



Your Solutions Partner

Installation and Operation Manual

Signature Station



CAUTION: Please read this manual completely before attempting to install, operate or service this equipment

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P/N 229213
REV B 10/02/2018

INSTALLATION

Step 1

Remove old cutting boards if needed.

Step 2

Place new Cutting Boards in place on both Hot and cold units.



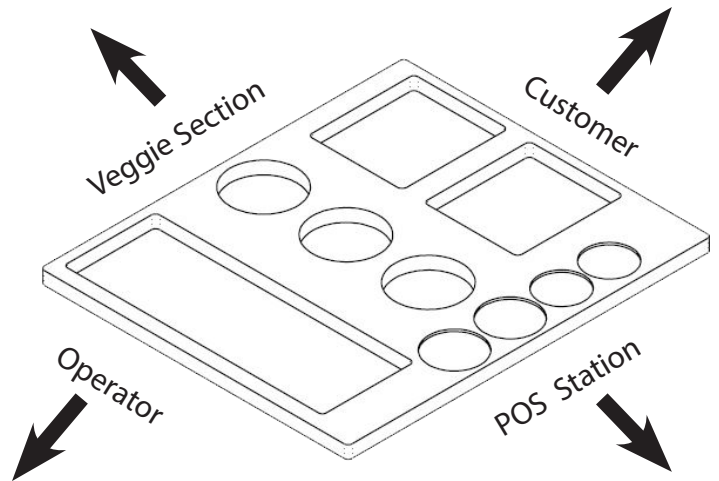
Hot Food



Cold Food

Step 3

Place the station in the middle of the vegetable section with the sauces and grinders closest to the POS station. (Flip based on store)



SIGNATURE STATION OPERATION

When placing the signature board in the sandwich unit, place the station in the middle of the vegetable section with the sauces and grinders closest to the POS station. This will allow for 2 crew members to share the signature station toppings while still having access to their own core vegetable toppings.

Items to be displayed in the round inserts

- Jalapeños
- Banana Peppers
- Olives

Items to be displayed in the 4" deep food pan inserts

- MOP/SOP Toppings
- Cucumbers for sampling (if only 1 MOP/SOP is offered)



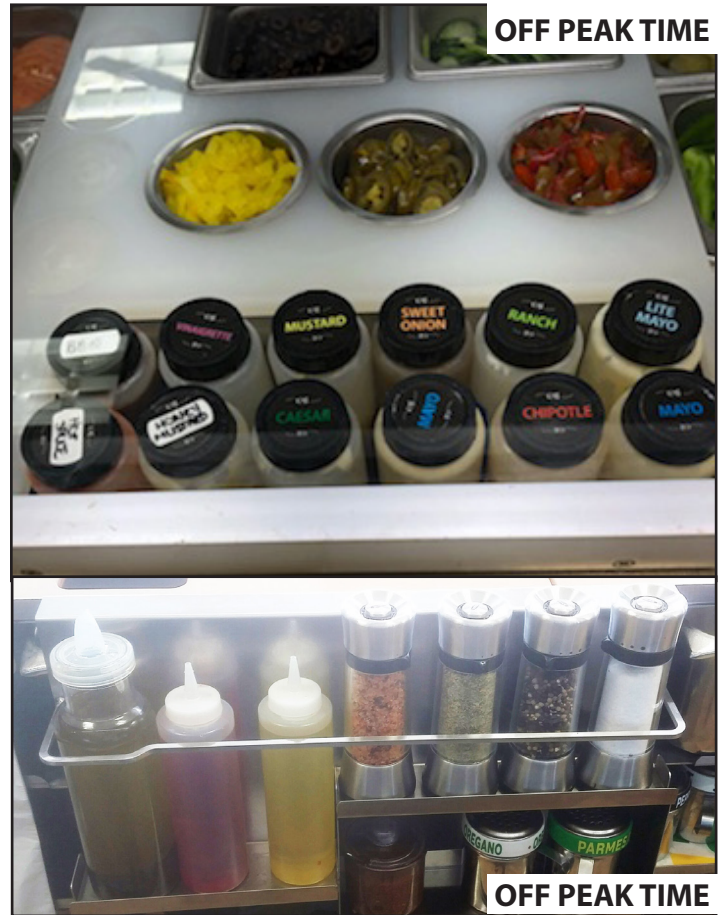
SIGNATURE STATION OPERATION - continued

Peak Times

- During peak times, all ingredients (Garlic Oil, Mustard Seeds, 2 Grinders) must be displayed on the signature station.

Off Peak Times

- During off peak time, ingredients may be held on the storage rail.
(See pictures on right)
- In order to maintain proper product holding temperatures the sandwich unit day cover must be closed during off peak periods.
- During off peak periods and when the sandwich unit day cover needs to be closed, move the grinders, mustard seeds and oil blend dispenser to the storage rail.



MAINTENANCE AND CARE

Polyethylene Boards

- When high pressure cleaning equipment is not available, use hot water, a granular cleanser or detergent and a stiff bristle brush.
(Abrasive action is necessary as simply wiping the board will not suffice.)
- Rinse thoroughly with hot water.
- Allow to lie flat.
- The tops should be turned over daily to reduce possibility of warping and should never be stood on end.
- Periodically, go over the board with a clean, flat stainless steel scraper to help seal some of the knife marks.

MAINTENANCE AND CARE - continued

RichLite® Carving Boards – Care Guide

- Dry Boards & Equipment Thoroughly
- When washing the boards do not allow them to soak.
- After cleaning the boards should be dried thoroughly.
- After cleaning, dry the boards with a cloth/towel before placing on a wire rack to dry (~ 1 hour).
- Ideally, lay the board flat on a wire rack.
- Avoid placing the boards on wet equipment, always wipe the counter top prior to placing the carving board.

- CAUTION**
- **DO NOT** use bleach to clean the boards.
 - Avoid using the abrasive side of the sponge as this may scratch the surface of the boards.

Turn Boards Regularly

- Trapped moisture may cause the Richlite boards to warp. It is recommended that when not in use the boards be stored by standing on the long edge.
- Turning the boards over regularly will help allow the boards to dry and help prevent potential warping.
- If warping does occur, turn the boards over by flipping end over end.
- If your unit has two of the same length boards, alternate the position of the boards.

Storage Rail and Sauce Bottle Holders

- The storage rail sauce bottle holders must be wiped with a sanitized towel when visibly soiled during operating hours.
- The storage rail and sauce bottle holders must be washed, rinsed and sanitized at closing time.
- Allow to air dry overnight.



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