

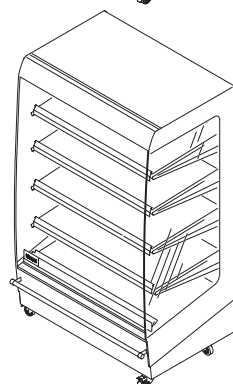
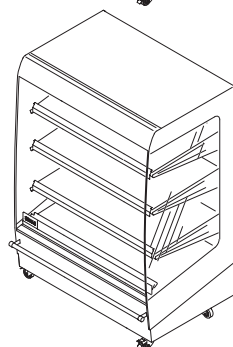
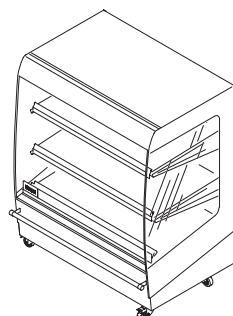
MD 25/40/48

3, 4, 5 level

INSTRUCTIONS

Installation, operation
and care of:

**MD Series Multideck
Hot Food Display Cases**



IMPORTANT!

**READ BEFORE USING
DISPLAY CASE**



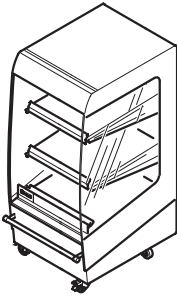
fri-jado

www.frijado.com

MD 25/40/48

MD25

23 $\frac{5}{8}$ x 31 $\frac{1}{2}$ x 56 $\frac{7}{8}$
inch (wxdxh)



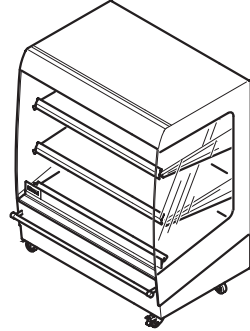
MD40

39 $\frac{3}{8}$ x 31 $\frac{1}{2}$ x 56 $\frac{7}{8}$
inch (wxdxh)



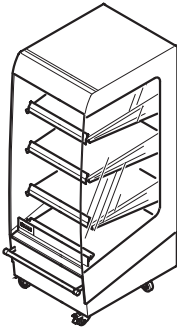
MD48

47 $\frac{1}{4}$ x 31 $\frac{1}{2}$ x 56 $\frac{7}{8}$
inch (wxdxh)



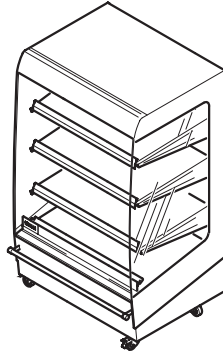
MD25

23 $\frac{5}{8}$ x 31 $\frac{1}{2}$ x 66 $\frac{3}{4}$
inch (wxdxh)



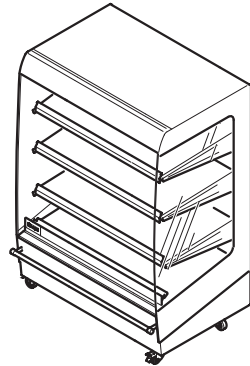
MD40

39 $\frac{3}{8}$ x 31 $\frac{1}{2}$ x 66 $\frac{3}{4}$
inch (wxdxh)



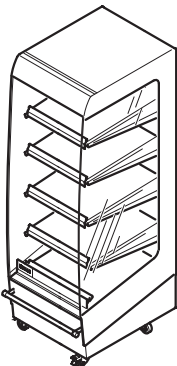
MD48

47 $\frac{1}{4}$ x 31 $\frac{1}{2}$ x 66 $\frac{3}{4}$
inch (wxdxh)



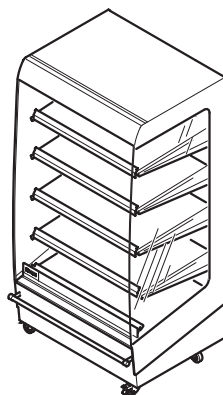
MD25

23 $\frac{5}{8}$ x 31 $\frac{1}{2}$ x 77 $\frac{5}{8}$
inch (wxdxh)



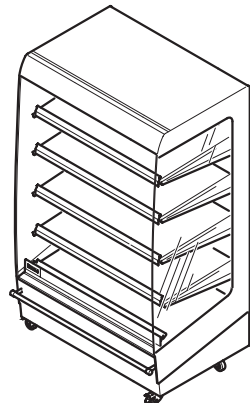
MD40

39 $\frac{3}{8}$ x 31 $\frac{1}{2}$ x 77 $\frac{5}{8}$
inch (wxdxh)



MD48

47 $\frac{1}{4}$ x 31 $\frac{1}{2}$ x 77 $\frac{5}{8}$
inch (wxdxh)



KEEP THIS USER MANUAL FOR FUTURE USE

© 2010 Fri-Jado BV, Etten-Leur, The Netherlands

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual.

This manual has been composed with the utmost care. The manufacturer shall, however, not be held re-sponsible for any mistakes in this manual nor for any consequences thereof.

