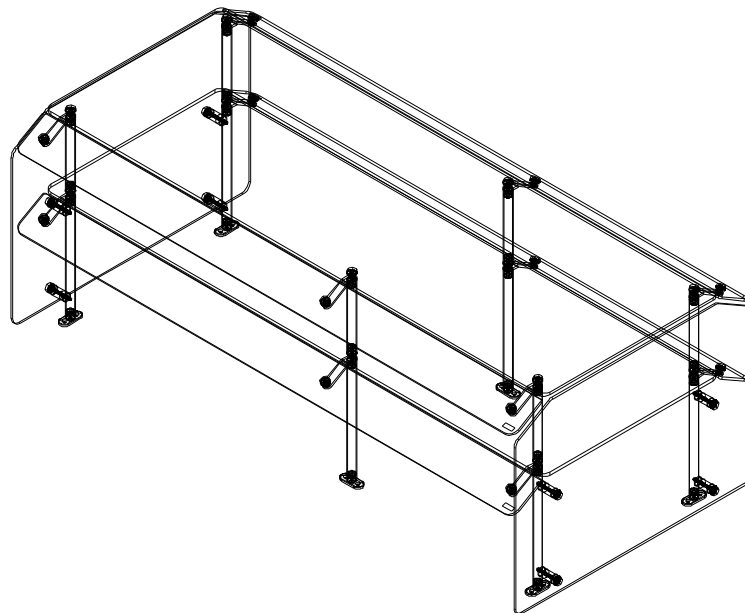


FlexiShield® Food Shields

Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



 **Caution**

Read this instruction before operating this equipment.

Original Document

Safety Notices

Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

Warning

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 concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Warning

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

Warning

Use caution when handling metal surface edges of all equipment.

Note

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.wbtkitchencare.com for manual updates, translations, or contact information for service agents in your area.

Table of Contents

**Section 1
General Information**

Model Numbers 4
Warranty Information..... 4
Regulatory Certifications 4

**Section 2
Installation**

Location 5
Dimensions 5
Mounting Directions..... 6

**Section 3
Maintenance**

Cleaning and Sanitizing Procedures 7
Hardware And Glass Cleaning 7

Section 1

General Information

Model Numbers

This manual covers the following food shields:




Radial Glass Front, Single Tier with Glass Shelf, Single Service, Inside & Outside			
DCFSRIG-2	DCFSRIG-4	DCFSROG-2	DCFSROG-4
DCFSRIG-3	DCFSRIG-5	DCFSROG-3	DCFSROG-5
Radial Single Tier, Fixed Sneeze Guard Front, Dual Service			
DCFSRKD-2	DCFSRKD-3	DCFSRKD-4	DCFSRKD-5
Radial Single Tier, Fixed Sneeze Guard Front, Single Service, Inside & Outside			
DCFSRIKS-2	DCFSRIKS-4	DCFSROKS-2	DCFSROKS-4
DCFSRIKS-3	DCFSRIKS-5	DCFSROKS-3	DCFSROKS-5
Overshelf, Radial Front			
DCFSCR	DCFSCRD	DCFSOS-XX	DCFSOS2-XX
Glass Front, Single Tier with Glass Shelf, Single Service			
DCFSG			
Glass Front, Double Tier with Two Glass Shelves, Single Service			
DCFSG2			
Glass Front, Slicer Shield Style			
DCFSSS			
Two Tier Display, Sneeze Guard, Single Service			
DCFSH			
Two Tier Display With Sneeze Guard, Dual Service			
DCFSHD			
Flexible Shield, Converts to Three Positions			
DCFSFS			
Flexible Shield, Converts to Three Positions, Two Tier			
DCFSFS2			
Single Tier, Fixed Sneeze Guard Front, Dual Service			
DCFSKD			
Single Tier, Fixed Sneeze Guard Front, Single Service			
DCFSKS			
Double Tier, Bottom Tier Full Glass Front, Second Tier Sneeze Guard			
DCFSGH			
Double Tier, Bottom Tier Sneeze Guard, Second Tier Full Glass Front			
DCFSHG			

Warranty Information

- Register your product for warranty,
- Verify warranty information,
- View and download a copy of your warranty, at www.delfield.com/warranty

Regulatory Certifications

All food shields are certified by:

-  National Sanitation Foundation (NSF)
-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (CUL)

Section 2 Installation

⚠ DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

⚠ DANGER

Use appropriate safety equipment during installation and servicing

⚠ Warning

Remove all removable panels before lifting and installing.

