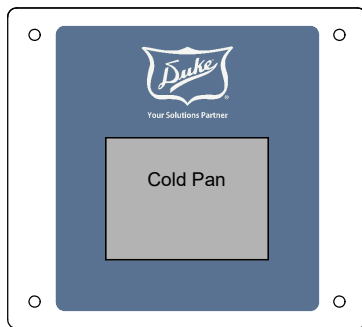
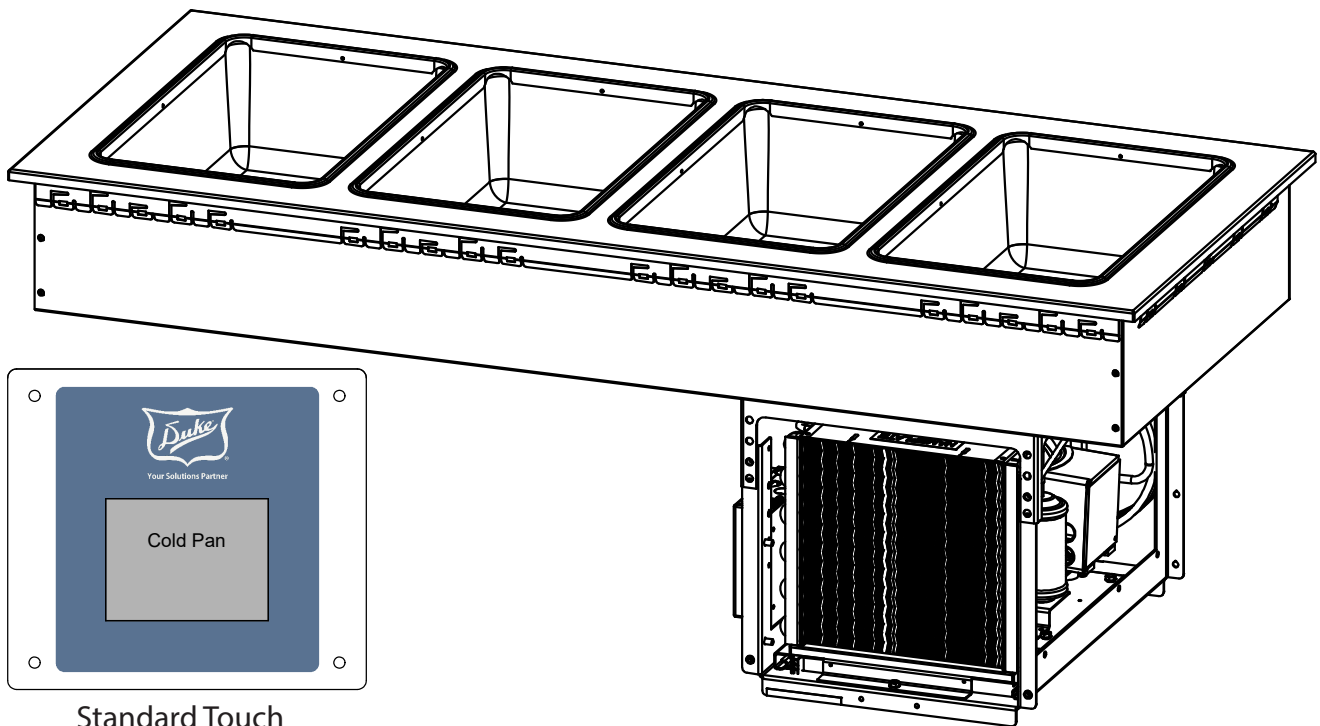




Your Solutions Partner

Installation and Operation Manual

Flush Mount Cold Pan



Standard Touch Screen Control

Model FCP4 Shown

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

WARNING for CA residents: go to www.dukemfg.com/prop65 for prop 65 warning

This manual is Copyright © 2024 Duke Manufacturing Co. All rights reserved. Reproduction without written permission is prohibited. Duke is a registered trademark of the Duke Manufacturing Co.