The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

**BEFORE USING THE DISPLAY CASES FOR THE FIRST TIME,
CAREFULLY READ THIS ENTIRE MANUAL.**

IMPORTANT NOTICE: The user is responsible for reading and following these instructions to ensure the safe and proper installation, operation, and maintenance of the display cases.

The manufacturer expressly disclaims any and all liability for any and all damage or injury resulting from failure to follow and comply with these instructions, or from failure to exercise reasonable care in the handling, operation, cleaning, and repair of the display cases, and failure to explicitly include any warnings or instructions in this manual shall not give rise to any claim for damages.

If you have any questions concerning the installation, operation, care, or maintenance of the display cases, that are not covered by these instructions, please contact the manufacturer at:

Fri-Jado Inc.

877 – 374 – 5236 (toll free)

LIMITED WARRANTY

THIS PRODUCT HAS A ONE-YEAR WARRANTY FOR PARTS AND LABOR. PARTS THAT ARE NOT COVERED BY THIS WARRANTY ARE LAMPS AND GLASS. THE SOLE AND EXCLUSIVE REMEDY OF THE PURCHASER IS LIMITED TO REPAIR OR REPLACEMENT OF THE PRODUCT, AT THE SOLE DISCRETION OF FRI-JADO, INC. THIS LIMITED REPAIR AND REPLACEMENT WARRANTY IS THE SOLE WARRANTY PROVIDED FOR THIS PRODUCT AND FRI-JADO, INC. EXPRESSLY EXCLUDES AND DISCLAIMS ALL OTHER WARRANTIES, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY IS VOID WHERE DAMAGE RESULTS FROM IMPROPER USE OF THE PRODUCT OR THE PURCHASER USES THE PRODUCT IMPROPERLY.

TABLE OF CONTENTS

1.	FOREWORD	5
1.1.	General.....	5
1.2.	Pictograms and symbols.....	5
1.3.	Service and technical support.....	6
1.4.	Identification of the unit	6
1.5.	Safety guidelines and warnings of danger	6
2.	INSTALLATION.....	8
2.1.	Electrical connections.....	9
3.	FIRST USE.....	10
4.	OPERATION	11
4.1.	Switch on	11
4.2.	Checking the temperature in the unit.....	12
4.3.	Checking the product temperature	12
4.4.	Switch off.....	12
5.	MAINTENANCE	13
5.1.	Daily maintenance.....	13
6.	FAULTS AND SERVICE / WHAT TO DO	15
6.1.	Replacing a lamp.....	16
6.2.	Placing a price strip	17
6.3.	Replacing the child guard.....	17
7.	TECHNICAL SPECIFICATIONS	18
8.	SERVICE PARTS AND SERVICE CALLS	19
9.	ACCESSORIES	19

1. FOREWORD

1.1. General

This manual is meant for the user of the Fri-Jado Multi Deck. The options and the operation are described, with references also being made to the safest and most efficient possible use of the unit over a long period of time.

The MD, Fri-ado Multideck, series of self-service deli display cases hold packaged hot food products at regulated temperature maintaining both freshness and quality. The display cases feature electronic temperature regulation. The fully open front side of the Multideck permits the customer to reach in easily for self service.

Proper installation, usage, and maintenance of your deli display case is important. Please read this entire manual and carefully follow all of the instructions provided.

1.2. Pictograms and symbols

In this manual the following pictograms and symbols will be used:



Suggestions and recommendations to simplify carrying out tasks and actions.



WARNING

Possible physical injury or serious damage to the unit if the instructions are not carefully followed.



WARNING

Denotes risk of electric shock.



WARNING

Danger of surfaces with a high temperature.



Recycling symbol.



Direction of view symbol.

The following pictograms appear on the unit:



WARNING

Danger of surfaces with a high temperature.



WARNING

Denotes risk of electric shock.

1.3. Service and technical support

The electrical diagram applicable to your unit is supplied with the machine. The drawer has a separate locked space where the electrical components are located. In case of malfunctions contact your supplier/ service agency. Be sure you have the following data on hand:

- model and
- serial number. The identification plate contains this data.

1.4. Identification of the unit

The identification plate is located on the left side of the column within and contains the following data:

- Name of the supplier or the manufacturer.
- Model
- Serial number
- Year of construction
- Voltage
- Frequency

1.5. Safety guidelines and warnings of danger

General

The manufacturer accepts no liability whatsoever for loss or injury caused by the failure to (strictly) adhere to the safety guidelines and instructions in this manual, or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and the possible associated accessories.

The user of the unit is at all times fully responsible for the fulfilment of the locally applicable safety regulations and guidelines.

The pictograms, warnings, and instructions attached to the unit are part of the safety features. They must not be covered or removed and must be present and legible during the entire life of the product.

Immediately replace or repair damaged or illegible pictograms, warnings and instructions.

Technical specifications

- The specifications in this manual must not be changed.

Modifications

- In case of unauthorised modifications in or on the unit every liability on the part of the manufacturer becomes null and void.



Use

The factory setting of the unit's temperature ensure a constant core temperature for whole chicken products of at least 149°F for a minimum of four hours. Other products might require a different setting; these setting can be modified on the thermostat.



