

CM-100 cheese melter

owner's manual

Manufacturing Numbers:

9100416 9100417

www.ajantunes.com P/N 1011175 Rev. D 09/13

Table of Contents

General	2
Warranty Information	2
Service/Technical Assistance	2
Important Safety Information	3
Warnings	
Specifications	4
Installation	
Plumbing	5
Operating Instructions	6
Hi-Limit Thermostat	6
Daily Cleaning	7
Monthly Cleaning	7
Calibration	8
Troubleshooting	
Wiring Diagram	11
Replacement Parts	12
Notes	14
Limited Warranty	16

▲ IMPORTANT **▲**

A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

▲ IMPORTANT **▲**

Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

GENERAL

The Taco Bell CM-100 Cheese Melter produces steam to quickly heat and melt cheese for a variety of products. Simple push-button action delivers a single-shot of super-heated steam. Because the amount of steam is always consistent, this unit removes the guesswork and produces a uniform finished product from one operator to another.

This manual provides the safety, installation, and operating procedures for the Cheese Melter. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Cheese Melter is manufactured from the finest materials available and is assembled to Roundup's strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

WARRANTY INFORMATION

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, 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 under warranty.

The warranty does not extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

SERVICE/TECHNICAL ASSISTANCE

Purchased From

If you experience any problems with the installation or operation of your unit, contact your local Roundup Authorized Service Agency.

Fill in the information below and have it handy when calling your Authorized Service Agency for assistance. The serial number is on the specification plate located on the rear of the unit.

Date of Purchase	
Model Number	
Serial Number	
Manufacturing Number	

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

Visit www.ajantunes.com or contact the factory at 1-630-784-1000 to locate your nearest Authorized Service Agency.

Refer to the service agency directory packaged with your manual and fill in the information below.

Authorized Service Agency
Name
Phone Number
Address



IMPORTANT SAFETY INFORMATION

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 defeat 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 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 your nearest Authorized Service Agency 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.
- Turn the power off, unplug the power cord, 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. These chemical products will be highlighted with bold face letters followed by the abbreviated HCS (Hazard Communication Standard). See Hazard Communication Standard manual for the appropriated Material Safety Data Sheets (MSDS).
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- Do not clean this appliance with a water jet.

WARNINGS

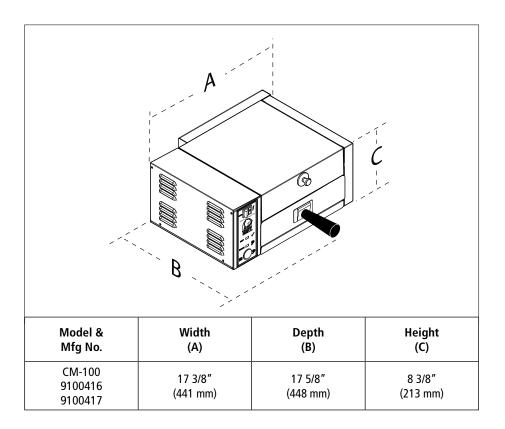
Be advised of the following warnings when operating and performing maintenance on this unit.

- If the supply cord is damaged, it must be replaced by an authorized service agent or a similarly qualified person in order to avoid a hazard.
- Do not modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- If a chemical cleaner is used, be sure it is safe to use on cast aluminum.
 Observe all precautions and warnings on product label.
- Inspection, testing, and repair of electrical equipment should only be performed by qualified service personnel.
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- Water pressure must not exceed 25 psi (1.7 kg/cm² or 172 kPa). Higher water pressures may cause poor performance or flooding. To reduce water pressure, install a water pressure regulator and set water pressure to 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa). To order a water pressure regulator from our Authorized Service Agency, order P/N 7000314 for one unit or P/N 7000235 for two units.
- To ensure proper steaming characteristics, some calcium/mineral deposits must be present on the generator surface. If during cleaning, the surface does become free of calcium/mineral deposits, mix one cup tap water with 2 tablespoons of baking soda and slowly pour 1/4 cup of the solution onto the generator surface. This may have to be repeated several times to ensure proper steaming characteristics by creating a thin layer of deposits on the surface. See the Maintenance section of this manual.

- Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- Chlorides or phosphates in cleaning agents (e.g. bleach, sanitizers, degreasers or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment:
 - Always use soft, damp cloth for cleaning, rinse with clear water and wipe dry. When required, always rub in direction of metal polish lines.
 - Routine cleaning should be done daily with soap, ammonia detergent, and water.
 - Stains and spots should be sponged using a vinegar solution.
 - Finger marks and smears should be rubbed off using soap and water.
 - Hard water spots should be removed using a vinegar solution.



SPECIFICATIONS



Model & Mfg No.	Volts	Watts	Amps	Hertz	Plug Description
CM-100 9100416 9100417	208	3300	16	50/60	NEMA 6-20P



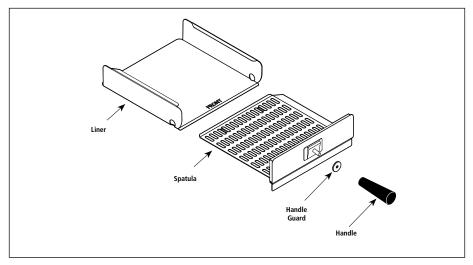


Figure 1. CM-100 Spatula

INSTALLATION

- 1. Remove unit and all packing materials from the shipping carton.
- 2. The unit should come with the items listed below:
 - Owner's Manual
 - · Authorized Service Agency Directory
 - · Handle and Handle Guard
 - · Water Quick Disconnect Kit

NOTE: If any parts are missing or damaged, contact Antunes Technical Service IMMEDIATELY at 1-877-392-7854 or 1-630-784-1000.

- Remove all packing materials and protective coverings from the unit.
- Remove and wash the Spatula and Liner (Figure 1) in soap and water by hand. Rinse with clean water and allow to air dry.

NOTE: Do NOT wash in a power washer.

5. Wipe all surfaces of the unit with a hot damp cloth.

NOTE: Do NOT use a dripping wet cloth. Wring out before use.

- 6. Assemble the Handle and Handle Guard to the Spatula (Figure 1).
- 7. Re-install the Spatula.

When placing the Cheese Melter into service, pay attention to the following guidelines.

 Make sure the power switch is off and the unit is at room temperature before plugging in the power cord.

- Do not block or cover any openings on the unit.
- Do not immerse the power cord or plug in water.
- Keep the power cord away from heated surfaces.
- Do not allow the power cord to hang over edge of table or counter.

Plug the power cord into the appropriate power outlet. Refer to the specification plate for the proper voltage.

- 1. Place the unit on a sturdy, level table or other work surface..
- 2. Turn off the power.
- Ensure the line voltage corresponds to the stated voltage on the specification label and power cord warning tag.
- 4. Connect a length of 1/4" (6.5 mm) I.D. flexible tubing (not supplied) to the bottom of the Chimney as shown in Figure 2A. Secure using a hose clamp (not supplied). Direct the other end of the tubing to a drain.
- 5. Connect the unit to the power supply.

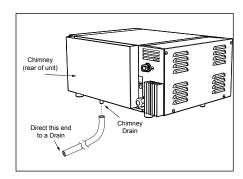


Figure 2A. Chimney Drain Tubing

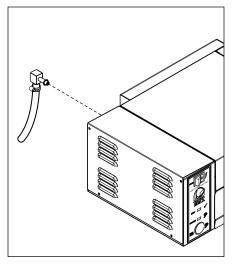


Figure 2. Quick Disconnect

PLUMBING

The CM-100 requires installation of a reverse osmosis filtration system for supplying water to this equipment. To purchase the filtration system, contact the approved equipment distributor.

Flexible water line (not supplied) for water hookup should be 1/4" (6.5 mm) I.D to fit the quick disconnect (supplied).

NOTE: It is recommended to install an in-line water strainer (P/N 7000333) to prevent debris from entering the solenoid valve. Debris in the solenoid valve will cause a leaking condition that is not covered by warranty.

- Connect the Flexible Tubing to the Quick Disconnect Insert using the supplied hose clamp.
- Push the Quick Disconnect Insert into the female fitting on the back of the unit until it clicks.



