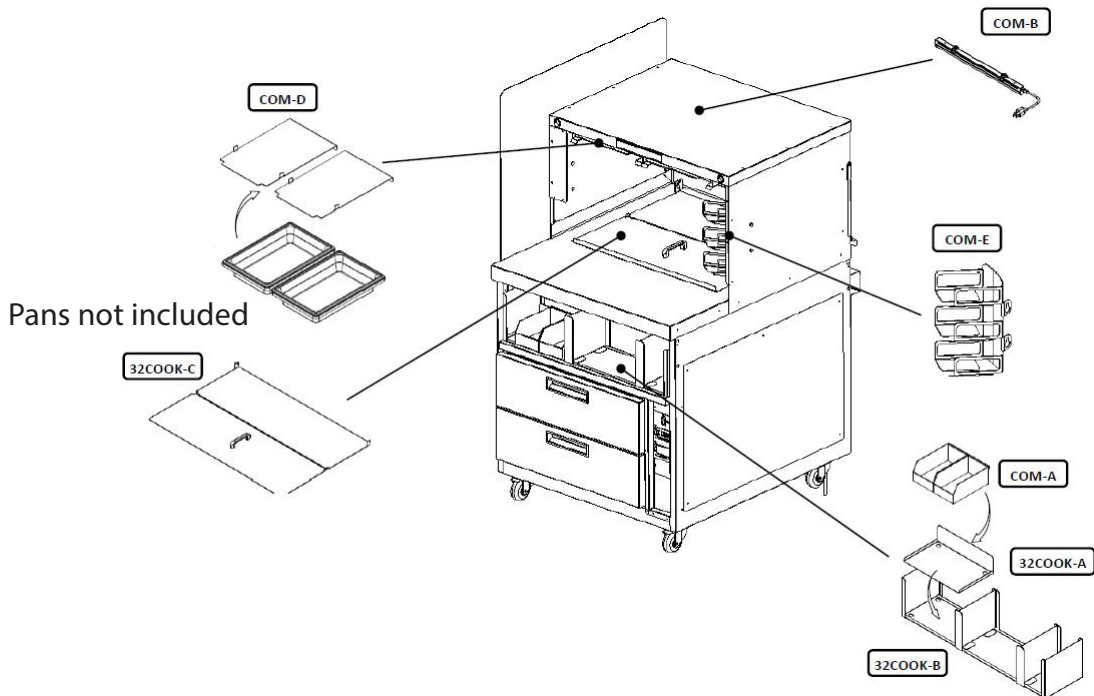
Verify light is securely installed and plugged in.

**Note:** Light will only work when Master power switch is on.



### Accessory Details - Cook Station

Label ID	Description	Label ID	Description
COM-A	PLASTIC BINS FOR CONDIMENTS / SINGLE USE KNIFE	32COOK-A	32" WRAPPER STORAGE BIN SUPPORT
COM-B	LED LIGHT WITH CORD	32COOK-B	32" C WRAPPER HOLDER
COM-D	CARRIER PAN COVER LID	32COOK-C	32" COLD PAN NIGHT COVER
COM-E	3 SAUCE BOTTLE HOLDER		



## INSTALLATION - continued

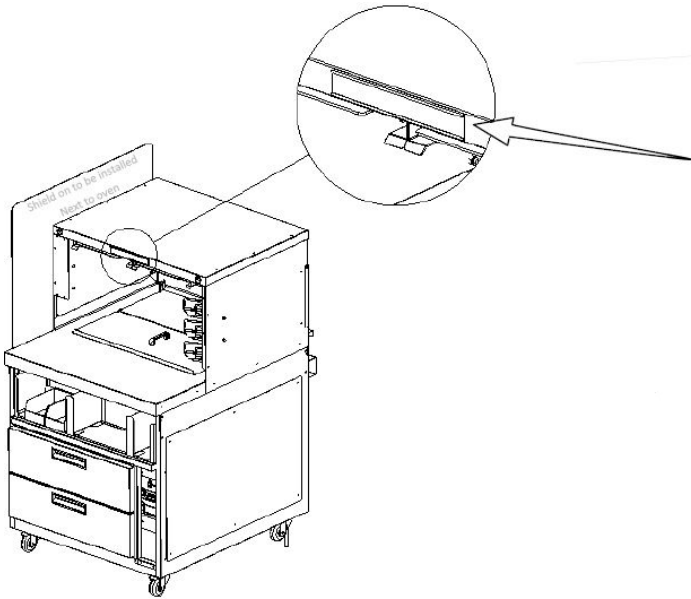
### Station Labels and Plano-grams

#### STEP 1

Slide clear plastic cover out and remove clear protective outer film.

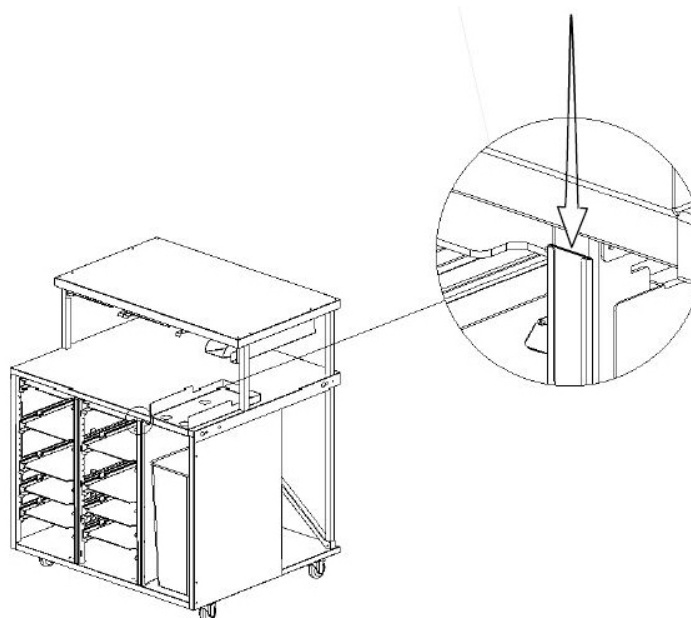
#### STEP 2

Place labels or plano-gram onto white plastic strip.



#### STEP 3

Replace clear plastic cover.