WARNING

The top and bottom of the trays and columns at the back of the unit may be hot.

**WARNING**

The maximum load per shelf is 77 lb.

**WARNING**

The maximum load on top of the unit is 110 lb.

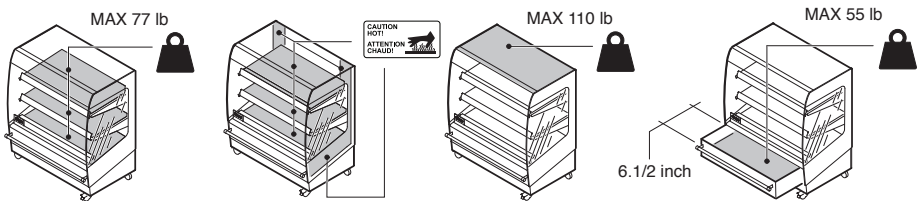
**WARNING**

The maximum load of the drawer when pulled out till 61/2 inch is 55 lb.

MAX 110 lb

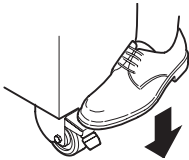
6.1/2 inch

MAX 77 lb MAX 55 lb

**WARNING**

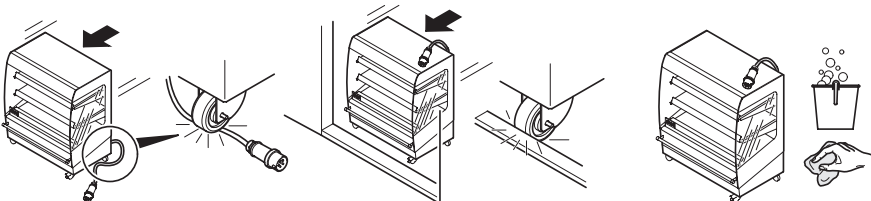
It is essential that products are packaged immediately after preparation. At that moment, the core temperature of the products should at least be 185°F.

- Always put both front wheels on the breaks.

**WARNING**

Take the plug out before moving the unit and make sure that the power cord can't be ran over by the wheels.

- To avoid damage, remove the lower skirts when necessary.
- Be careful when passing any ledges or thresholds.
- To ensure its continued proper functioning clean the unit regularly.



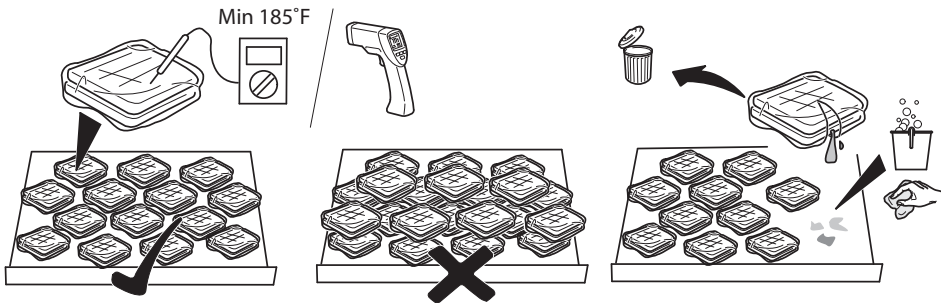
Loading

- Only pack the hot products in bags or containers that are suitable for this purpose.*
- Only place products that have a core temperature of at least 185°F.
- To ensure good contact with the heated trays, only place a single layer of products.
- Make sure that the air slot at the front of the shelf remain free from obstructions.



Immediately remove products in damaged packaging from the equipment. Clean all components that have come in contact with products from damaged packaging. Refer to the instruction "Cleaning the unit".

* The packaging material used must be heat resistant to at least 205°F.



2. INSTALLATION

**WARNING**

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located above the top shelf on the left column inside the unit.

**WARNING**

Appliances equipped with a flexible electric supply cord are provided with a three- or four-prong grounding plug. This plug must be connected into a properly grounded three- or four-prong receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from this plug.

UNPACKING

Immediately after unpacking the deli display case, check for possible shipping damage. If the deli display case is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Remove all vinyl protection from the stainless steel surfaces of the display case and any tape from the glass and steel surfaces.

1. Loosen the screws
2. Remove the other secure construction.

2.1. Electrical connections



WARNING

Electrical and grounding connections must comply with the applicable portions of the national electrical code and / or other local electrical codes.



WARNING

Disconnect electrical power supply and place a tag at the disconnect switch indicating that you are working on the circuit.



WARNING

Ensure that the electrical power supply agrees with the specifications on the oven's data plate and complies with the wiring diagram, on the field wiring connection box.

Refer to the ELECTRICAL DATA chart below.