P/N 529147
REV B 05/16/2024

TABLE OF CONTENTS

Important Safety Instructions	2-4
Introduction	5
Unpacking Unit	5
Specifications	6
Installation	7
Operation	9
Changing Settings	10
Cleaning.....	12

IMPORTANT SAFETY INSTRUCTIONS

Throughout this manual, you will find the following safety words and symbols that signify important safety risks 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.

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 on this equipment.
- 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 should 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.

The following warnings and cautions appear throughout this manual and should 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 should 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.



***ELECTRICAL SHOCK HAZARD UNIT MUST BE SAFETY GROUNDED, EARTHED.
DO NOT MODIFY, DEFEAT ELECTRICAL CONNECTIONS OR ALTER PLUG.***

ELECTRICAL CONNECTIONS

⚠ WARNING BEFORE CONNECTING THE UNIT TO THE POWER SOURCE, VERIFY THAT THE VOLTAGE AND PHASE OF THE POWER SOURCE ARE IDENTICAL TO THE VOLTAGE AND PHASE INFORMATION ON THE DATA LABEL.

⚠ WARNING ALL MAINS DISCONNECT MUST BE INCORPORATED IN THE FIXED WIRING IN ACCORDANCE WITH LOCAL WIRING RULES

EARTHING INSTRUCTIONS

1. THE UNIT MUST BE GROUNDED. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This unit is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into a receptacle that is properly installed and grounded.
2. Consult a qualified electrician or service agent if grounding instructions are not completely understood, or if doubt exists as to whether the unit is properly grounded.
3. DO NOT USE AN EXTENSION CORD. If the product power cord is too short, have a qualified electrician install a three-slot receptacle (or the country specific receptacle for International Units). This unit should be plugged into a dedicated circuit with the electrical rating as provided on the product data plate.

INSTALLATION CODES AND STANDARDS

In the United States, the Unit must be installed in accordance with the following:

4. State and local codes.
5. National Electrical Code (ANSI/NFPA No. 70, latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
6. Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.
7. Sealed to the counter upon which the equipment is placed per NSF/ANSI 4 standard.

In Canada, the Unit must be installed in accordance with the following:

1. Local codes.
2. Canadian Electrical Code (CSA C22.2 No. 3, latest edition) available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

INTRODUCTION

Important to Note:

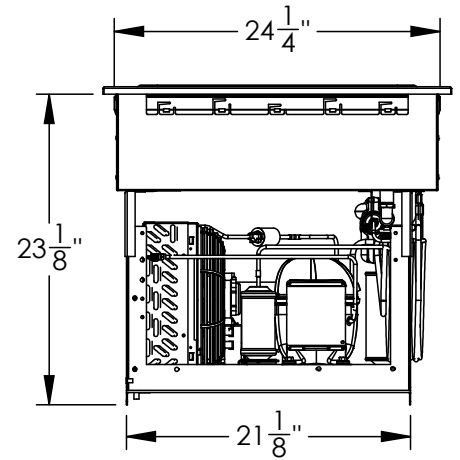
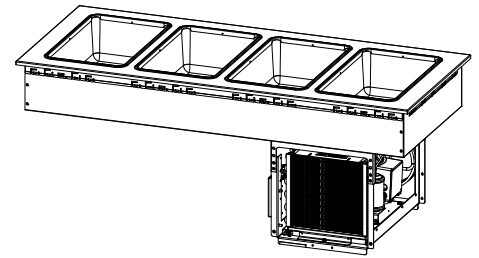
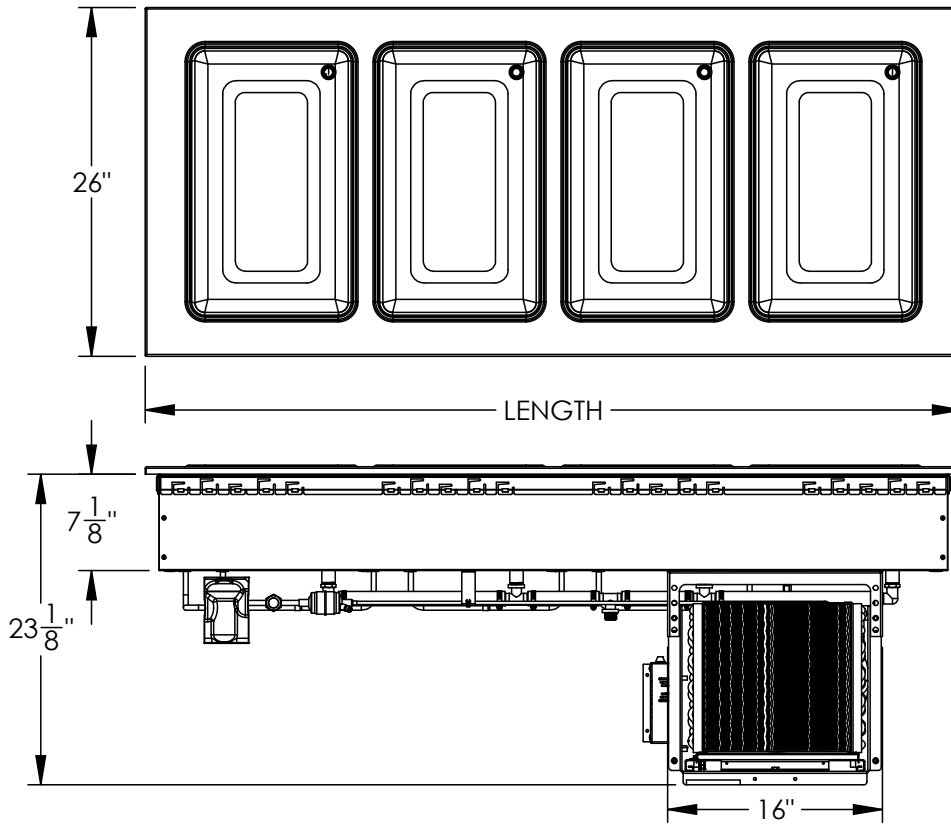
- This unit has been designed to hold and maintain your cold products to the NSF7 standard.
- Wells can be expected to reach set point temperature within a 30 minute time frame.

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.

- Follow the instructions on the Carton Box for unpacking the unit.
 - Inspect unit for damage.
 - Report any dents or breakage to source of purchase immediately.
 - Do not attempt to use unit if damaged.
 - Remove all packing materials from unit interior.
 - If unit has been stored in extremely cold area, wait a few hours before connecting power.
1. Remove shrink wrapped bag from the unit. (It is stapled to the crate at both ends.)
 2. Remove strapping and protective cardboard from around the unit.
 3. The feet are set into V-shaped wedges for shipping. Remove all wood pieces from the pallet before trying to lift it off.

SPECIFICATIONS



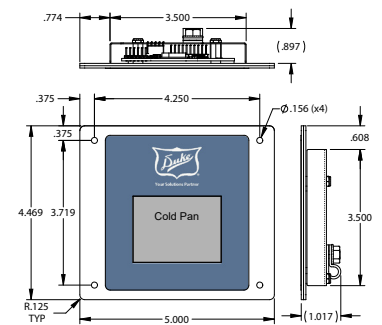
ELECTRICAL SPECIFICATIONS:

*"If using optional electric condensate evaporator add 300 Watts, 2.6 Amps"

FCP4 Drop In, Flush Cold Pan
4-section With Drains - Shown

Control Specifications

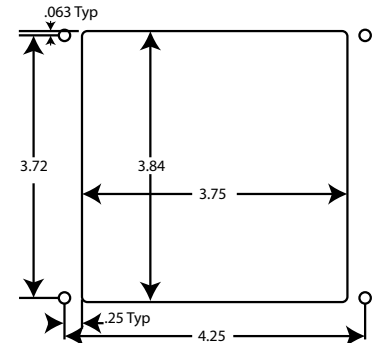
Model	120 Volt - HZ 60		
	Watts*	Amps*	NEMA
FCP1-SB	432	3.7	5-15
FCP2-SB	432	3.7	5-15
FCP3-SB	576	4.9	5-15
FCP4-SB	576	4.9	5-15
FCP5-SB	576	4.9	5-15
FCP6-SB	576	4.9	5-15



