



Your Solutions Partner

Installation and Operation Manual

Front Line Merchandiser

Models:

FLM200



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

 **WARNING:** Cancer and Reproductive Harm - www.p65warnings.ca.gov

*This manual is Copyright © 2019 Duke Manufacturing Co. All rights reserved.
Reproduction without written permission is prohibited. Duke is a registered
trademark of the Duke Manufacturing Co.*

**P/N 529061
REV B 08/16/2019**

TABLE OF CONTENTS

Important Safety Instructions.....	2-3
Specifications	4
Tools Required.....	4
Unpacking Unit.....	5
End Glass Removal.....	5
Installation	6
Maintenance.....	8

IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment.



Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



Indicates Important Information



Indicates electrical shock hazard which, if not avoided, could result in death or serious injury and/or equipment damage.



Indicates hot surface which, if not avoided, could result in minor or moderate injury.



Electrical shock hazard. Do not wash with water jet or hose.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do not attempt to remove or disconnect the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals in this equipment.
- Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel and plastic surfaces.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment shall be serviced by qualified personnel only. Contact the nearest Duke authorized service facility for adjustment or repair.
- Do not block or cover any openings on the unit.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not allow cord to hang over edge of table or counter.
- If the supply cord is damaged, it must be replaced by a special cord assembly available from Duke Manufacturing Co. or its service agent.

Note: Refer to the specifications data plate when ordering or replacing a cord set.

The following warnings and cautions appear throughout this manual and shall be carefully observed.

- Turn the unit off, disconnect the power source and allow unit to cool down before performing any service or maintenance on the unit.
- The procedures in this manual may include the use of chemical products. You must read the Material Safety Data Sheets before using any of these products.
- The unit shall be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with dedicated electrical lines, protected by fuses or circuit breaker of the proper rating, in accordance with all applicable regulations.
- Disposal of the unit must be in accordance with local environmental codes and/or any other applicable codes.
- 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 or instruction concerning use of the appliance by a person responsible for their safety.
- **CAUTION:** Never use a high-pressure water wash for this cleaning procedure as water can damage electrical components

UNPACKING UNIT

UNPACKING UNIT

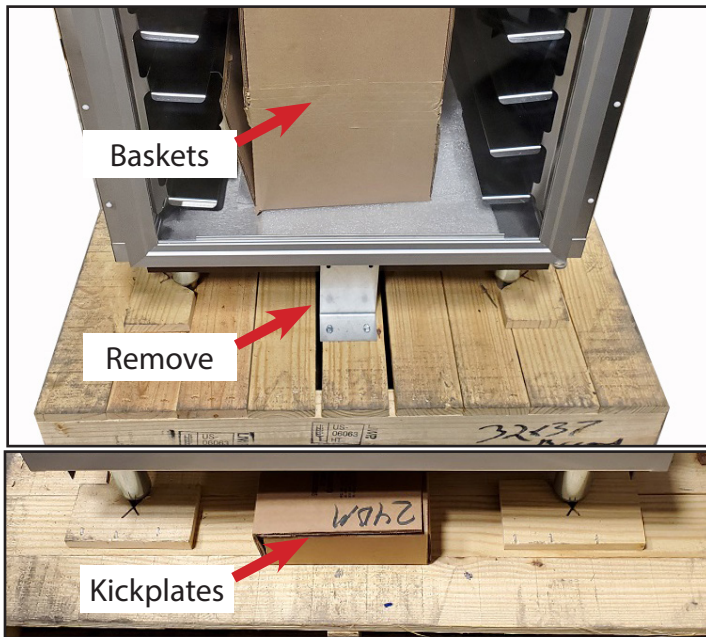
Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt; also note any damage not evident on the outside of the shipping container (concealed damage). Contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered by the warranty.

- Inspect unit for damage.
- Report any dents or breakage to source of purchase immediately.
- **Do not attempt to use unit if damaged.**
- Remove all materials from unit interior.
- If unit has been stored in extremely cold area, wait a few hours before connecting power.

Unpack and inspect unit. Remove outer corrugated box from skid and remove tie down angles from skid and unit. Set unit on floor.



Note: Box with bread baskets and kick plates are inside and under unit.