Electrical Data

Model	Shelves	Volts	Hertz	Phase	Amps
MD25	3	120	60	1	19.2
	3	208	60	1	11.3
	4	208	60	1	14.2
	5	208	60	1	17.1
MD40	3	208	60	1	17.0
	4	208	60	3	15.0
	5	208	60	3	15.0
MD48	3	208	60	1	21.0
	4	208	60	3	17.6
	5	208	60	3	19.1

BEFORE FIRST USE



WARNING

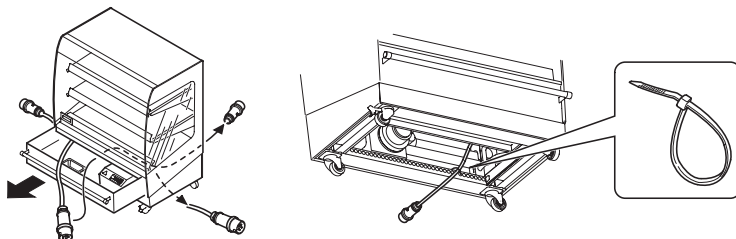
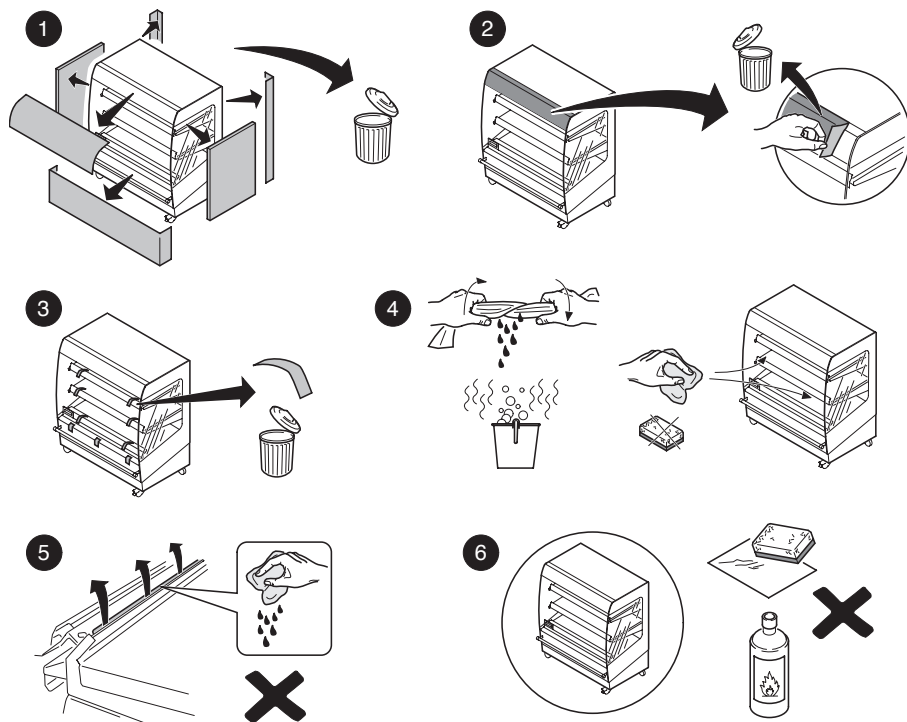
Disconnect the electrical power to the machine and follow lockout / tag out procedures.

The display cases must be burned-in to release any odours that might result from heating the new display case surfaces.

1. Clean, sanitize, rinse and wipe dry the display case and all its parts and accessories both inside and outside. Refer to Cleaning for further instructions.
2. Operate the display case for 45 minutes. Smoke, with an unpleasant odour, will normally be given off during this burn-in period. Provide adequate room ventilation and avoid inhaling.