Water pressure must not exceed 25 psi (1.7 kg/cm² or 172 kPa). Higher water pressures may cause poor performance or flooding. To reduce water pressure, install a water pressure regulator, and set water pressure to 20–25 psi (1.4–1.7 kg/cm² or 138–172 kPa).



Connect this unit to a cold water supply line only. Connecting this unit to a hot water supply line will void the warranty.



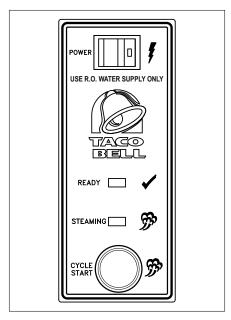


Figure 3. Operating Controls

OPERATING INSTRUCTIONS

 Turn the power on and allow the unit to preheat for approximately 20–30 minutes.

NOTE: The green Ready Light will flash during warm-up. The flashing light will become steady when the unit is up to temperature. If the Ready Light continues to flash after warmup, or starts to flash during operation, see the Troubleshooting section in this manual.

NOTE: Do NOT push the CYCLE/START button during warmup. The flashing green Ready Light indicates the unit is not up to temperature. If the CYCLE/START button is pressed while the green light is flashing, nothing will happen.

- 2. Pull out the Spatula and place the product to be steamed onto the Spatula.
- 3. Push the Spatula fully into the unit.

NOTE: Spatula must be fully inserted in order to start a steam cycle.

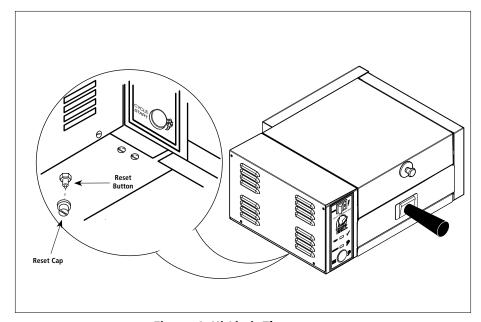


Figure 4. Hi-Limit Thermostat

- Press and release the CYCLE/START button. The green Ready Light will turn off and the yellow Steaming Light will come on and remain lit for the entire steaming cycle.
- At the end of the steaming cycle (approximately 7 seconds), an audible signal will sound until the spatula is removed from the unit and the green Ready Light will turn back on, indicating the product is ready to be served.
- Carefully remove the steamed product and insert the Spatula back into the unit

▲ WARNING **▲**

To avoid injury, be careful when removing the Spatula. Be sure to allow steam to escape before putting hands or face over the steamer.

HI-LIMIT THERMOSTAT

A hi-limit thermostat will turn off electrical power to the Generator and transformer circuits if the unit overheats. To reset the Hi-Limit Thermostat, allow the unit to cool down (approximately 45 minutes). Then remove the cap located on the bottom of the unit (Figure 4) and press the reset button.

If the unit continues to shut off due to overheating, contact your Roundup Authorized Service Agency.



A CAUTION **A**

Do not use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

▲ CAUTION ▲

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

A CAUTION A

Turn the power off, unplug the power cord, and allow the unit to cool before performing any service or maintenance.

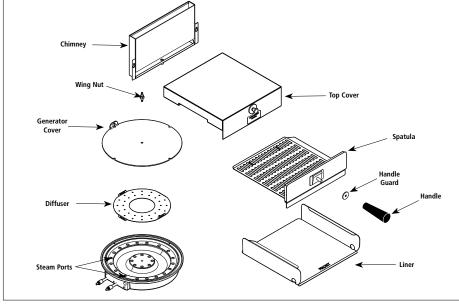


Figure 6. CM-100 Components

DAILY CLEANING

NOTE: Frequency of cleaning is determined by water conditions, usage, and water filter systems.

- 1. Turn the power off, unplug the power cord, and allow the unit to cool down.
- Check the Water Quick Disconnect Fitting and all hose clamp connections for leakage. If leakage is apparent, tighten all clamps or replace part if required.
- 3. Remove the Top Cover, Spatula, and Liner (Figure 6).
- Remove Chimney (Figure 6)from rear of unit by sliding upward and away from the unit.
- Clean the Top Cover, Spatula, Liner, and Chimney in hot, soapy water by hand. Rinse in clear water and wipe dry.

NOTE: Do NOT wash in a power washer.

