

NEMCO 4-SHELF GLASS BAKERY MERCHANDISER MODEL 69700A

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read these Operating Instructions thoroughly before using this Merchandiser. Improper use can result in equipment or property damage, or personal injury and may void warranty.
2. The Nemco 4-Shelf Glass Bakery Merchandiser is heavy duty and is designed for commercial use.

PREPARATION

1. Remove Bakery Merchandiser from box.
2. Place on a flat surface.
3. Clean entire unit including the drawers prior to use. NOTE: See cleaning instructions below.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit. Failure to follow cleaning instructions may **VOID THE WARRANTY**.

1. Thoroughly read all the cleaning instructions *including* all important information listed below in the *CLEANING PRECAUTIONS*.
2. Hand wash Cookie Case with a mild soap and lukewarm water using a soft, grit-free cloth to loosen any debris. **NOTE: DO NOT use any of the products listed in the *CLEANING PRECAUTIONS* to clean the Bakery Merchandiser.**
3. Rinse with a soft, grit-free cloth to remove cleaning residue.
4. Dry with a soft, grit-free cloth to prevent any water spotting.

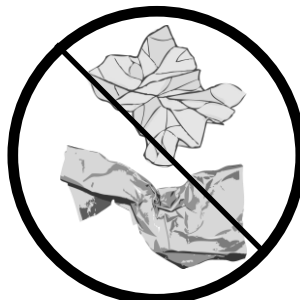
CLEANING PRECAUTIONS

WARNING: Failure to follow the *CLEANING PRECAUTIONS* listed below **WILL VOID THE WARRANTY**.

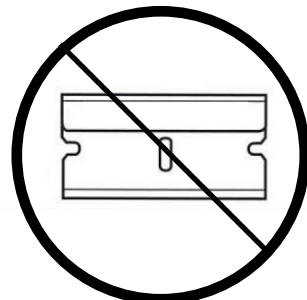
- **NEVER** use *Heavy Duty Scouring Pads Green*.
- **NEVER** use *Degreasers*.
- **NEVER** use abrasive or highly alkaline cleaners.
- **NEVER** use cleaners containing strong acids, alkaline or ammonia based cleaners, or solvents like acetone, bleach, thinners, or carbon tetrachloride. The use of incompatible cleaning materials will cause surface damage.
- **NEVER** scrub with brushes, paper towels, steel wool, Scotch-Bite pads, scouring pads, and / or any abrasive materials.
- **NEVER** use squeegees, razorblades or other sharp instruments to remove deposits or spots.