TOOLS REQUIRED



Adjustable Pliers



Level

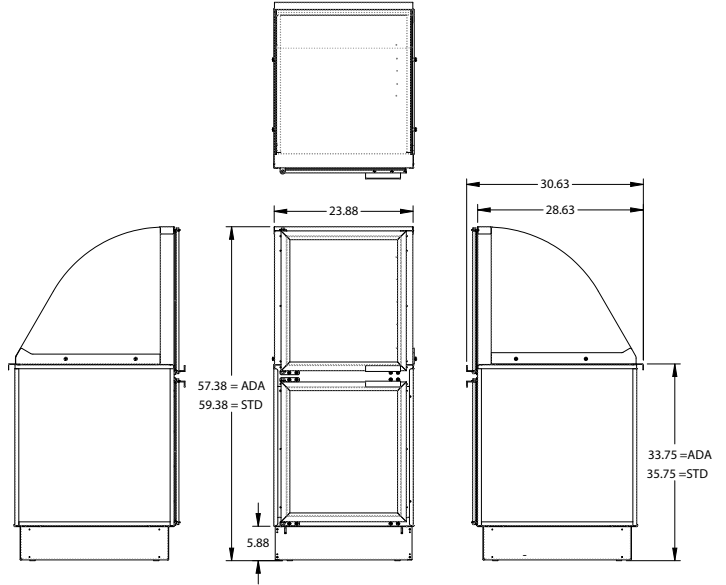


7/16 Wrench



Phillips Screw Driver

SPECIFICATIONS



No electrical requirements

END GLASS REMOVAL

Step 1

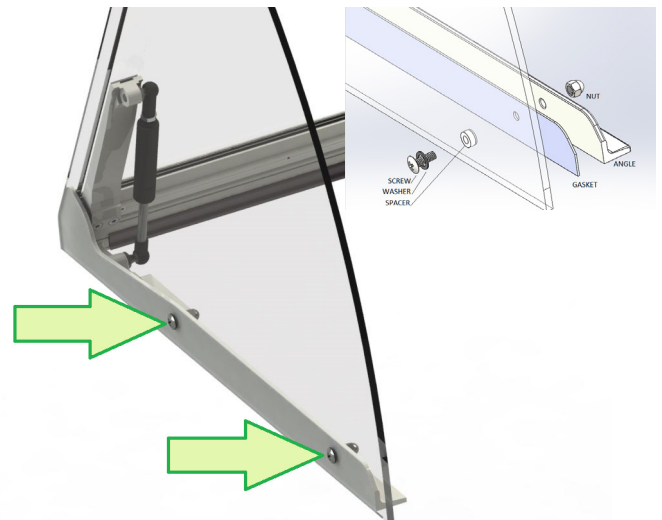
If the unit next to the bread display has an existing end glass, this will need removed before installing the bread cabinet. If not proceed to step 1 of installation.

Step 2

Using a 7/16 wrench and nut driver, remove the two bolts and nuts holding the end glass in place. Discard the **bolts** only. (Save nuts for future step.)



NOTE: be careful not to drop the glass.



INSTALLATION

Step 1

Remove the stainless steel cap from the side of the bread cabinet that will be installed next to an adjacent unit (ex. hot food). This will expose mounting hardware that is holding the glass onto the bread cabinet. Remove that hardware which will expose holes that should line up to the adjacent unit's side pylons.



Step 4

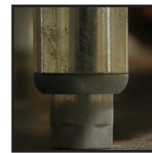
Level Unit. To ensure the door of this unit seals completely, the unit must be fully leveled in all directions.



NOTE: This must be done before the unit is sealed to the floor or built into a curb.

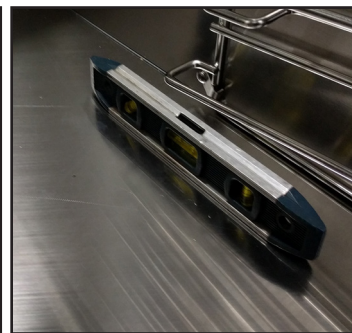
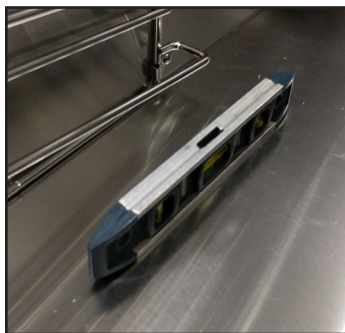


NOTE: The unit can be leveled by adjusting the feet using adjustable pliers.



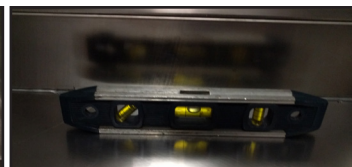
Step 4A

Level Unit front to back on both sides.



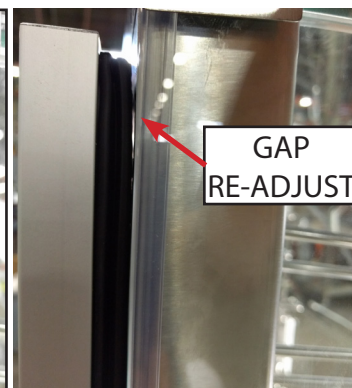
Step 4B

Level unit side to side, both front and back.



Step 4C

Check the top and bottom corner seal of the door gasket. There should be no gap.



CAUTION When moving bread display while glass is unsecured.

