PART #355027

Retain this manual for future reference.

# Director's Choice® Frost Top Unit

# **OPERATIONS MANUAL & INSTRUCTIONS**

### **CAUTION**

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS**. YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

### **OPERATION**

The unit is ready to operate as soon as it is plugged in. However, a layer of frost must be allowed to form on the stainless surface before displaying any food product. It may take a while for the frost to cover the entire surface (depending on the humidity). The compressor runs continuously to maintain a layer of frost. The frost top surface is set at 0°F.

## **MAINTENANCE**

Proper cleaning of the unit is required. Disconnect unit from power supply. When rubbing or scouring, always move gently in the direction of the polish lines(grains). A Scotch-Brite™ general purpose pad may be used. DO NOT USE STEEL WOOL. Defrost unit whenever ½″ of ice forms on frost top. Clean condenser coil regularly. Keep well ventilated.

## **MAINTENANCE FOR LAMINATES**

Laminate surfaces may be cleaned with warm water and mild soaps. Non-abrasive cleaners may also be used. Cleaning products containing bleaching agents should not be used. Large quantities of these agents or extended periods of time can cause discoloration.

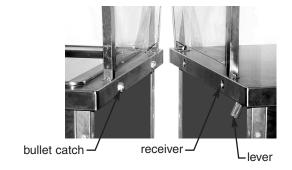
#### **CAUTION:**

- 1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
- 2. Do not immerse unit in water.
- 3. All repairs should be done by an authorized service center.
- 4. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect supply to the unit.

## **DOCKING DEVICE**

The device is comprised of two sub-assemblies: a male bullet catch and a female receiver with a locking plate.

- 1. Align the units so that the bullet catch and receivers line up.
- 2. Pull the lever and push the two units together so that the bullet catch is pushed all the way into the receiver.
- 3. Release the lever and the two units are now securely docked together.
- 4. To release the two units, pull the lever and slowly pull the two units apart. Release the lever and now your units are separate.



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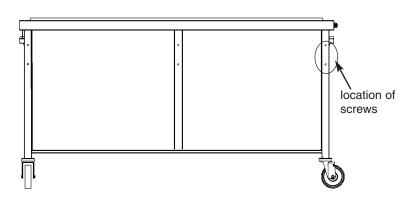


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- Phone: 302/653-3000 (Foodservice) 800/441-8440 (MHC/Retail) 800/637-5100
- Fax: 302/653-2065

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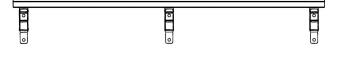
# **ASSEMBLY INSTRUCTIONS**

# **Tray Slides**

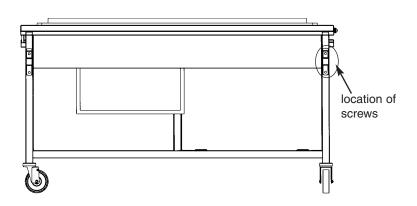




- 1. Remove screws from the front of the unit.
- 2. Hold tray slide up to unit and align the holes with the predrilled screw holes in the unit.
- 3. Tighten screws and make sure tray slide is securely mounted on unit.



# **Work Shelves**







- 1. Remove screws from the front of the unit.
- 2. Hold work shelf up to unit and align the holes with the predrilled screw holes in the unit.
- 3. Tighten screws and make sure tray slide is securely mounted on unit.



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