DIMENSIONS:

Control Cutout

Model	Height		Length		Width		Counter Top Cutouts	
	in.	cm	in.	cm	in.	cm	Width.	Length
FCP1-SB	24.0	60.96	15.81	40.16	26.00	66.04	24.625	17.5
FCP2-SB	24.0	60.96	32.81	83.34	26.00	66.04	24.625	31.5
FCP3-SB	24.0	60.96	46.81	118.90	26.00	66.04	24.625	45.5
FCP4-SB	24.0	60.96	60.81	154.46	26.00	66.04	24.625	59.5
FCP5-SB	24.0	60.96	74.81	215.42	26.00	66.04	24.625	73.5
FCP6-SB	24.0	60.96	88.81	225.75	26.00	66.04	24.625	87.5



This product may be covered by one or more patents or pending patent applications. For more details, see: www.dukemfg.com/patents

INSTALLATION

WHEN MOUNTING BY THE OVERHANGING TOP RIM (IN A CUT-OUT IN THE COUNTER TOP):

The underside of the overhanging top rim should have applied to it a generous bead of food grade silicone sealant before the unit is set into the cut-out in the counter top. In order to relieve part of the load from the top rim, the unit should be supported from below with metal components in a manner compatible with the construction of the counter. Any excess sealant which squeezes out between the unit top rim and counter top should be wiped off before the sealant cures or stripped away with a sharp knife after curing.

⚠️ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing this equipment.

⚠️ CAUTION When installing a drop-in refrigerated unit it is essential to insure proper air flow into and out of the cabinet surrounding the unit. Improper ventilation will cause your compressor to burn out and will void the warranty.

⚠️ CAUTION This equipment is to be installed to comply with applicable Federal, State or Local Plumbing Code. Consult local codes as to the type of drain hook-up required in your area.

DRAIN CONNECTION:

The unit is designed to be used with or without a drain hook-up. The drain is supplied with a hose attached for use with a drain pan, or may be hooked up to a floor or sink drain.

⚠️ CAUTION ⚡ Electricity and water do not mix. Unplug the unit before cleaning. If repairs are required, use a qualified service agent. While repairs are being made, be sure the unit is not plugged in. Do not store highly combustible substances on or near the unit. Be sure the compressor compartment has adequate ventilation.

⚠️ CAUTION

ELECTRICAL CONNECTIONS:

The unit is designed to be operated on one (1) 15 amp dedicated circuit. The unit must be grounded. The receptacle, wired circuit, and protection should meet the required local codes for proper operation. If the supply cord is damaged, it must be replaced by the manufacturer, it's service agent or an authorized service company in order to avoid a hazard.