Step 2

Place unit in lineup (Hot Food is a common adjacent unit).

Step 3

Using longer bolt and gasket connect the bread display and the adjacent unit together.



NOTE: Do not tighten bolts and nuts at this time.

INSTALLATION - continued

Step 5

Once unit is level, tighten bolts connecting bread display and adjacent unit.



Step 6

Re-install cap cover removed in step 1

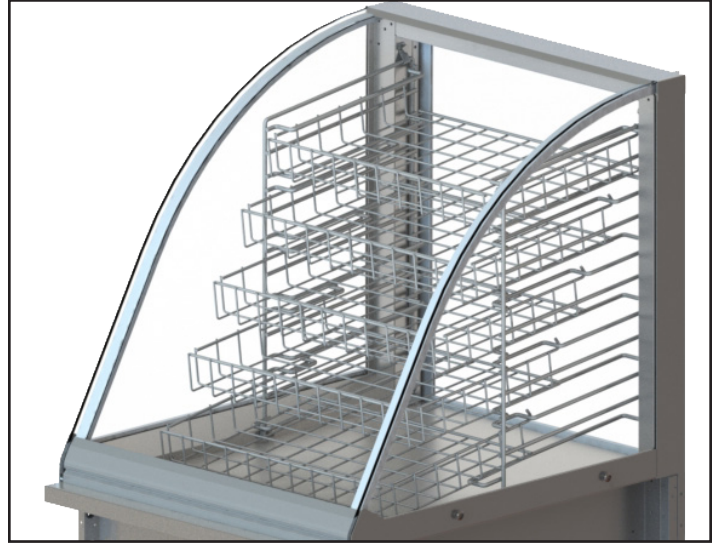
Step 7

Install Pilaster provided with the adjacent unit to cover the gap between the units on the operator's side.



Step 8

Install wire baskets into unit.



Step 9

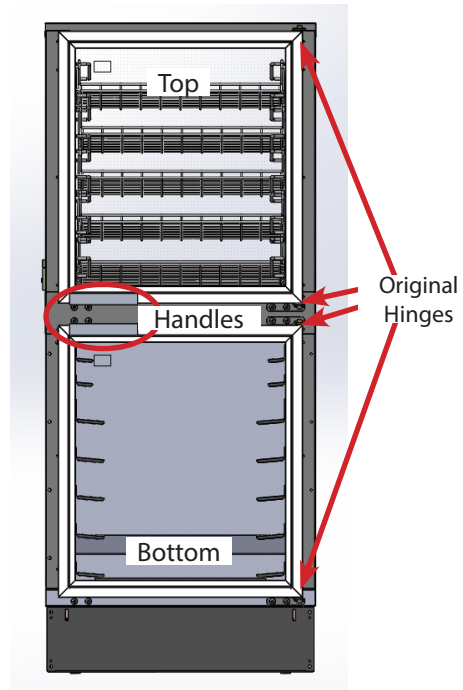
Follow the decor panel instructions after the entire lineup is installed and leveled.

CHANGING HINGE SIDE

The hinge direction for the doors on the FLM200 can be flipped to the other side. The doors have to be switched top and bottom and rotated. The following directions explain how to do so.

Step 1

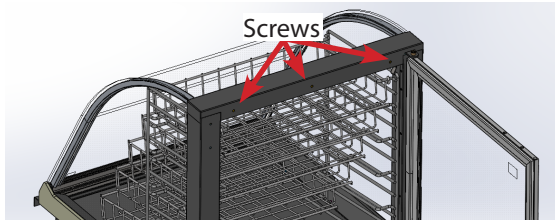
Place a note on the Top door that says "Top", and a note on the Bottom door that says "Bottom". Image below is of a right side hinge. (Notice the orientation of each door handle to reference later)



CHANGING HINGE SIDE

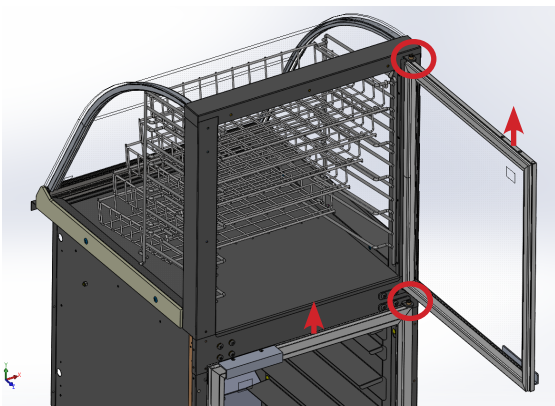
Step 2

Open the top door and remove the three screws holding the top cap. Set the top cap and screws to the side.



Step 3

Remove the top hinge bracket for both doors and lift up on the doors to remove them. Set the doors to the side.