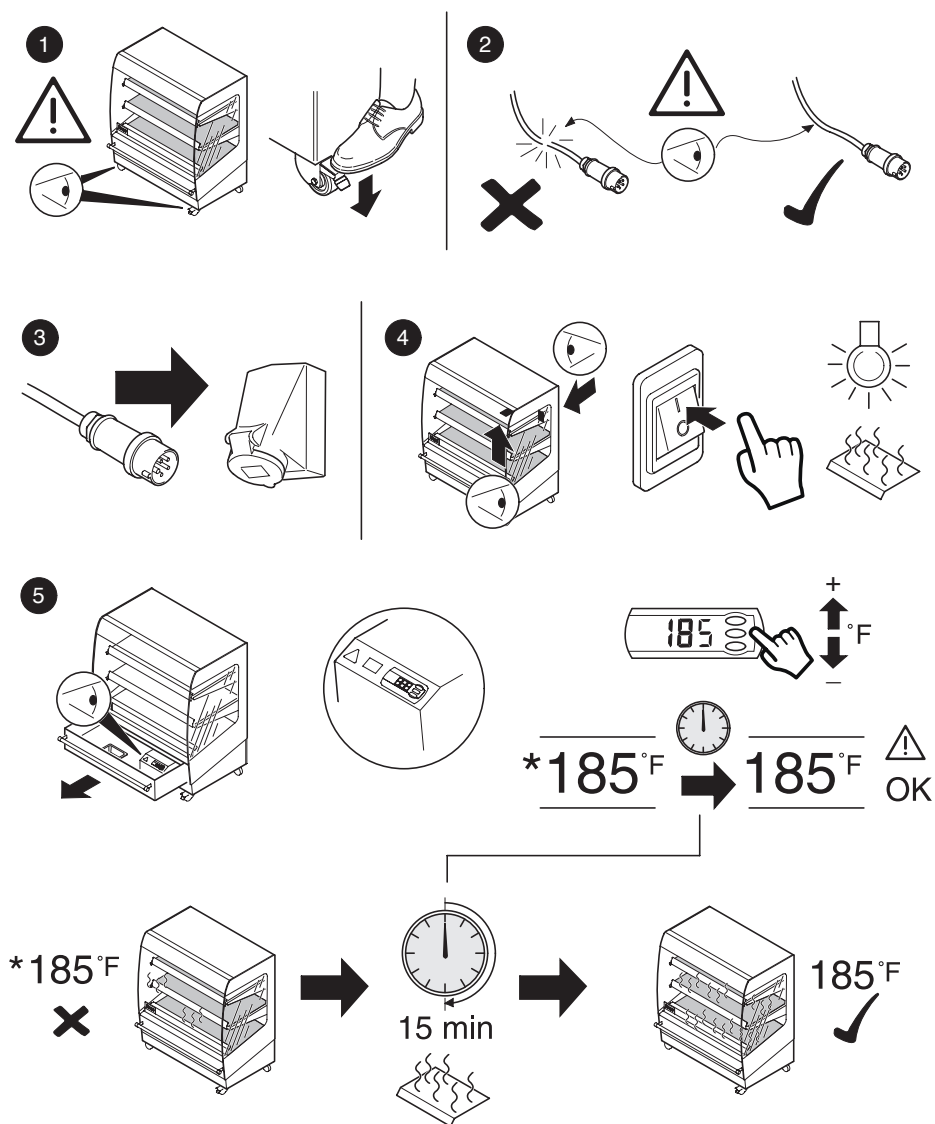
3. FIRST USE

- Remove all packaging materials from the unit.
- Remove the foil from the illuminated sign, shelves and child guard.
- Remove all temporary tape.
- Before starting to use the unit, clean the inside with a damp cloth.
- Avoid excessive use of water on the shelves.
- Make sure no water goes into the air slots.
- Clean the side glass both inside and out.
- Avoid scratches on all plastic and varnished parts, do NOT use aggressive detergents.

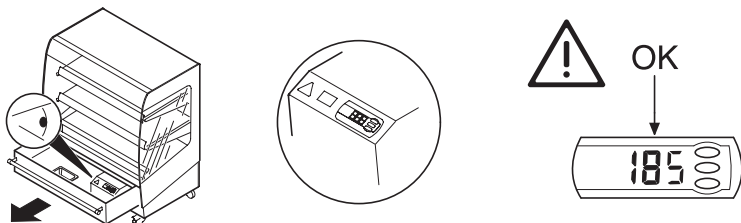


4. OPERATION

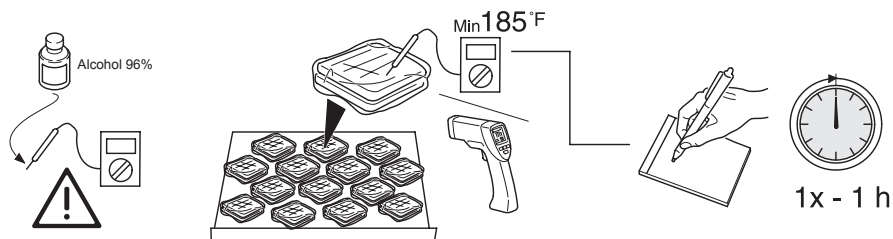
4.1. Switch on



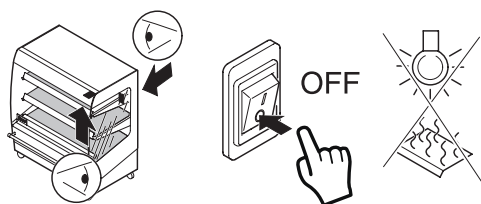
4.2. Checking the temperature in the unit



