PART #364620

Retain this manual for future reference.

Director's Choice® Milk 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

All units come equipped with 120V, 60 cycle, single phase condensing units. This unit is ready to operate as soon as it is plugged in. However, we do recommend that the unit be allowed to cool for approximately 30 minutes before using. The thermostat has an OFF position and numbers from #1 through #7 (#7 is the coldest). The unit should be turned off every day after used and turned on one hour before serving.

MAINTENANCE

Never clean pans with a chloride based product. Chlorides or improper cleaning could scar, mark and/or corrode surface. Do not use steel wool or abrasive products. To clean use soapy warm water, rinse thoroughly to remove residues. Failure to meet these conditions will void the warranty. Clean the condenser coil regularly. It is recommended that you clean the evaporator so that it maintains the proper operation of the unit.

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 of exposure to them can cause discoloration.

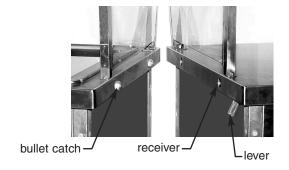
CAUTION:

- 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 comprises 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 push the two units apart. Release the lever and now your units are separate.



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Revised 05/07

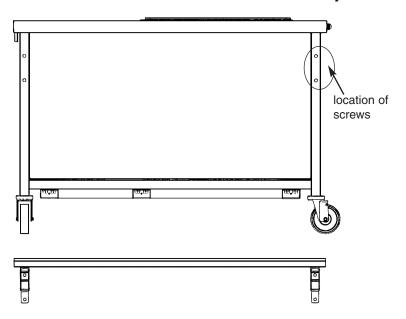


- 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A. www.eaglegrp.com
- Phone: 302/653-3000 (Foodservice) 800/441-8440 (MHC/Retail) 800/637-5100
- Fax: 302/653-2065

Director's Choice® Milk Unit

ASSEMBLY INSTRUCTIONS

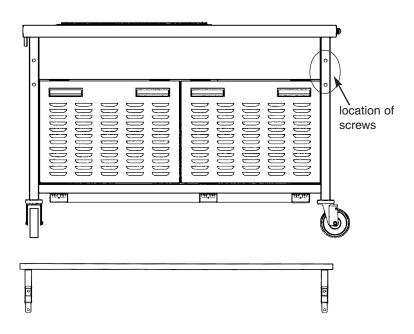
Tray Slides





- 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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