⚠️ CAUTION

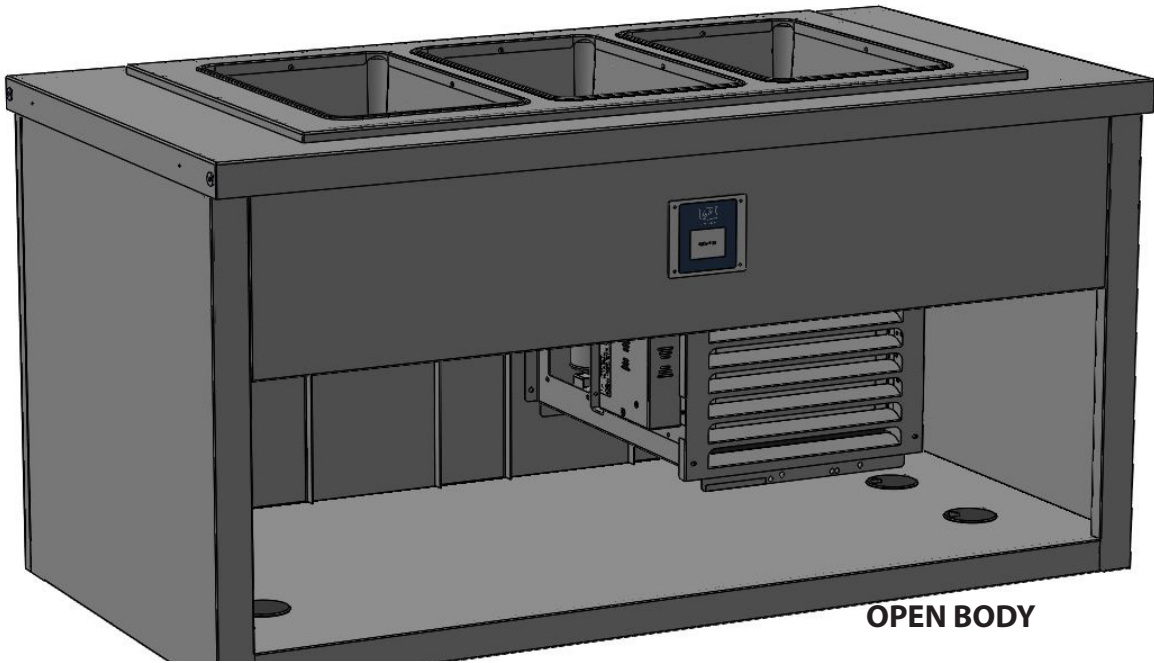
The cold pan is designed to hold pre-chilled products at suitable serving temperature. It is **not** designed to chill products or store them for long periods of time. Due to the variety of food products served from the cold pan, they should be stirred periodically to maintain consistent temperature. Foods that are not stirred periodically can become too warm on the top surface and freeze at the bottom.

Prior to use, the unit should be turned on to lower the pan temperature before the chilled product is set in place. The unit should shut down daily for defrosting and cleaning.

INSTALLATION - continued

DROP-IN COLD PAN - AIR FLOW OPEN BODY

Optional air intake louver mounts directly to cage support.
No shroud or exhaust required for open body configuration.