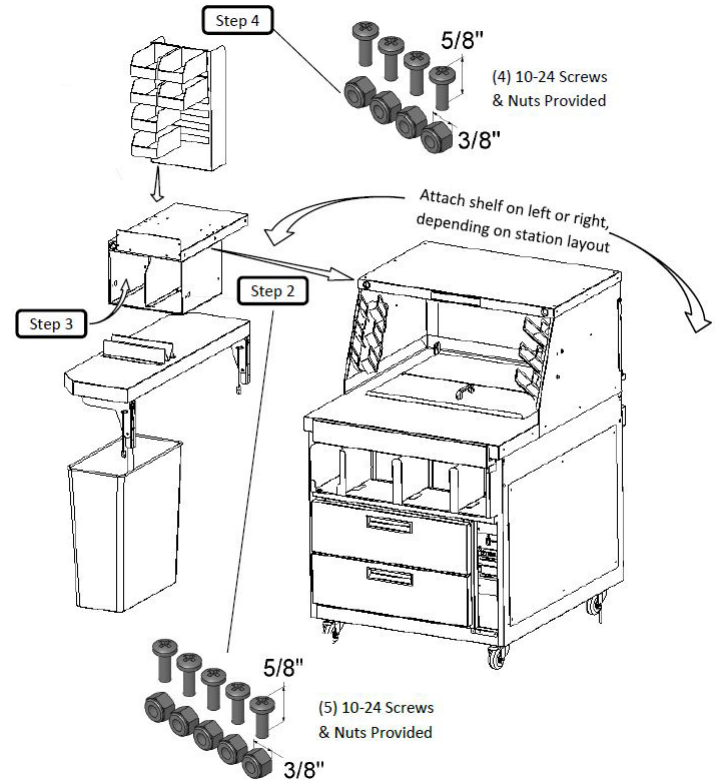


### Side Accessory Shelf Kit

#### Optional Side Accessory Shelf Kit

Attach shelf on left or right, depending on station layout (all fasteners provided).

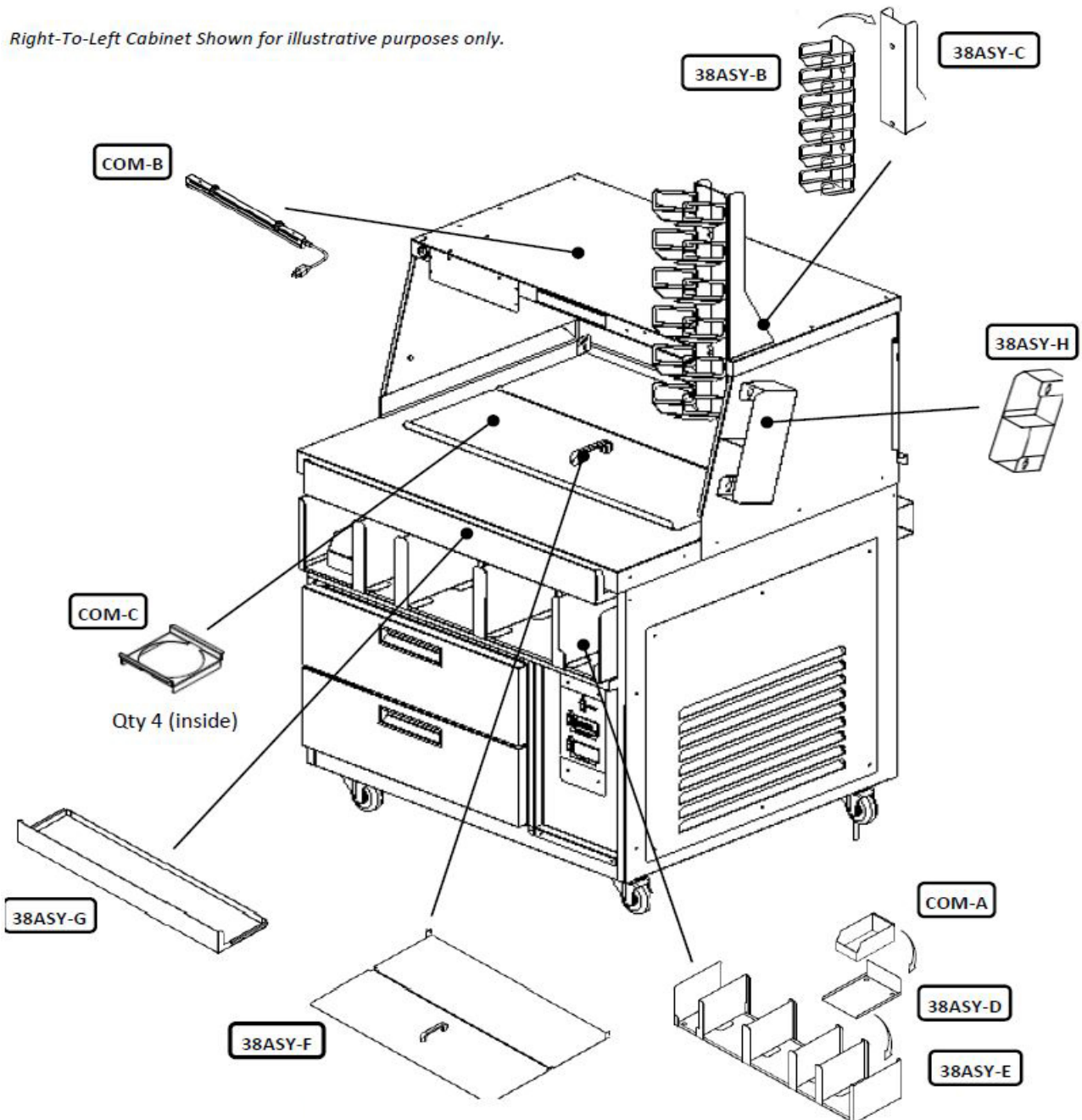
1. Attach side shelf to end of cabinet with screws.
  - a. Mount both support brackets first.
  - b. Mount side shelf onto brackets.
2. Attach side box to end of cabinet.
3. Tighten all nuts on top panel. (Qty 4 factory-installed).
4. Attach plastic bin holder with screws & nuts (provided). Printer should be placed next to bin holder.