Location

⚠ Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

⚠ Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustible materials.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 60°F - 100°F (16°C - 38°C).

Dimensions

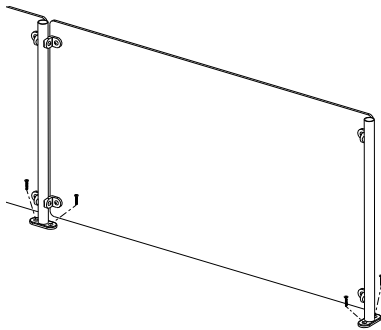
Model	Length	Width	Height
Radial Glass Front, Single Tier with Glass Shelf, Single Service, Inside & Outside			
DCFSRIG-2	38.47" (98cm)	18.00" (46cm)	18.00" (46cm)
DCFSRIG-3	53.43" (136cm)		
DCFSRIG-4	68.17" (173cm)		
DCFSRIG-5	82.61" (210cm)		
DCFSROG-2	43.09" (109cm)		
DCFSROG-3	59.85" (152cm)		
DCFSROG-4	76.35" (194cm)		
DCFSROG-5	92.53" (235cm)		
Radial Single Tier, Fixed Sneeze Guard Front, Dual Service			
DCFSRKD-2	40.78" (104cm)	35.50" (90cm)	14.75" (37cm)
DCFSRKD-3	56.64" (144cm)		
DCFSRKD-4	72.26" (184cm)		
DCFSRKD-5	87.57" (222cm)		
Radial Single Tier, Fixed Sneeze Guard Front, Single Service, Inside & Outside			
DCFSRIKS-2	38.47" (98cm)	18.00" (46cm)	14.75" (37cm)
DCFSRIKS-3	53.43" (136cm)		
DCFSRIKS-4	68.17" (173cm)		
DCFSRIKS-5	82.61" (210cm)		
DCFSROKS-2	43.09" (109cm)		
DCFSROKS-3	59.85" (152cm)		
DCFSROKS-4	76.35" (194cm)		
DCFSROKS-5	92.53" (235cm)		
Overshelf, Radial Front			
DCFSCR	24.00" (61cm)	24.00" (61cm)	16.00" (41cm)
DCFSCRD	24.00" (61cm)	24.00" (61cm)	26.00" (66cm)
DCFSOS-XX	XX"	18.00" (46cm)	16.00" (41cm)
DCFSOS2-XX	XX"	18.00" (46cm)	26.00" (66cm)
Glass Front, Single Tier with Glass Shelf, Single Service			
DCFSG	XX	18.00" (46cm)	16.00" (41cm)
Glass Front, Double Tier with Two Glass Shelves, Single Service			
DCFSG2	XX	18.00" (46cm)	26.00" (66cm)
Glass Front, Slicer Shield Style			
DCFSSS	XX	18.00" (46cm)	YY
Two Tier Display, Sneeze Guard, Single Service			
DCFSSH	XX	18.00" (46cm)	26.00" (66cm)

Model	Length	Width	Height
Two Tier Display With Sneeze Guard, Dual Service			
DCFSHD	XX	33.50" (85cm)	26.00" (66cm)
Flexible Shield, Converts to Three Positions			
DCFSFS	XX	18.00" (46cm)	16.00" (41cm)
Flexible Shield, Converts to Three Positions, Two Tier			
DCFSFS2	XX	18.00" (46cm)	26.00" (66cm)
Single Tier, Fixed Sneeze Guard Front, Dual Service			
DCFSKD	XX	33.50" (85cm)	16.00" (41cm)
Single Tier, Fixed Sneeze Guard Front, Single Service			
DCFSKS	XX	18.00" (46cm)	16.00" (41cm)
Double Tier, Bottom Tier Full Glass Front, Second Tier Sneeze Guard			
DCFSGH	XX	18.00" (46cm)	26.00" (66cm)
Double Tier, Bottom Tier Sneeze Guard, Second Tier Full Glass Front			
DCFSHG	XX	18.00" (46cm)	26.00" (66cm)