- 6. Clean the chamber of any product spills.
- 7. Clean entire unit with a clean, hot, damp cloth (not dripping wet) and wipe dry.
- 8. Re-install Chimney, Liner, Spatula, and Top Cover.
- 9. Plug in the power cord and test the unit before returning it to service.

MONTHLY CLEANING

This unit utilizes an open steam generator. Water sprayed onto the Generator surface flashes into steam immediately, but the minerals in the water do not steam; they stay on the Generator surface. A small amount of mineral deposits are needed for proper operation, but a buildup of excessive mineral deposits causes poor steaming efficiency and excessive moisture (wet steam) and will eventually severely hinder the steaming action.

CLEANING STEAM GENERATOR

- Turn the power off, unplug the power cord, and allow the unit to cool down.
- 2. Remove the Top Cover (Figure 6).
- 3. Remove the Wing Nut and Generator Cover (Figure 6).
- 4. Remove the Diffuser (Figure 6).
- Examine all steam ports. If mineral deposits have formed, place a flat blade screwdriver or wire brush into the openings. Use a twisting motion to scrape the openings clean.

NOTE: If the mineral deposits come off in flakes or layers, buildup is excessive.

- Use a brass or stainless steel wire brush and small scraper to loosen and remove excessive deposits from the Generator surface. If deposits are still excessive and/or difficult to remove, proceed to Step 7.
- Pour food safe delimer solution (not supplied) or white vinegar onto the Generator surface. Be sure to follow the delimer manufacturer's directions

- for proper mixture and use. It must be safe for use on aluminum.
- Remove the delimer solution from the Generator and rinse with clear water to remove all traces of solution.
- Clean the Spatula, Liner, Chimney, Diffuser, Top Cover, and Generator Cover in hot detergent water. Then rinse in clear water and wipe dry.
- 10. Clean steam chamber of any product spills.
- Clean the surface of the unit with a hot, clean, damp cloth (not dripping wet) and wipe dry.
- 12. Re-install all parts and fasten the Generator Cover.
- 13. Plug in the power cord and water line.

To ensure proper steaming characteristics, some mineral deposits must be present on the Generator surface. If during cleaning, the surface does become free of mineral deposits (bare aluminum), add plain tap water to surface and allow to boil off.

In soft water areas, it may be necessary to add a small amount of calcium/minerals to the generator surface to season it. This will ensure proper steaming characteristics by producing a thin coating of mineral deposits on the surface. Seasoning mixture consists of 2 tablespoons baking soda, and 1 cup water. Pour 1/4 cup of seasoning mixture onto hot generator. After mixture is converted to steam, the remaining loose powder can be removed. Repeat as needed until there is a thin, white mineral coating on the surface of the generator.



CALIBRATION

If the unit does not steam properly and the water pressure is 20–25 psi, use the steps below to calibrate the water volume.

- With the unit positioned at the edge of its location surface (counter, table, etc.), slide the unit forward approximately 3" to expose the Water Volume Control on the bottom left side of the unit (Figure 5).
- 2. Use a small screwdriver to carefully and slowly adjust the control. Turning the control clockwise increases the amount of water volume used per cycle and counterclockwise decreases the amount.

NOTE: The Water Volume Control is numbered 0-9 and is preset to 6. With each turn, the unit will beep.

3. Plug in the power cord and test the unit before returning it to service.

NOTE: If the steamer does not steam properly after calibration, refer to the Troubleshooting section of this manual.

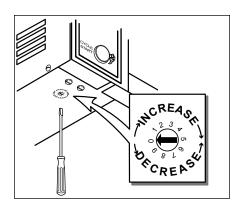


Figure 5. Water Volume Control



Excessive force will damage the Water Volume Control. Do NOT turn past the built-in stops on the control or the unit will be damaged and void the warranty.



TROUBLESHOOTING

A WARNING **A**

To avoid possible personal injury and/or damage to the unit, inspection, test, and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required. Use extreme care during electrical circuit tests. Live circuits will be exposed. If the troubleshooting steps listed below do not solve your machine's problem, contact an Authorized Service Agency for further assistance.

