

Your Solutions Partner

Touch Screen Control

Step 1 Touch on/off 🔱 button.



FMCOLD PAN



Step 2

Select the applicable mode of the unit:



Quick Reference Users Guide FLUSH MOUNT COLD PAN

Optional Mechanical Controls

General Operating Instructions:

Turn Cold Pan Unit on by positioning power switch to the up position.



Power Switch

Adjusting Thermostatic Digital Control :

Your cold pan has been preset in the factory to satisfy most applications. Due to conditions which may exist in your operation, you may need to adjust the thermostat on your unit for colder or warmer temperature. The temperature of your unit may be adjusted by pressing the up (to raise) or down (to lower) arrow. The set point is shown in the display.

CAUTION: Please read these instructions completely before attempting to install, operate or service this equipment.

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OPERATION - Changing Settings

Changing Settings with Touch Screen Control

Step 1

Touch the settings icon button.



Step 2

Press "Tools" to enter the Dry Well Config screen



Step 3

Select the Admin button to unlock the presets.



Step 4

Enter pin number. 0654



Step 5

Select ACCESS.



Step 6

Select the lock icon to unlock the presets. Press the $\sqrt{}$ and the screen will go pack to general settings.



OPERATION - Changing Settings

Step 7

You will need to select the back arrow 2 times to get back to the Genneral Settings screen.



Step 8

Select the Presets button to enter the Dry Well Configuration page.



Step 9

Select the edit icon \square next to the well to be reprogrammed.



Step 10

Using the plus or minus buttons set the new temperature and touch the check " $\sqrt{}$ " to save. To abort touch the X button.

NOTE: Settings are not food temperatures.



Step 11

Return to the General settings screen and select the Tools button.



Step 12

Select the Access button to lock the presets.



Quick Reference Guide - Flushmount Cold Pan

Step 13

Select the lock icon to lock the presets



Step 14

Using the previous page button \checkmark several times to return to the main screen.



CLEANING INSTRUCTIONS

GENERAL CLEANING:

- Always clean equipment thoroughly before first use.
- 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.

ACAUTION Make sure there is a bucket or that the unit is above a floor drain.

DAILY CLEANING:

- Clean unit, using warm, soapy water or mild detergent.
- A plastic scouring pad and a mild detergent may be used to remove hardened food.

AWARNING Do not use steel wool as this will cause the unit to rust and void any warranty.

REFRIGERATED UNIT CONDENSER COILS:

- If any buildup is present on the coil take the following steps:
- If the buildup on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil.
- If heavy grease is present degreasing agents are available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the degreasing agent and then blown through from the inside out, with compressed air.
- Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor or fan failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor and/or fan.



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