4.3. Checking the product temperature

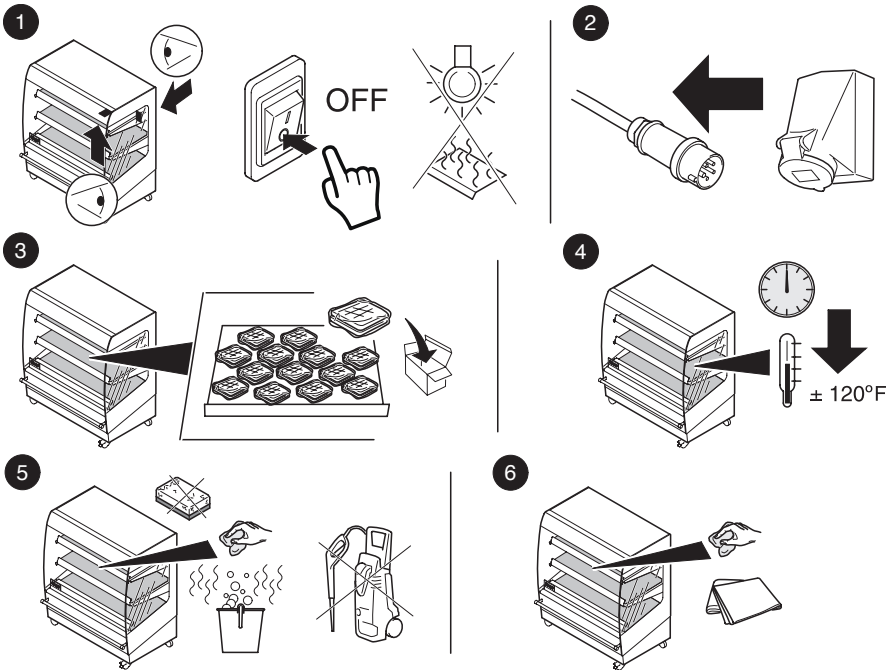


4.4. Switch off



5. MAINTENANCE

5.1. Daily maintenance



Guidelines for Maintaining Stainless Steel Surfaces

There are four basic things that can break down the surface layer of stainless steel and allow corrosion to develop: 1) Abrasion, 2) Deposits, 3) Water and 4) Chlorides.

Avoid abrasion from rubbing with steel pads, wire brushes or scrapers that can leave iron deposits on stainless steel; instead, use plastic scouring pads or soft cloths. For stubborn stains, use products such as Cameo, Talc or Zud First Impression. Always rub parallel to the polish lines or with the grain.

Hard water can leave deposits that promote rust on stainless steel. Treated water from softeners or certain filters can eliminate these mineral deposits. Deposits from food must be properly removed by cleaning. Use mild detergent and non-chloride cleaners. Rinse thoroughly. Wipe dry. If using chloride containing cleaners or sanitizers, rinse repeatedly to avoid stainless steel corrosion. Where appropriate, apply a polish recommended for stainless steel (such as Benefit or Super Sheen) for extra protection and luster.