## INSTALLATION - Accessory Location Details - 38" Assembly Station

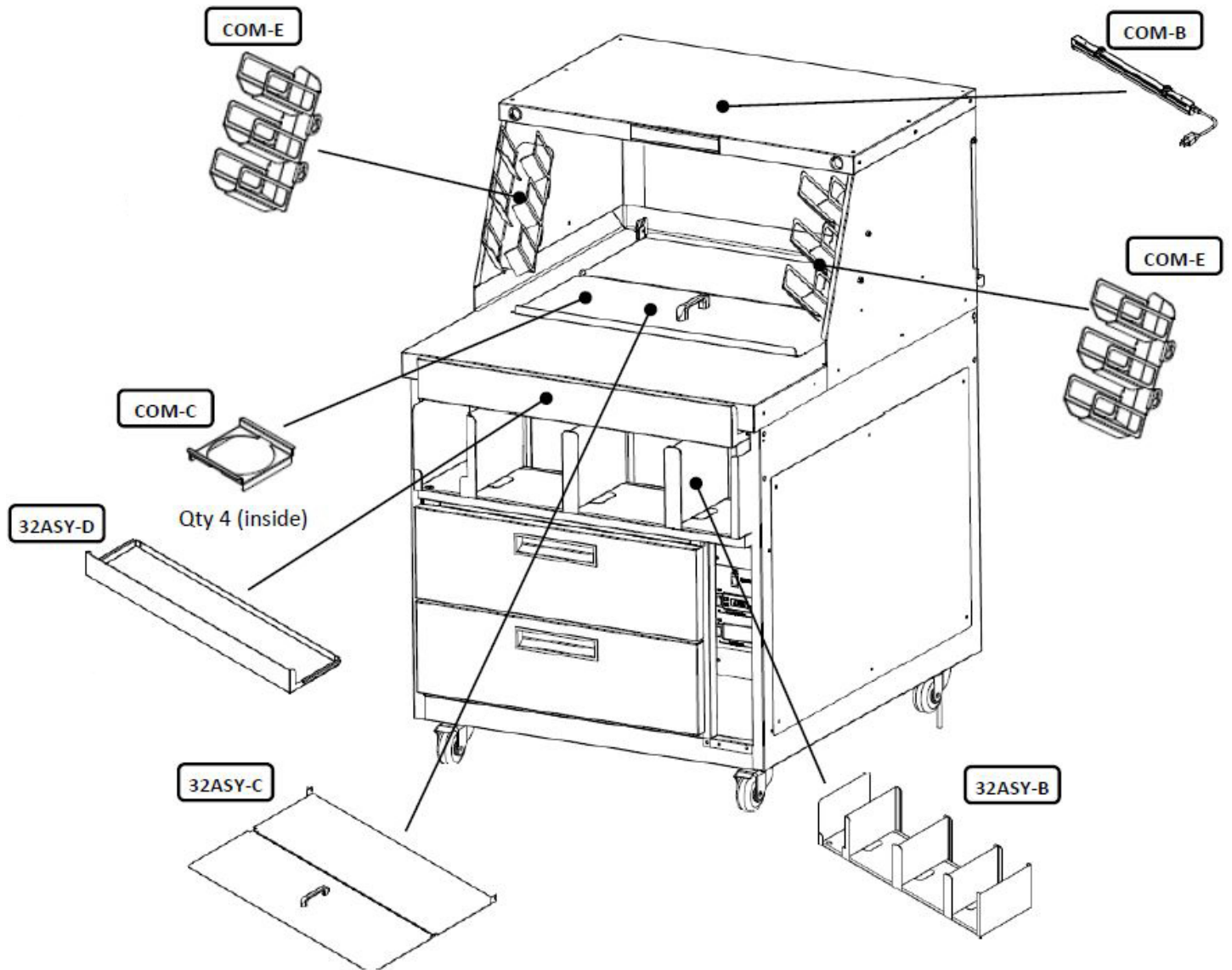
Label ID	Description	Label ID	Description
COM-A	PLASTIC BINS FOR CONDIMENTS / SINGLE USE KNIFE	38ASY-D	38" WRAPPER STORAGE BIN SUPPORT
COM-B	LED LIGHT WITH CORD	38ASY-E	38" ASSEMBLY WRAPPER HOLDER
COM-C	TUB HOLDER FOR SPREADS	38ASY-F	38" COLD PAN NIGHT COVER
38ASY-B	6 SAUCE BOTTLE HOLDER	38ASY-G	38" CRUMB CATCH TRAY
38ASY-C	6 SAUCE BOTTLE UPRIGHT SUPPORT	38ASY-H	38" SIDE HB WRAP & SINGLE USE KNIFE HOLDER

*Right-To-Left Cabinet Shown for illustrative purposes only.*



## INSTALLATION - Accessory Location Details - 32" Assembly Station

Label ID	Description	Label ID	Description
COM-B	LED LIGHT WITH CORD	32ASY-B	32" ASSEMBLY WRAPPER HOLDER
COM-C	TUB HOLDER FOR SPREADS	32ASY-C	32" COLD PAN NIGHT COVER
COM-E	3 SAUCE BOTTLE HOLDER	32ASY-D	32" CRUMB CATCH TRAY



# CRITICAL DAILY STARTUP GUIDE

(Keep for future use & training)



## Verify drawers are closed

Turn on master switch (supplies power to both, drawers and counter top).

**Note:** If product left overnight in drawers master switch should be on.

- Counter top LED light will turn on.
- Drawer refrigeration will turn on.

**Do not adjust control.** Factory Setting 34°

- ⌚ Allow **30** minutes before opening drawers and adding food.

## Verify counter top cover is closed

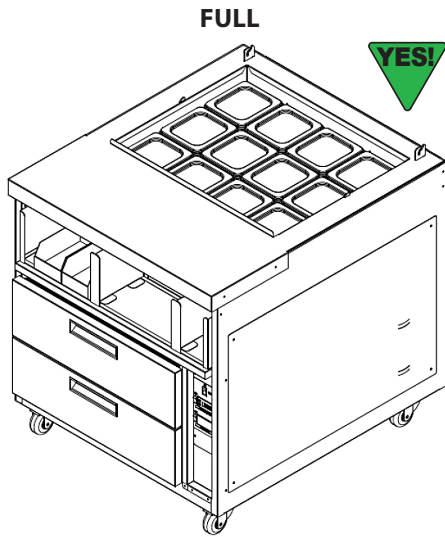
- Turn switch to on position to cool the counter top.

**Do not adjust control.** Factory Setting 38°

- A. ⌚ Allow **45** minutes before opening cover and adding food.