Problem	Possible Cause	Corrective Action
Unit steams, but requires two or more cycles to melt cheese.	Generator Surface temperature is too low.	Verify generator surface temperature to be 380–420°F.
	Insufficient or excessive calcium deposits on Generator Surface.	Verify generator surface has a thin calcium coating for proper steaming. Refer to the Maintenance sec- tion of this manual.
	Generator Cover is warped or loose.	Verify the Wing Nut is tight. If noticeable steam escapes around the Generator Cover, replace the cover.
	Low water pressure.	Verify water pressure regulator is set to 20–25 psi. Adjust accordingly.
	Water volume adjustment is set too low.	Calibrate the unit for proper water volume. Refer to the maintenance section of this manual.
	Generator steam ports are restricted.	Verify the steam ports are not restricted. Clean accordingly.
	Generator Surface is bare.	Generator Surface must have a thin calcium coating for proper steaming. Refer to the Maintenance section of this manual.
	Damaged or worn Quick Disconnect.	Remove the Quick Disconnect from the rear of the unit. The white plastic piece should protrude approximately 1/8" from the metal.
Unit heats but does not steam.	Low or no water pressure in water line.	Remove the quick disconnect insert from the rear of the unit. While holding into an empty cup, press the white plastic tip for 5 continuous seconds. A strong, steady water flow should be noted. If so, re-engage firmly into the unit. If not present, or low pressure, contact your maintenance person or plumber.
	Solenoid valve coil is defective.	Contact your local Authorized Service Agency.
	Control Board inoperable or problematic.	
	Quick Disconnect is not fully engaged at rear of unit or is damaged.	Remove and re-engage the quick disconnection firmly until a click is heard. Replace if damaged.
	CYCLE/START button is inoperable.	Contact your local Authorized Service Agency.
	Optical Switch is not activated.	Ensure the Spatula is fully inserted and engages the Optical Switch. Replace the Spatula if it is bent or damaged.
	Optical Switch is inoperable.	Contact your local Authorized Service Agency.
Excessive condensation in food compartment.	Water pressure is too high.	Verify water pressure regulator is set to 20–25 psi. Adjust accordingly.
	Water volume adjustment is set too high.	Calibrate unit for proper water volume. Refer to the Installation section of this manual.

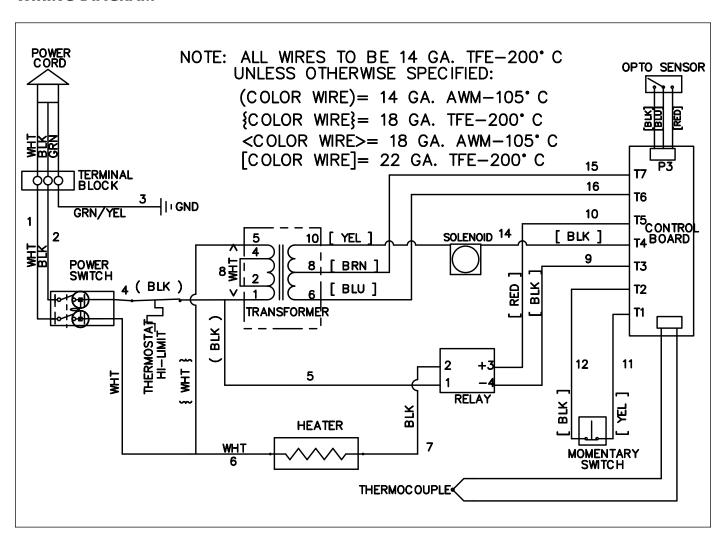


TROUBLESHOOTING (continued)