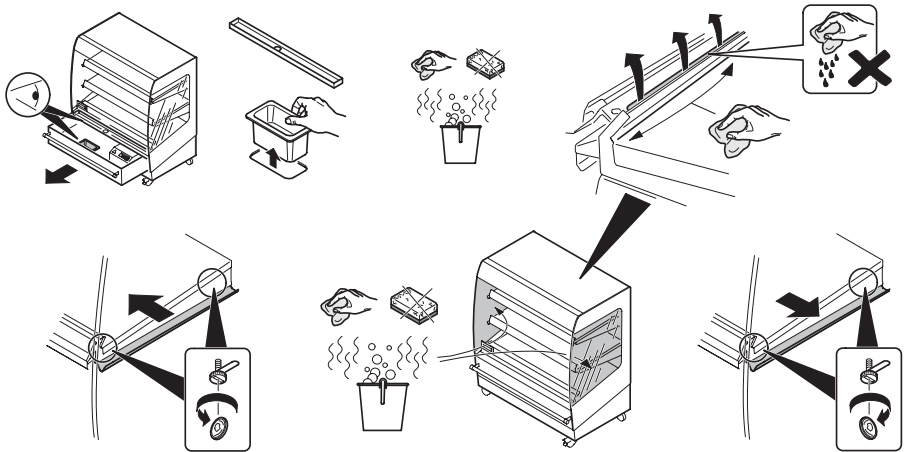
END OF DAY

Cleaning the Interior of the Case

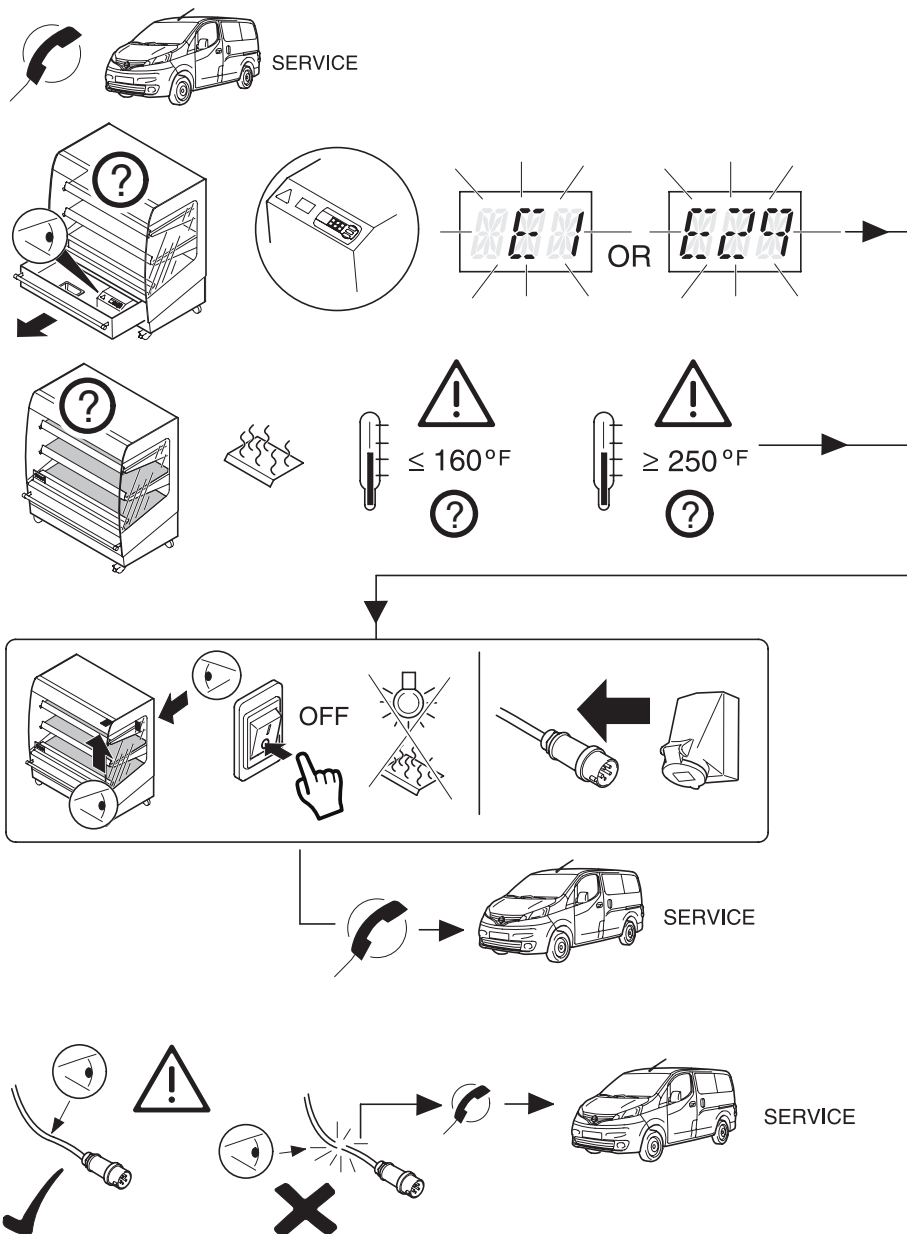
**CAUTION**

Do not use excessive amounts of water. Do not clean with a pressure hose.

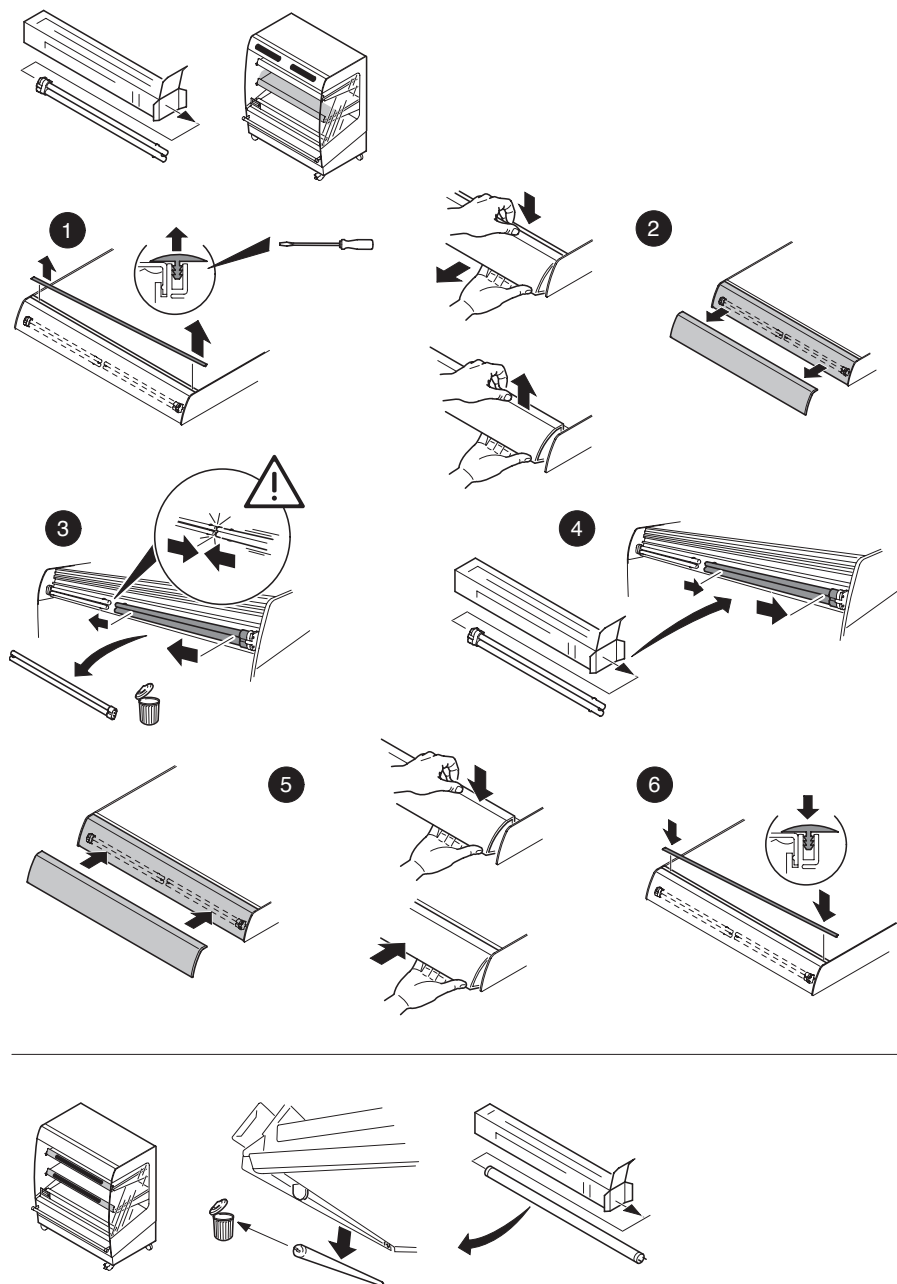
1. Wash with warm soapy water, rinse, sanitize and dry with soft clean cloth.
2. Clean interior stainless steel surfaces with warm soapy water, rinse and wipe dry with a soft cloth.