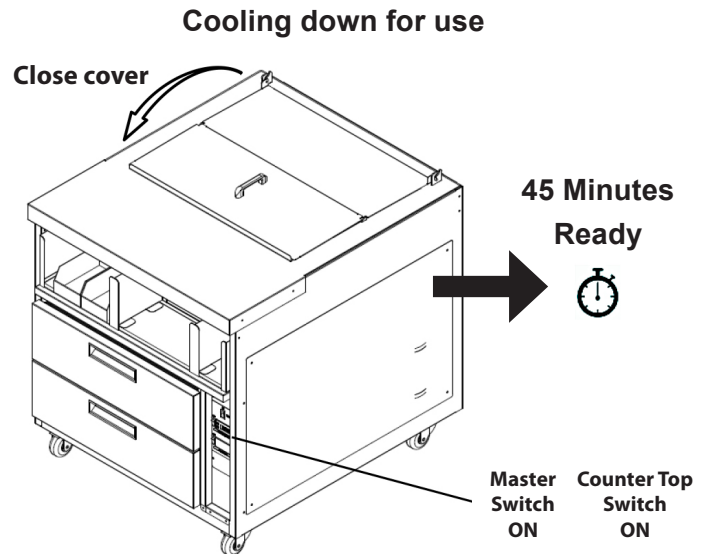
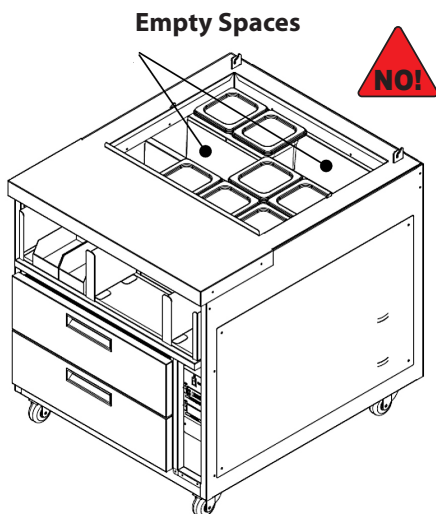


**Note:** It is normal for display temperatures to read **below** freezing while keeping food between 33°F to 40°F. Adjustments are rarely needed. Refer to operation section of manual to make adjustments



## CAUTION

Make sure counter top is **ALWAYS** full of pans while **cover is open**.



# CRITICAL SHUTDOWN GUIDE

(Keep for future use & training)




**The counter top should be defrosted and cleaned every day**




Leave master switch **ON** if product is to be left in drawers over night.

### Verify counter top has been emptied of all food

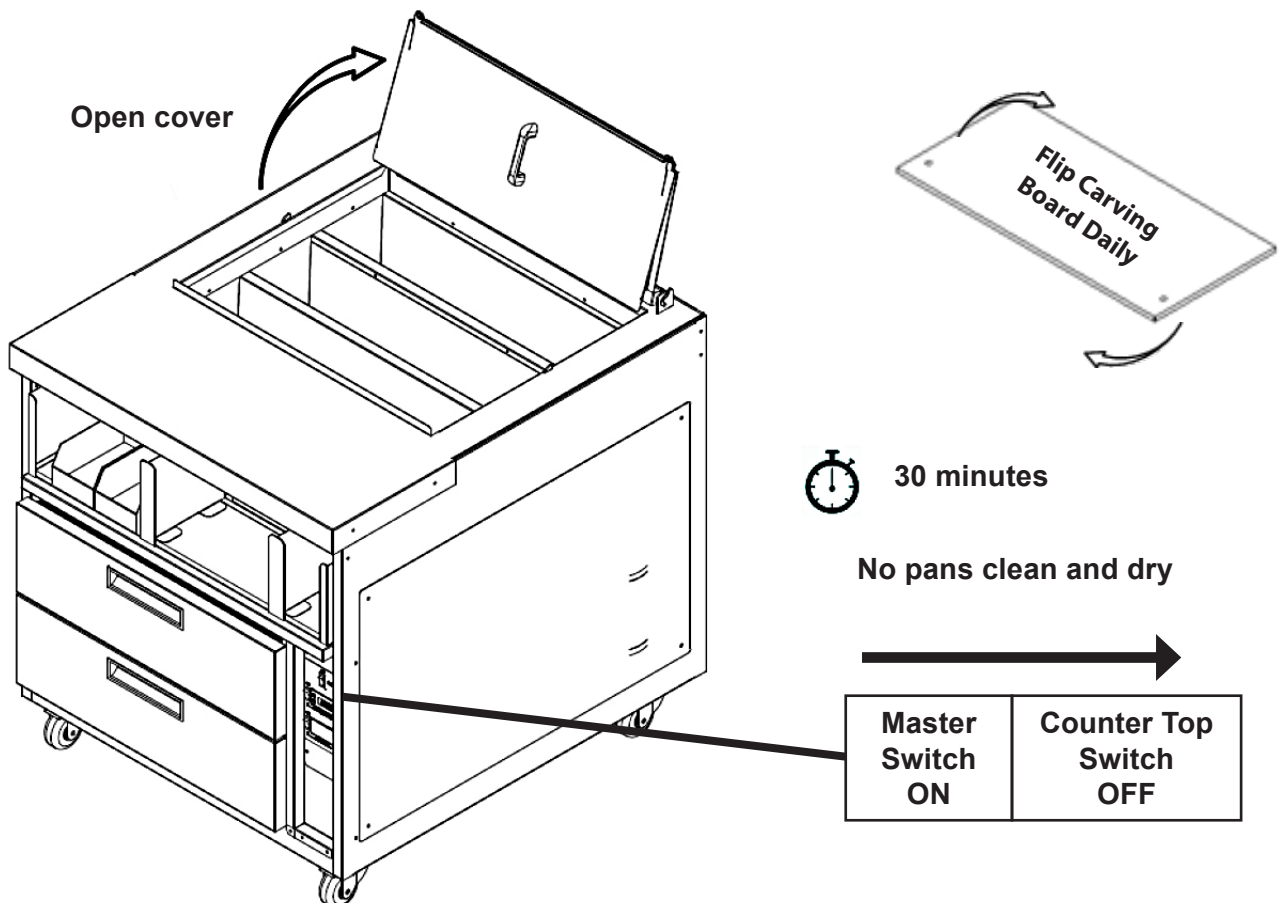
Turn **counter top switch** to OFF position to defrost the counter top.

- A.  Allow **30** minutes before cleaning. Make sure to remove all ice or water with paper towel.

Turn counter top switch back ON.

- B. Close cover and  Allow at least 45 minutes before opening cover and adding food.

## Defrosting/Cleaning



## UNIT CONTROLS AND OPERATION

### Electrical Controls Detail

Each refrigeration cabinet has two switches:

1. **Master** – supplies power to entire cabinet and turns on the refrigerated drawers. The counter top will not operate until the master switch is turned on.
2. **Counter Top** – turns ONLY the counter top cold pan on/off. Does NOT affect the drawers.



SET Button

UP and DOWN Buttons

**! IMPORTANT:** Cabinet should not require adjustment for normal operation.

The digital refrigeration controls on your cabinet are fine-tuned and should work properly under most conditions, although adjustments could be required depending on in-store air temperature. Making an incorrect adjustment may cause the refrigeration system to function improperly.