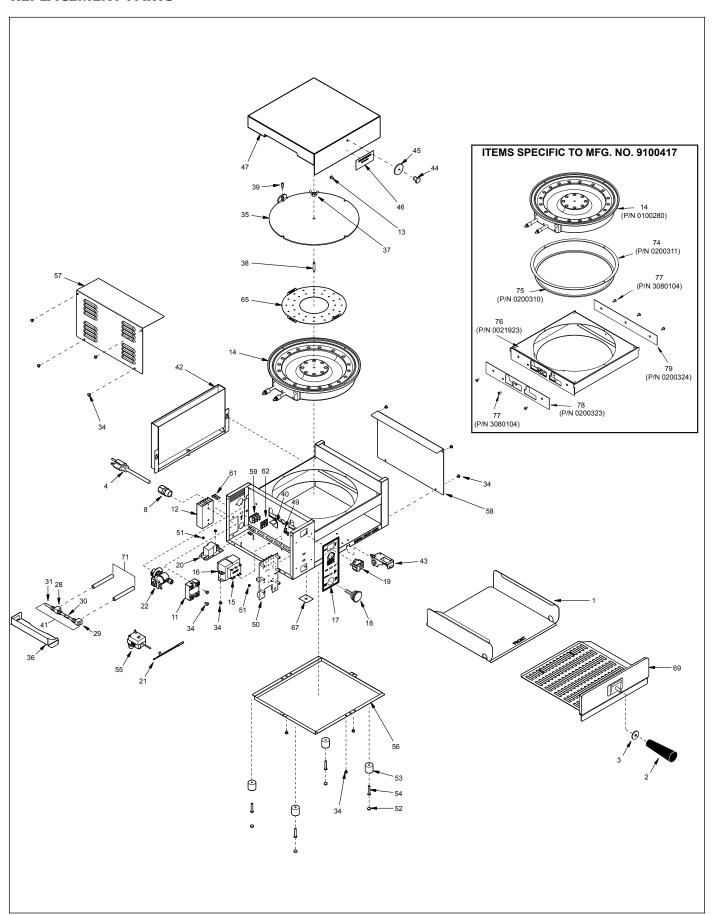
Problem	Possible Cause	Corrective Action	
Unit only leaks water when powered off.	Solenoid Valve is leaking due to debris trapped within its plunger and seat.	Contact your local Authorized Service Agency. NOTE: This condition is not covered by warranty. To prevent debris from entering a solenoid, an in-water strainer must be used.	
Unit only leaks water when powered on.	Control Board inoperable or problematic.	Contact your local Authorized Service Agency.	
	CYCLE/START button shorted.		
No heat and the green Ready Light flashes continuously.	Generator is open.	Contact your local Authorized Service Agency.	
	Solid State Relay not closing.		
	Control Board inoperable or problematic.		
	Loose, burnt, or broken wires in heater circuit.		
	Circuit is wired incorrectly.		
Unit does not operate, power switch is on, but light is off.	Unit unplugged.	Plug power cord into the appropriate outlet.	
on, sacingni is on	Circuit breaker is off.	Reset the circuit breaker.	
	Power cord defective or inoperable.	Contact your local Authorized Service Agency.	
	Power switch defective or inoperable.		
Green Ready Light and yellow Steaming Light turn on and off inter- mittently.	Hi-Limit Thermostat is tripping because of an overheating Generator.	Verify the Generator Surface temperature is 380–420°F. If temperature is above 420°F, contact your maintenance person or Authorized Service Agency.	
	Hi-Limit Thermostat is tripping prematurely.	If the Hi-Limit Thermostat trips within 380–420°F, contact your local Authorized Service Agency.	



WIRING DIAGRAM



REPLACEMENT PARTS





REPLACEMENT PARTS (continued)

ltem	Part No.	Description (ty.
1	0506007	Cavity Liner	1
		(Mfg. No. 9100416)	
	0506687	Cavity Liner	1
		(Mfg. No. 9100417)	
2	2100107	Spatula Handle	1
3	2100249	Spatula Handle Guard	1
4	0700452	Power Cord	1
5	3010116	Weld Nut #8-32	4
6	3010146	Weld Stud #4-40 x 7/8"	4
7	3040125	PEM Stud #4-40 x 5/8"	2
8	0400251	Strain Relief	1
9	0400138	Locknut Conduit	1
10	3060153	Self-Clinching Stud	1
		#6-32 x 3/8"	
11	7000652	Solid State Relay, 50A	1
12	4050180	Heat Sink	1
13	308P104*	Mach. Screw #8-32 x 3/8	" -
14	7000245	Generator, 208V, 3800W	
		(Incl. #14, 37, 38, 39 & 65)
		(Mfg. No. 9100416)	
	0100280	Generator 208V/3300 W	1
		(Mfg. No. 9100417)	
15	7000319	Transformer	1
16	300P102*	Speed Nut, #8-32	-
17	1001433	Control Label	1
18	7000841	Momentary Switch Assy	
19	4010231	Rocker Switch, 25A	1
20	4070156	Varistor Board	1
21	4050135	Thermocouple, Type J	1
22	0011123	Solenoid Valve Assy. 24 VAC	1
23	2080117	Quick Disconnect, 1/8" NPT	1
24	0503171	Quick Disconnect Plate	1
25	362P102*	Lockwasher	-
26	2140159	Tape Pipe Tread	2