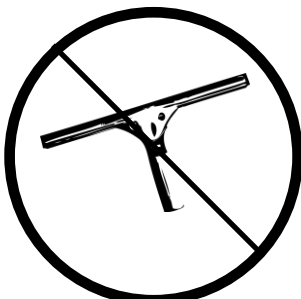
BRUSHES



PAPER TOWELS



**RAZOR BLADE OR
ANY SHARP OBJECT**



SQUEEGEE

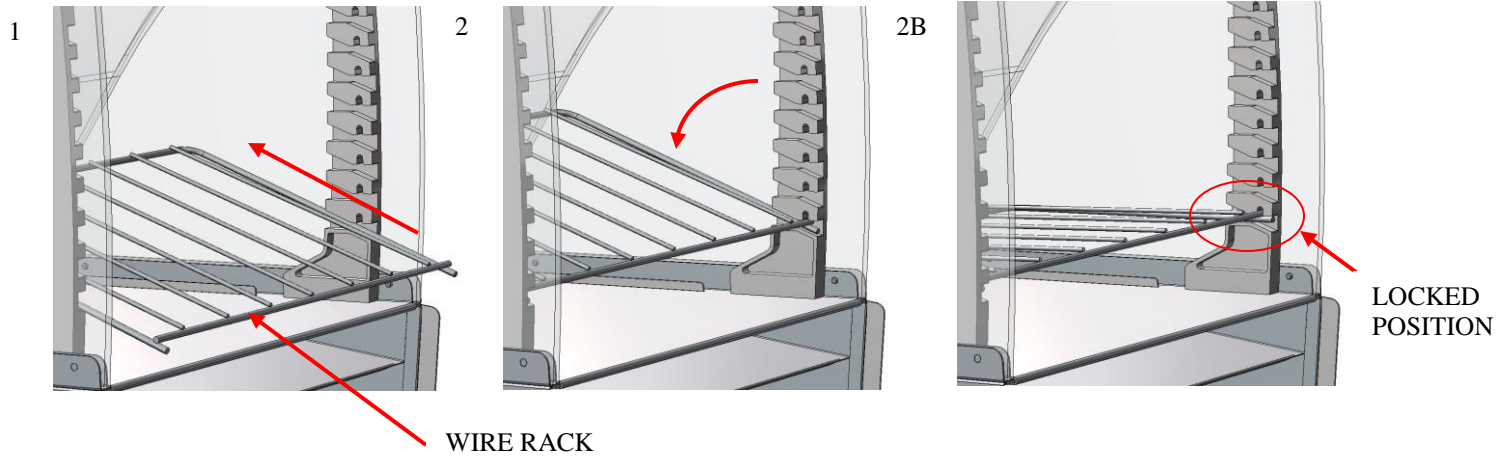


**STEEL WOOL, SCOURING
PAD, OR ANY ABRASIVE MATERIAL**



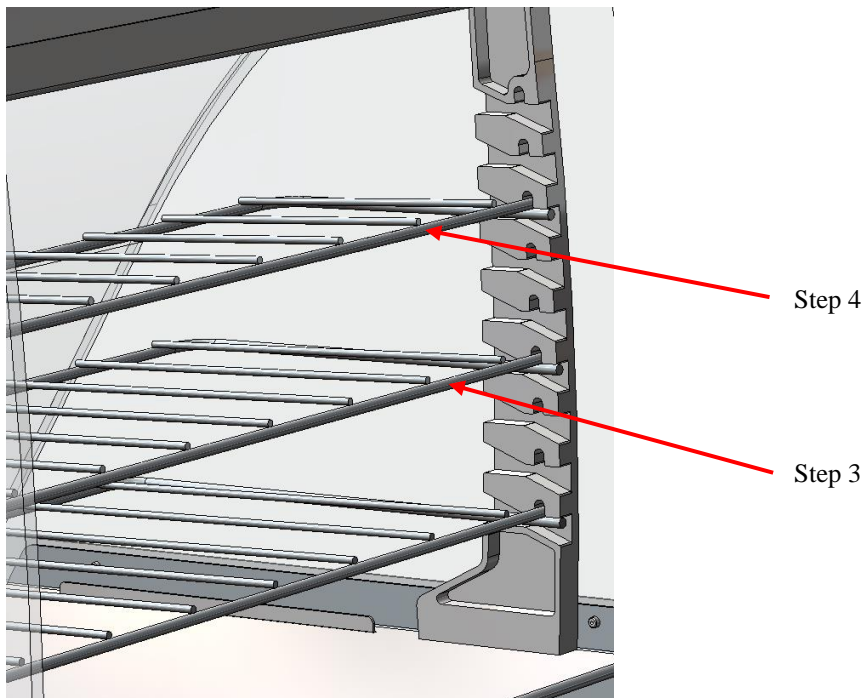
HARSH CHEMICALS

BACK OF MERCHANDISER



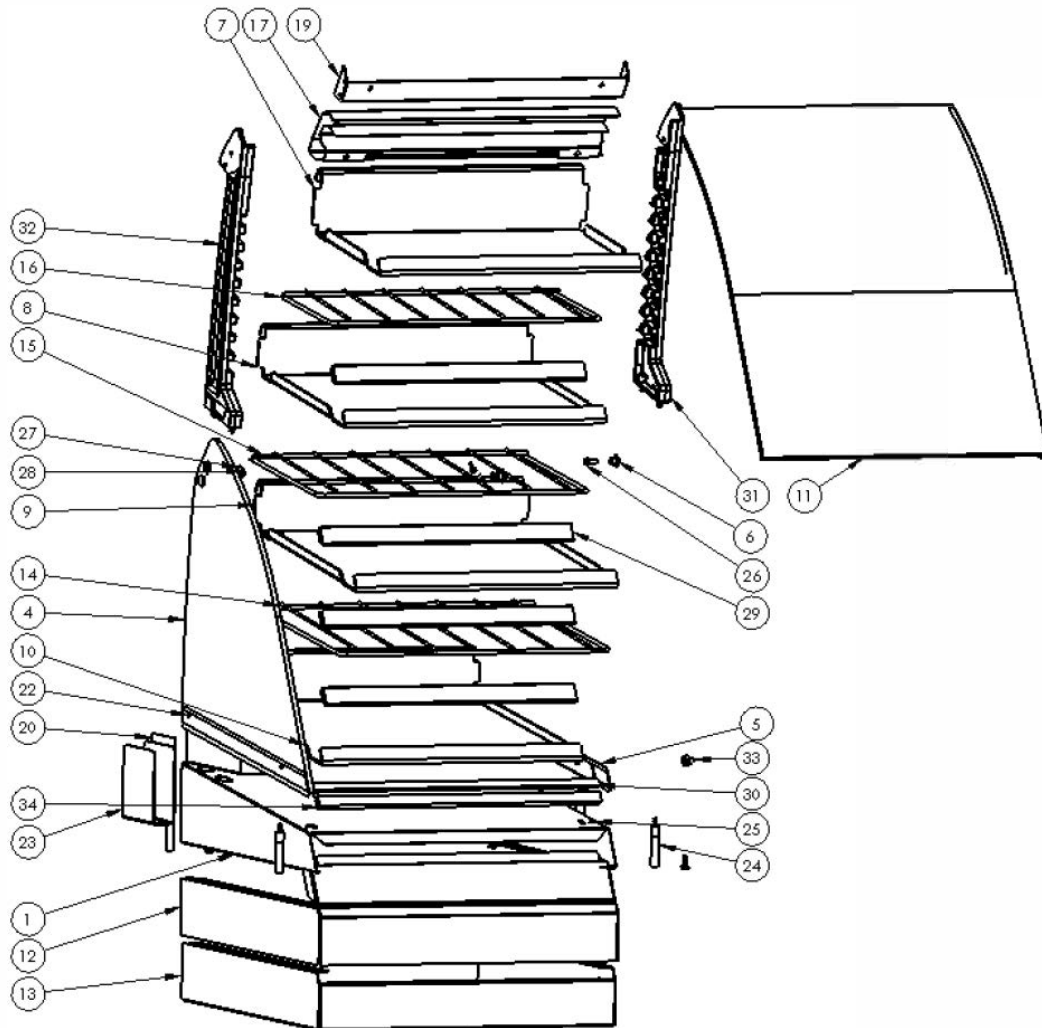
INSTALLATION OF WIRE RACKS.

1. Slide bottom (largest) wire rack inwards at an upward angle until completely in case.
2. Allow the front of the rack to pivot downwards until it locks into position. (see pic 2B)



3. Install the middle (medium size) rack on the 3rd slot above bottom rack.
4. Install the top (smallest) rack on the 3rd slot above the middle rack.
5. Add drawers.

ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	69663A	RISE R ASSEM	1
4	49223	GLASS, SIDE	2