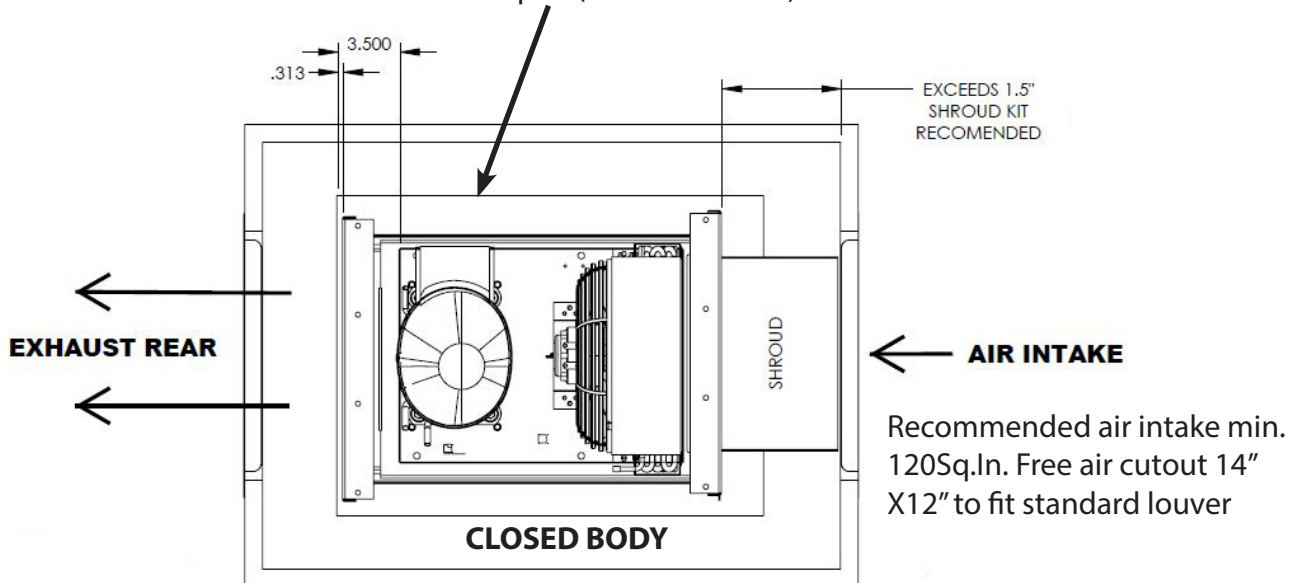


DROP-IN COLD PAN - AIR FLOW CLOSED BODY

Exhaust options rear or bottom required for closed body configuration.

EXHAUST OPTION-1

Recommended bottom exhaust cutout min. 400 sq. in. (18"X24" Shown)



EXHAUST OPTION 2

Recommended rear exhaust min. 200 Sq. In.
Free air cutout 18"X16" to fit standard louver.

OPERATION

Standard Controls

Touch Screen Control

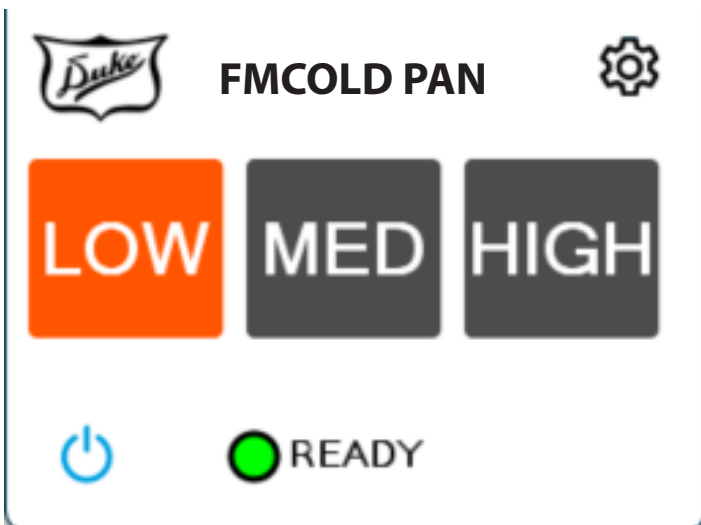
Step 1
Touch on/off  button.



Step 2

Select the applicable mode of the unit:

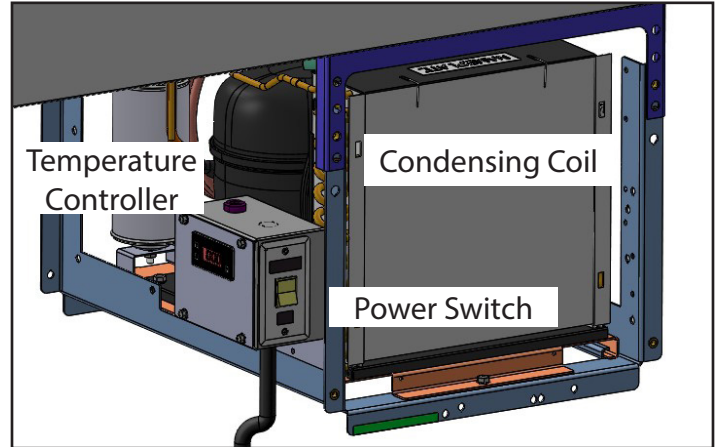
low **LOW** Med **MED** High **HIGH**



Optional Mechanical Controls

General Operating Instructions:

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



Power Switch




Digital Display

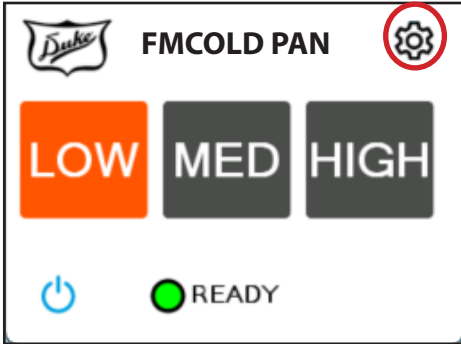
Adjusting Thermostatic Digital Control :

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 thermostat is located under the unit and to the left of the condensing unit. 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 and starts blinking. Press up or down arrow to change set point. After 3 seconds the display stops blinking and returns to actual temperature.