### To adjust drawer temperature setting (St1):

**Step 1:** Press and hold the SET button for 2 seconds. **St1** will be displayed. Press the SET button one more time to display the set point.



**Note:** Current set point: 34 °F.

**Step 2:** Use up and down arrows to adjust the set point. When desired temperature is reached, let the control rest for 15 seconds to return to normal state.

### To adjust cold pan temperature setting (St2):

**Step 1:** Press and hold the SET button for 2 seconds. **St1** will be displayed. Press the SET button two more times to display the **St2**. Press the SET button one more time to display the set point.



**Note:** Current set point: 38 °F.

**Step 2:** Use up and down arrows to adjust the set point. When desired temperature is reached, let the control rest for 15 seconds to return to normal state.

## UNIT CONTROLS AND OPERATION - continued

### Counter Top Cold Pan Operation

- The counter top cold pan needs to be pre-chilled for 45 minutes before product is loaded. **Turn the power switch to the on position.**
- The cold pan is designed to hold pre-chilled (33 °F to 40 °F) product. Do not place warm product (above 40°F) in the cold pan as it is not designed to reduce the temperature of the product.
- All products must be removed from the cold pan at the end of the day and the cold pan must be turned off. **Wipe down all contact surfaces.** (See general cleaning instructions).
- Make sure any moving or hot air is blocked from any cold pans.
- Cook station should always have heat shield panel installed when located next to ovens.

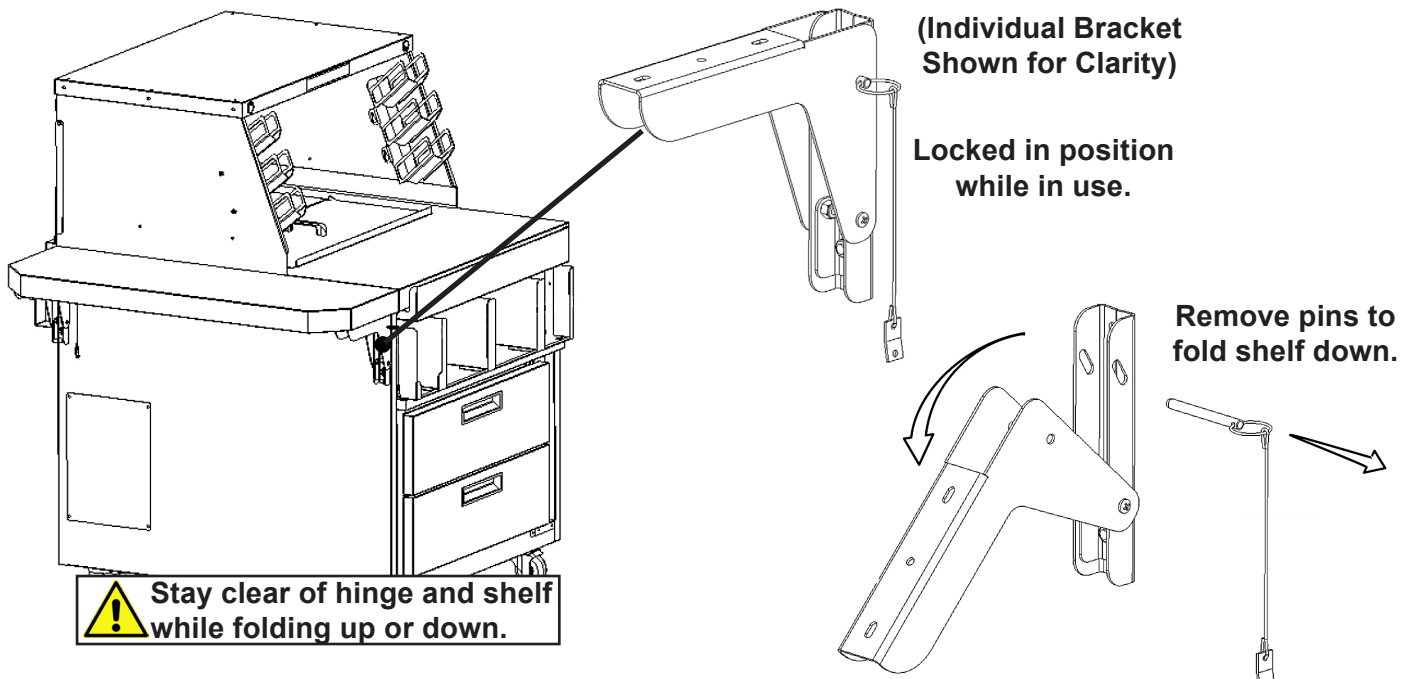
### Refrigerated Drawer Operation

- The refrigerated drawers should be pre-chilled for 30 minutes before product is loaded.
- The drawers are design to hold pre-chilled (33 °F to 40 °F) product. Do not place warm product (above 40 °F) in the drawers as they are not designed to reduce the temperature of the product.
- Since the drawers are a sealed refrigerator, product can be left over night.