5	69670A	RETAINER, RT	1
6	49072	HANGER	4
7	69655A	SHELF, TOP	1
8	69656A	SHELF, TOP MID	1
9	69657A	SHELF, BTM MID	1
10	69658A	SHELF, BTM	1
11	49074A	CASE FRONT, GLASS	1
12	69673A	RISE R EXTENSION, TOP	1
13	69674A	RISE R EXTENSION, BOTTOM	1
14	49081A	WIRE RACK, BTM	1
15	49080A	WIRE RACK, MID	1
16	49079A	WIRE RACK, TOP	1
17	69659A	TOP ASM	1
19	69662A	TOP COVER	1
20	49219	MAGNET, 3" X 1/32"	1
22	69671A	RETAINER, LT	1
23	69672	SLEEVE HOLDER	1
24	69695	SPACER	4
25	46065	10-24 KEPS NUT	10
26	45128	SCREW, 10-24 X 1/2	4
27	45683	SCREW, PHILLIPS	2
28	45098	RIVNUT, 6-32	2
29	68824A	TAG HOLDER	4
30	69667A	BOTTOM	1
31	49224	UPRIGHT, LEFT	1
32	49225	UPRIGHT, RIGHT	1
33	49242	GLASS RETAINER, BTM	4
34	49243	GASKET, GLASS BTM	1
NS	45480	FOOT PAD	6



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5-24-2019