Step 4

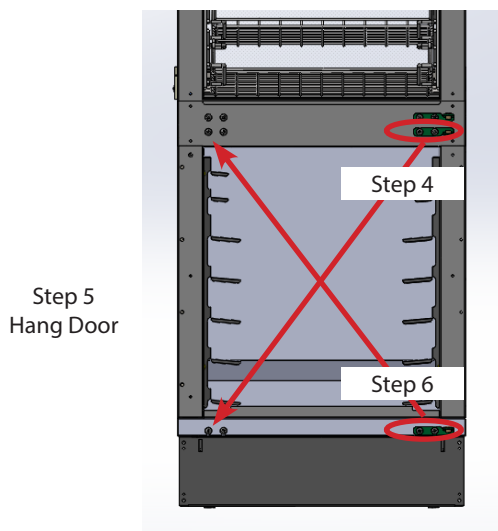
Take the top hinge bracket from the bottom door that was removed in step 3, rotate it 180° and fasten it to the opposite side of the cabinet on the bottom.

Step 5

Take the door that was originally labeled "Top", rotate it 180° and place it into the bottom hinge bracket to use as the bottom door.

Step 6

Remove the bottom hinge bracket for the bottom door and rotate it 180° and fasten it to the top of the door.



Step 7

Remove the bottom hinge bracket from the top door set to the side. (This part will not be re-used but should be stored in a safe location in case the hinge direction ever needs to be switched back.)

Step 8

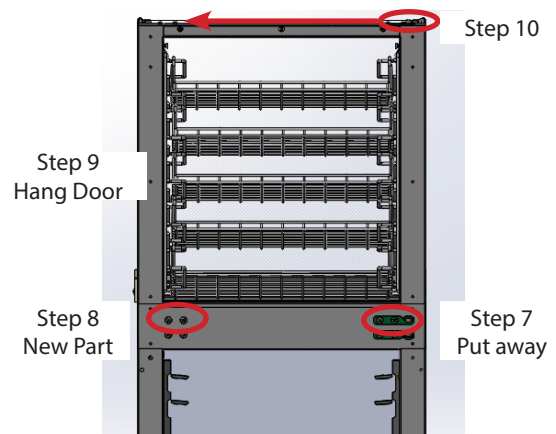
Find the hinge bracket that was supplied in the parts bag with the bread display cabinet and place it in the bottom hinge bracket location for the top door.

Step 9

Take the door that was originally labeled "Bottom", rotate it 180° and place it into the bottom hinge bracket to use as the top door.

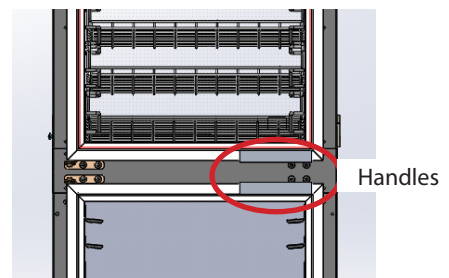
Step 10

Use the top hinge plate that was removed in step 6, rotate it 180° and fasten it to the top of the door from step 9.



Step 11

When all hinge brackets are installed the two handles for the doors should be next to each other in the middle of the cabinet.



Step 12

Open and close the doors to make sure they move freely and also to make sure that they seal properly against the frame of the cabinet.

Step 13

Re-install the top cap removed in step 2

MAINTENANCE: SURFACE CLEANING AND CARE

Stainless Steel Surfaces

CLEANING:

For day-to-day cleaning, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm the passivated layer of stainless steel. Use non-chloride cleaners and cleaners without quaternary salts to avoid pitting and rusting. Clean frequently to avoid build-up of hard, stubborn stains.

For oil and grease marks: remove oil or grease from stainless steel with hydrocarbon solvents such as methylated spirit (Bartoline is a common brand), isopropyl alcohol (i.e. rubbing alcohol) or acetone. Apply solvent several times with a clean, non-scratching cloth until all oil or grease is removed.

For stubborn residue, stainless steel pads can be used. The scrubbing motion must be in the direction of the manufacturer's polishing marks (or grain).

PRECAUTIONS:

Avoid mechanical abrasions to prevent rusting. Scratching damages the thin film that protects stainless steel. Do not use steel pads, wire brushes, or scrapers.

Avoid substances and cleaners that contain chlorides or hydrochloric acid (muriatic acid). If these solutions contact the surface, immediately rinse away with water.

Do not clean in excessive temperatures.

Stainless Steel will not corrode with proper care. If signs of corrosion appear, clean immediately. Use an all-purpose lubricant, such as WD-40, to wipe affected stainless steel. Domestic stainless steel cleaners containing calcium carbonate or citric acid, such as Citisurf 77 Plus, can also be used. Rinse thoroughly with clean water.



Duke Manufacturing Co.

2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com