### **CAUTION**

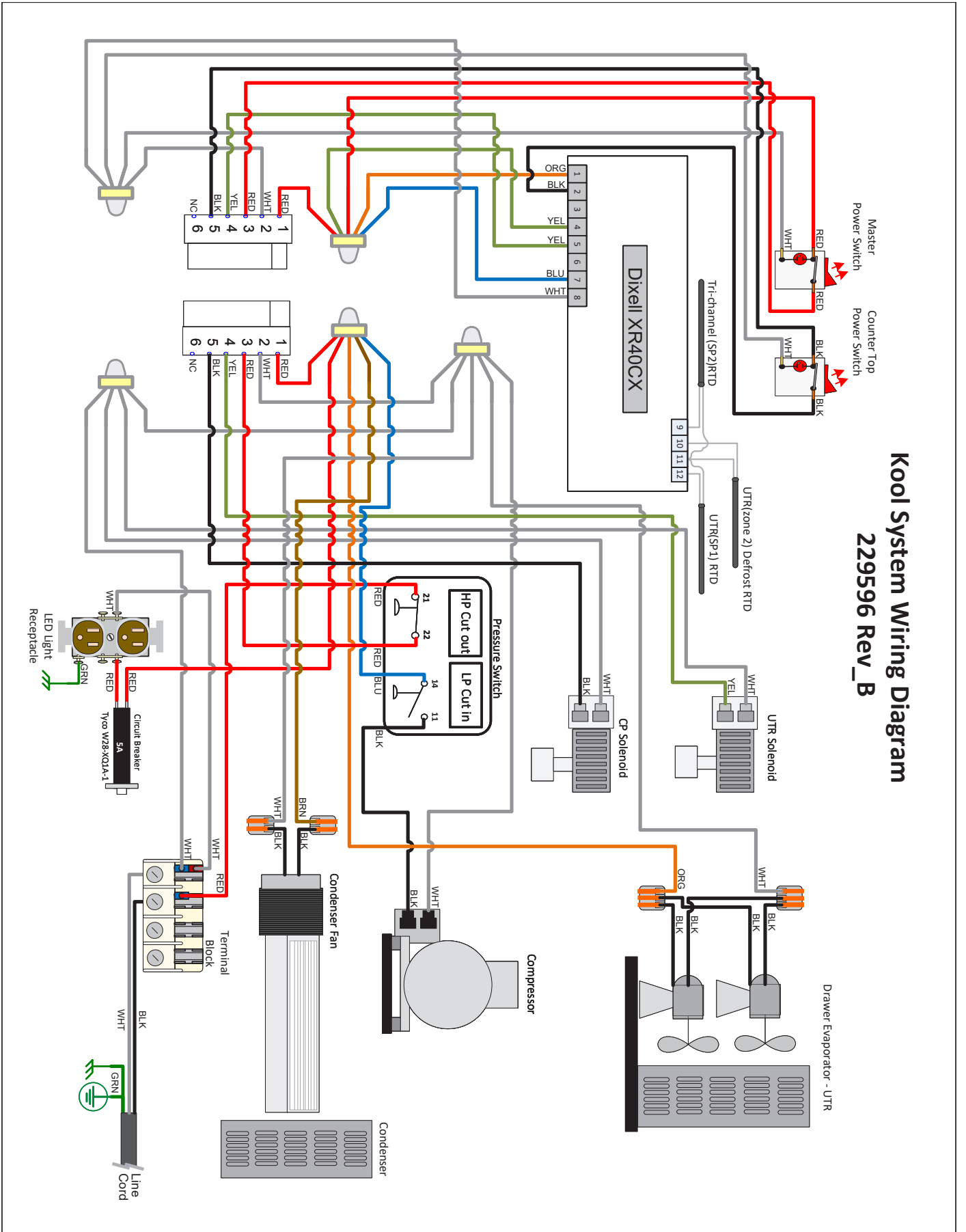
**Never exceed the refrigerated hold times on any product, for food safety.**

## FOLD DOWN SHELF OPERATION



# WIRE DIAGRAM

## Kool System Wiring Diagram 229596 Rev\_B



## Preventive Maintenance Appendix A - Filters

### Check filter every 30 days

#### **CAUTION**

Continuous operation with dirty or blocked filters can result in fan or refrigeration systems failures.

- The Air Filter removes dirt and dust from the air, and helps to keep the condenser from getting clogged.
- As the filter gets restricted, the unit's performance will be reduced.
- Check the filter at least once a month, and replace when it becomes restricted.
- Check for any wrappers or paper blocking filter.
- Failure to replace filters can initially cause high temperatures and excessive run times.
- Neglecting the filter replacement procedures will void any warranties associated with the fan and/or refrigeration system.



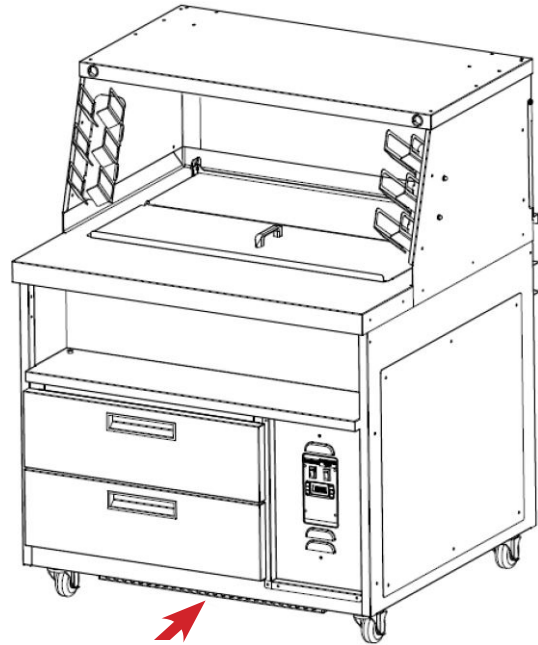
Clear and Clean Filter



Clogged Filter Needs Replaced



**Step 1** Locate the easy open filter door "Pull" handle and pull outward to rotate the filter door down.



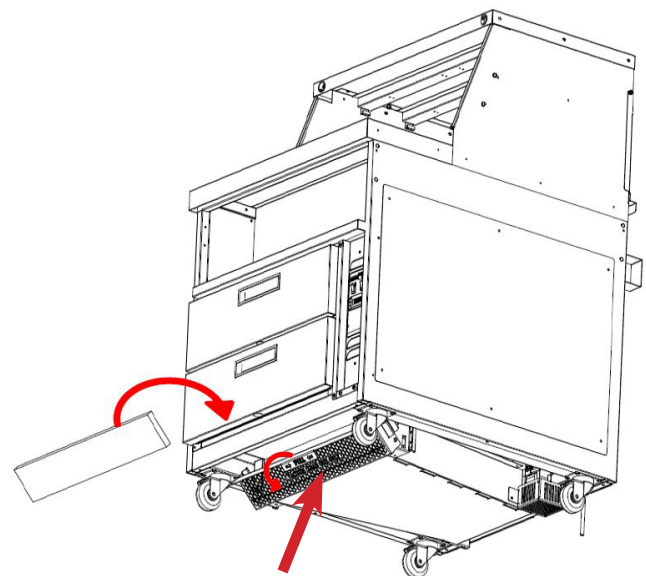
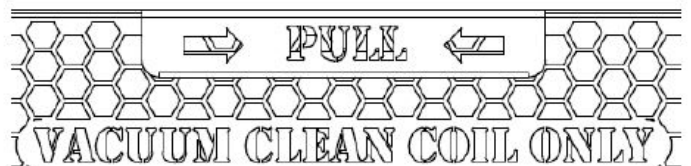
Replaceable Filter

**Step 2** Replace with Duke provided filter.

To order new filters:

Call Toll Free: 1-800-735-3853.

Replacement Kit PN [520305](#)



Replaceable Filter

## Preventive Maintenance - Appendix B - Coils

### Check coils every 3 months

#### **CAUTION**

**Continuous operation with clogged condenser coils can result in fan or refrigeration systems failures.**

Check the condenser coil, located behind the filter, every 3 months.

- As the coil gets restricted, the unit's performance will be reduced.
- Failure to keep the coils clean can initially cause high temperatures and excessive run times.
- Neglecting to maintain a clean condenser coil will void any warranties associated with the fan and/or refrigeration system.