OPERATION - Changing Settings

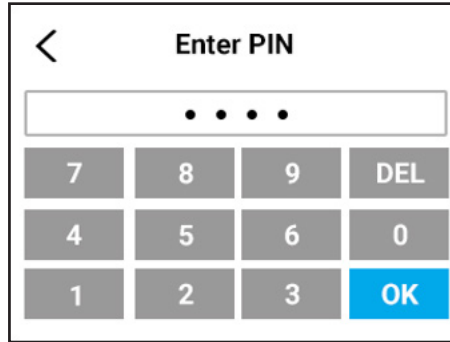
Step 1

Press settings button  to enter General Settings Screen.



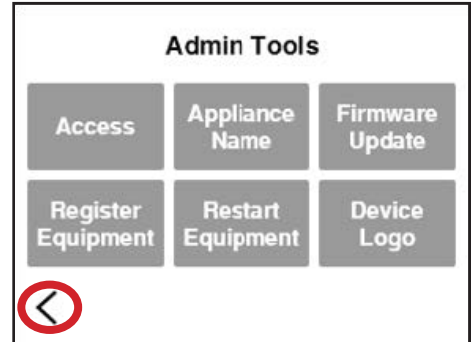
Step 4

Enter pin number. "0654" and select OK.



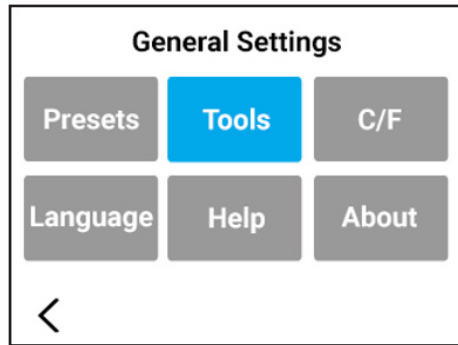
Step 7

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



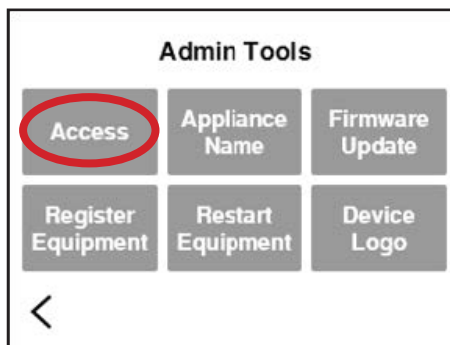
Step 2

Press "Tools" to enter the Config screen.



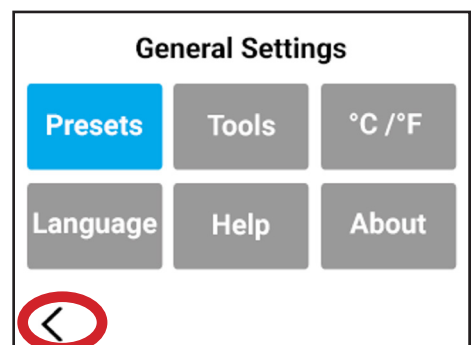
Step 5

Press "Access."



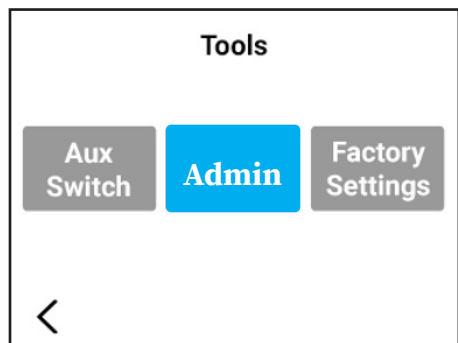
Step 8

Press the Presets button to enter the Configuration page.



Step 3

Press "Admin" button.