Mounting Directions

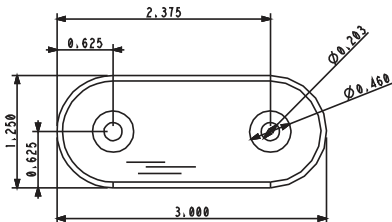
FlexiShield® food shields are to be used as food and counter protection only and should not be used in any other way.

1. Set food shield on base unit.



By placing the food shield on the base unit, hole locations can be determined

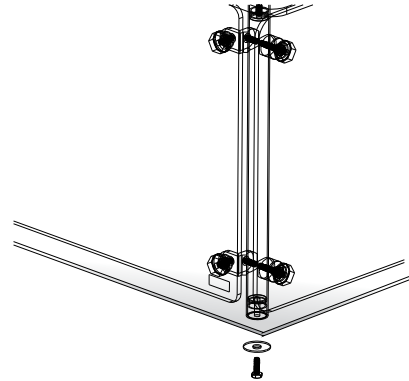
2. Mark hole locations.
 - A. For counter top mounting mark the flange holes.



Flange dimensions

- B. For under counter mounting mark the leg locations.

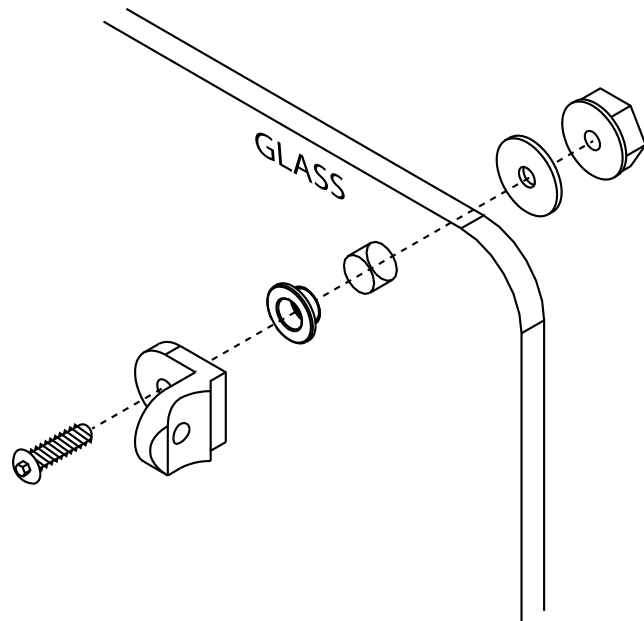
3. Drill holes in base unit.
 - A. For counter top mounting drill 5/32" holes.
 - B. For under counter mounting drill 3/8" holes.
4. Install with screws provided.
 - A. For counter top mounting install with screws through the flanges.
 - B. For under counter mounting install with 1/4"-20 bolts and washers from beneath the counter.



Bolt and washer beneath counter

5. Make any necessary electrical connections.
6. If applicable test lights, heat lamps etc.
7. Adjust glass for proper alignment and ensure that all hardware is tightened securely.
8. Clean food shield and glass with mild soap and water.

Glass installation Order



Section 3 Maintenance

DANGER

It is the responsibility of the equipment owner to perform a personal protective equipment hazard assessment to ensure adequate protection during maintenance procedures.

Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

Warning

Never use a high-pressure water jet for cleaning or hose down or flood the units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

Caution

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

Cleaning and Sanitizing Procedures

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the “grain” of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Hardware And Glass Cleaning

Routine cleaning can be done with soap and water. Extreme stains or grease should be cleaned with a nonabrasive cleaner and plastic scrub pad. Polish the chrome when necessary with a soft cotton cloth.



DELFIELD
980 SOUTH ISABELLA ROAD, MOUNT PLEASANT, MI 48858
800-733-8821
WWW.DELFIELD.COM



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Crem®, Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • welbilt.com