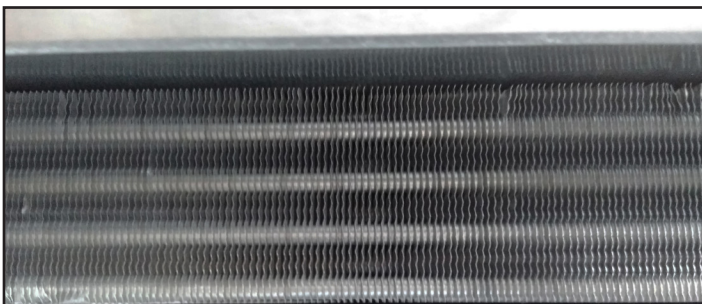
#### **Clogged Coils**



#### **Grease Clogged Coils**

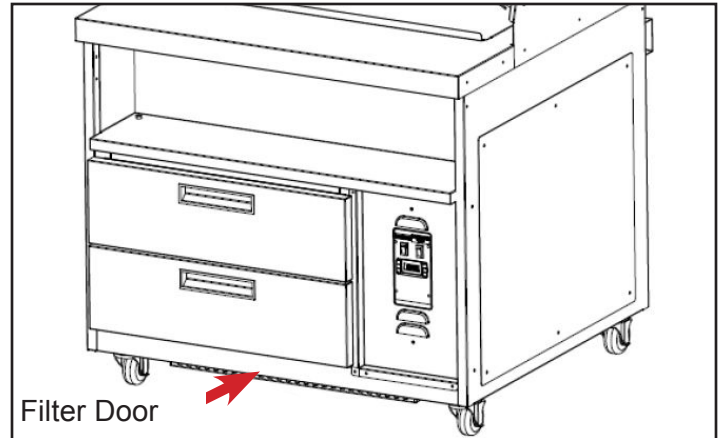


#### **Clean Coils**



If any buildup is present, take the following steps;

**Step 1** Locate the easy open filter door "Pull" handle and pull outward to rotate the filter door down and remove filter.



**Step 2** Clean coils based on how clogged they are.

#### **Clogged Coils**

- If the buildup on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple soft brush, heavier dust build-up may require a vacuum with soft brush.

#### **CAUTION**

**Be careful not to bend the fins of the condenser. Do not use pressure air or water to blow into coil.**

#### **Grease clogged coils**

- If grease is present, cleaners are available for refrigeration use, and specifically for the condenser coils.

#### **CAUTION**

**Be careful not to bend the fins of the condenser.**

**Step 3** Replace pre-filter if needed and close filter door.

## Preventive Maintenance - Appendix C - Drawer Gaskets

### Drawer Gasket Replacement

Gaskets need to be replaced when they become torn or do not seal the drawer when closed.

Failure to replace the gasket could lead to unsafe food.

- Gaskets can easily be replaced and do not require the use of tools or authorized service persons.
- The gaskets are "Dart" style and can be pulled out of the groove in the door and new gaskets can be "pressed" back into place.

**Step 1** Remove all food and pans from Drawer.



**Step 2** From one of the corners start pulling out the gasket.



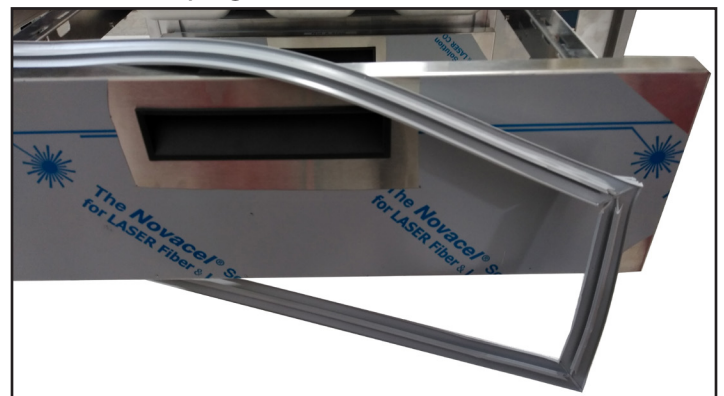
**Step 3** Continue to pull the gasket until it is completely pulled out.



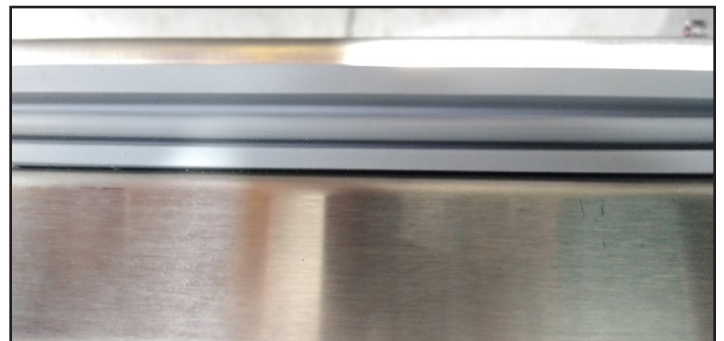
**Step 4** Pull gasket up over one end and remove from unit.



**Step 5** Slip new gasket on making sure that the dart side will be up against drawer.



**Step 6** Align the dart side up with the groove on the drawer and press in all around gasket making sure gasket is fully seated.



## Appendix D - Cleaning

### General cleaning

- Always clean equipment thoroughly before first use. Clean unit daily, using warm, soapy water or mild detergent.
- A plastic scouring pad and a mild detergent may be used to remove hardened food.
- Turn off unit at breaker before doing extensive refrigeration compartment cleaning or servicing.

### **CAUTION**

**Do not ever use steel wool, any highly caustic cleaners, acids or ammonia. These may cause corrosion and/or damage to the stainless steel.**