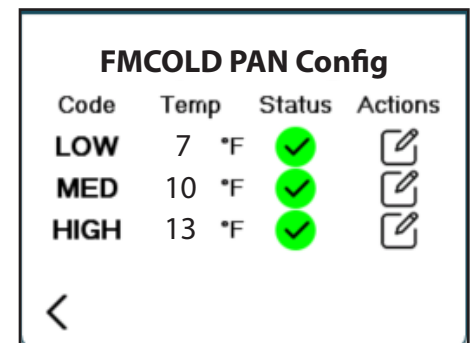
Step 6

Slide the lock icon to unlock the presets. Press the check ✓ to save the setting.



Step 9

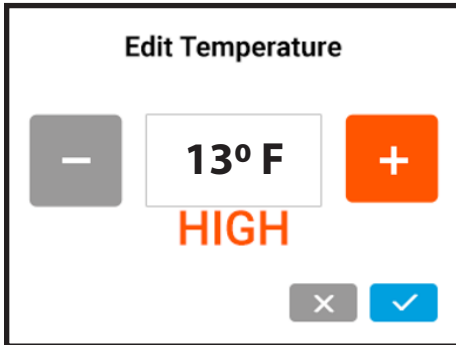
Select the edit icon  next to the well to be reprogrammed.



OPERATION - Changing Settings

Step 10

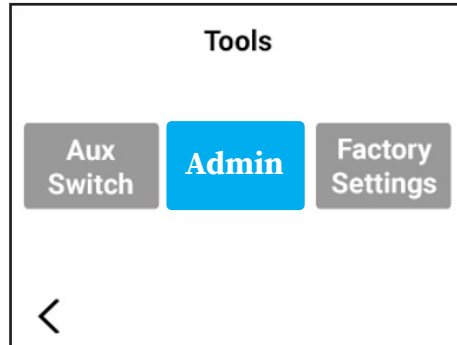
Using the plus or minus buttons set the new temperature and touch the check "✓" to save. To abort touch the X button.



 **NOTE:** Settings are not food temperatures.

Step 12

Press "Admin."



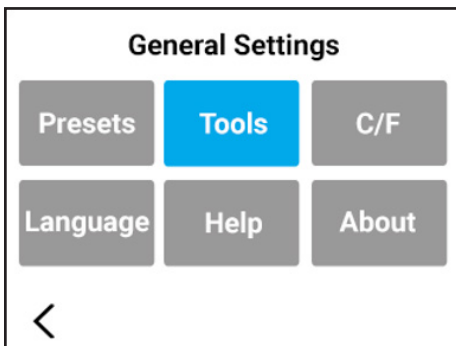
Step 14

Slide the lock icon to lock the presets, Press the check to save the setting.



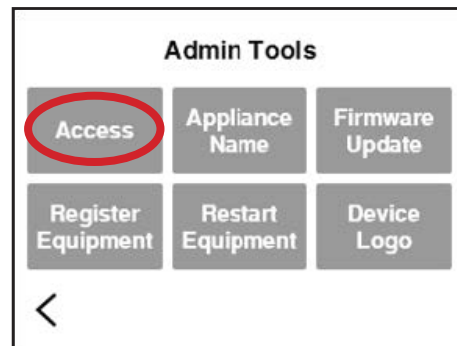
Step 11

Pressing the back arrow will take you to the General setting screen where you press "Tools"



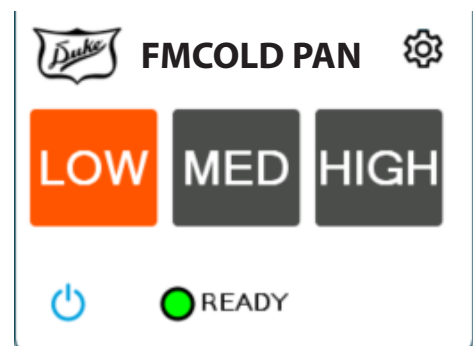
Step 13

Press "Access."



Step 15

Press the back arrow 3 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.

⚠ CAUTION 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.

⚠ WARNING 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.



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