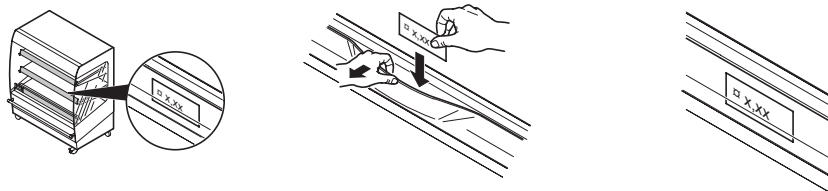
6. FAULTS AND SERVICE / WHAT TO DO



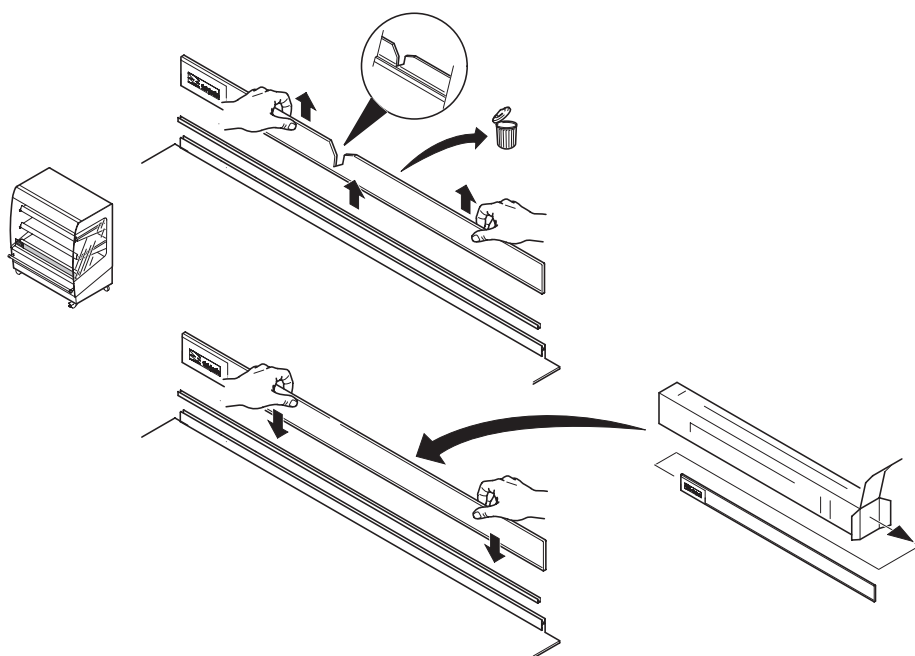
6.1. Replacing a lamp



6.2. Placing a price strip



6.3. Replacing the child guard



7. TECHNICAL SPECIFICATIONS

Model	MD25	MD40	MD48
Dimensions			
• Width	23 ¾ in	39 ¾ in	47 ¾ in
• Depth	31 ½ in	31 ½ in	31 ½ in
• Height (3-shelves)	56 ¾ in	56 ¾ in	56 ¾ in
• Height (4-shelves)	66 ¾ in	66 ¾ in	66 ¾ in
• Height (5-shelves)	77 ¾ in	77 ¾ in	77 ¾ in

Weight			
Net approx.			
• 3-shelves	342 lb	441 lb	474 lb
• 4-shelves	402 lb	525 lb	567 lb
• 5-shelves	461 lb	604 lb	

Various			
• Noise level (on the working place)	< 65 dB(A)	< 65 dB(A)	< 65 dB(A)
• Standard accessories	User manual	User manual	User manual

Electrical Data

Model	Shelves	Volts	Hertz	Phase	Amps
MD25	3	120	60	1	19.2
	3	208	60	1	11.3
	4	208	60	1	14.2
	5	208	60	1	17.1
MD40	3	208	60	1	17.0
	4	208	60	3	15.0
	5	208	60	3	15.0
MD48	3	208	60	1	21.0
	4	208	60	3	17.6
	5	208	60	3	19.1

8. SERVICE PARTS AND SERVICE CALLS

Service Parts and Service Calls

Contact our service office for any repairs or adjustments needed on this equipment.

National Service Cooperative: 866 – 208 – 1486 (toll free).

Fri-Jado Parts Hot Line: 877 – 392 – 7815 (toll free).

9. ACCESSORIES