### Counter top cold pan

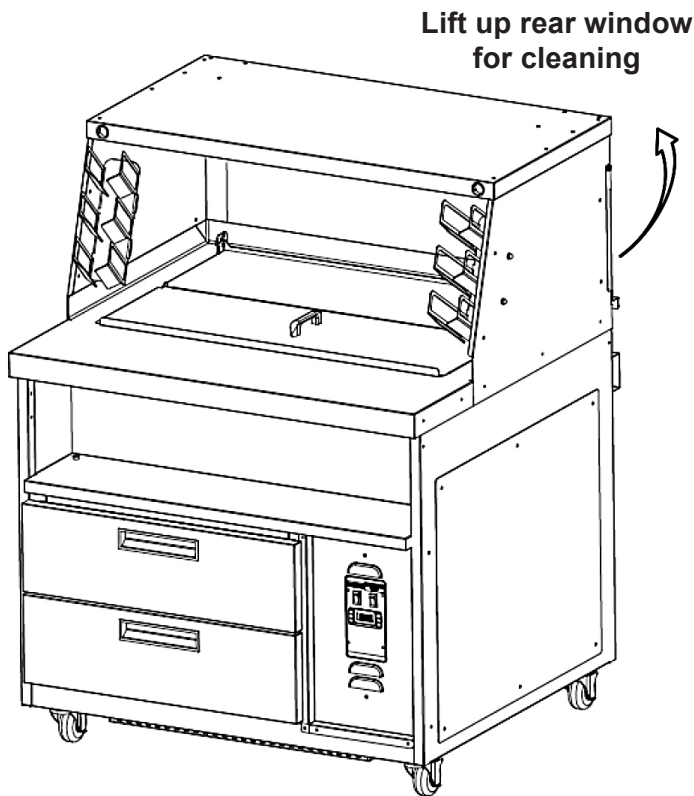
- Always turn cold pan off and allow it to defrost before cleaning.

### Refrigerated Drawers

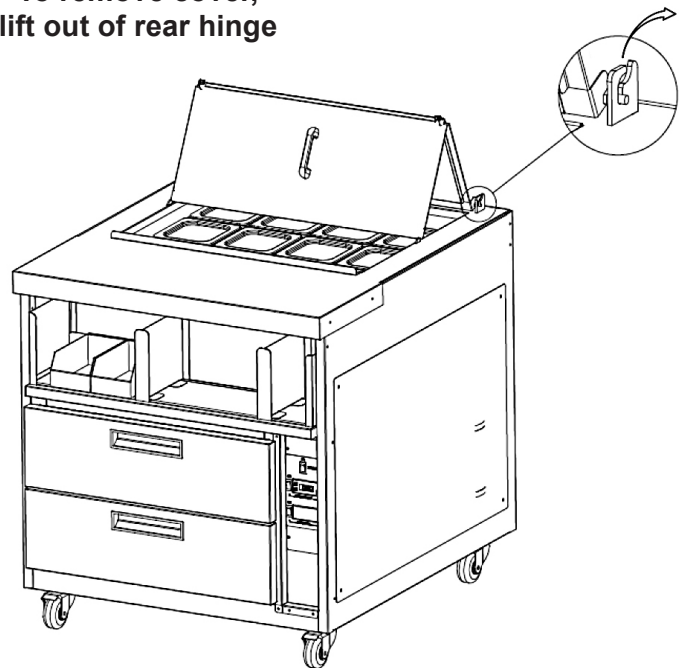
- Remove drawers by pulling drawer out and lifting up.
- Clean drawers and inside surfaces of cabinet with warm soapy water or mild cleanser.
- Gaskets require regular cleaning to prevent mold and mildew build-up and also to keep the elasticity of the gasket.
- Gasket cleaning can be done with the use of warm soapy water.
- Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals.

### **CAUTION**

**Never use sharp tools or knife to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.**

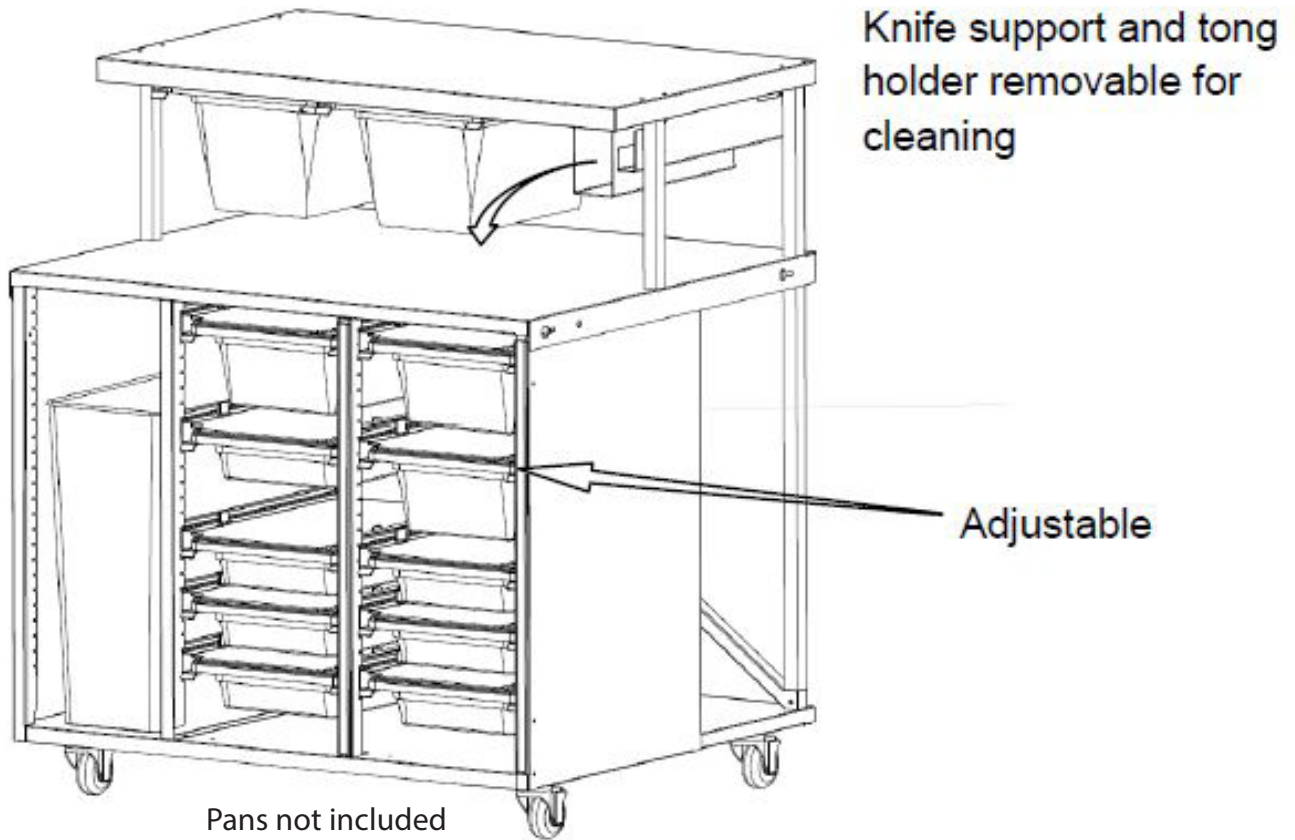


To remove cover, lift out of rear hinge



## Appendix D - Cleaning - continued

Depending on the cabinet, carrier storage bins may be adjustable.



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