Item	Part No.	Description (Qty.
27	2040103	Male Connector, 1/4" x 1/8" NPT	1
28	2040146	Female Tee Fitting 1/4" x 1/8" NPT	1
29	2040145	Female Elbow Fitting 1/4" x 1/8" NPT	1
30	2000203	Restrictor Tube	1
31	2000236	Inlet Tube	1
32	308P124*	Mach. Screw #8-32	-
33	308P143*	KEPS Hex Nut #8-32	-
34	308P103*	Tap Screw, #8-32 x 1/4"	-
35	0503433	Generator Cover	1
36	0400421	Insulator	1
37	325P170*	Wing Nut, 1/4"-20	-
38	0300129	Stud Cover	1
39	306P134*	Mach. Screw #6-32 x 3/8	١ -
40	0503472	Hi-Limit Support Bracket	1
41	7000846	Water Fitting Kit	1
		(Incl. #28, 29, 30 & 31)	
42	0021654	Chimney	1
43	0012654	Optical Switch Assy.	1
44	2100247	Knob	1
45		Handle Guard	1
46	1001192	Label, Caution	1
47	0506011	Top Cover	1
48	2140109	Threadlocker (not shown)	1
49	0506008	Thermocouple Retainer	1
50	4070171	Main Board	1
51	304P105*	Hex Nut, #4-40	-
52	2180145	Bumper Cover	4
53	7000130	Bumper Recess	4
54	310P136*	Mach. Screw #10-32 x 1/4"	-
55	4030314		1
56	0505999		1
		Dottom Cover	•

ltem	Part No.	Description (Qty.
57	0505997	Control Housing Cover	1
58	0505998	End Housing Cover	1
59	7000136	Terminal Block	1
60	306P101*	Hex Nut #6-32	-
61	306P123*	Mach. Screw	-
		#6-32 x 7/8"	
62	1000967	Marking Label	1
63	2140156	Adhesive Sealant	1
64	308P120*	Mach. Screw	-
		#8-32 x 5/8"	
1	0503431	Steam Diffuser	1
66	4060107	Cable Tie	1
		(not shown)	
67	1000402	Label, Increase/Decrease	
68	1001062	Label, Connections	1
69	0021655	Spatula	1
	0502199	Spacer	2
71	7000446	Pipe, 3.625" Lg.	1
		(See Note below)	
72	0700807	Wire Set	1
7.	4004427	(not shown)	
73	1001427	Wiring Diagram	1
74	0200311	(not shown) Gasket, Generator Top	1
/4	0200311	(Mfg. No. 9100417)	'
75	0200310	Gasket, Generator Bot.	1
'	0200510	(Mfg. No 9100417)	'
76	0021923	Weltment, Generator	1
'	0021323	(Mfg. No. 9100417)	.
77	308P104*	Screw 8-32 x 3/8	1
		(Pkg of 10)	
		(Mfg. No. 9100417)	
78	0200323	Gasket, Control	1
		Housing Side	
		(Mfg. No. 9100417)	
79	0200324	Gasket, End Housing	1
		Side (Mfg. No. 9100417))

^{*} Available only in packages of 10.

NOTE: Always use thread seal tape on threads and tighten until very snug.



NOTES



NOTES (continued)



LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

- 1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not cover overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the equipment. This warranty does not cover consumable/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
- 2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
- 3. If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.
- 4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
- 5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



A.J. Antunes & Co. Headquarters/Manufacturing Carol Stream, Illinois 60188 USA Phone: (630) 784-1000

Toll Free: (800) 253-2991 Fax: (630) 784-1650 Antunes Equipment Manufacturing (Suzhou) Ltd., Suzhou, Jiangsu, China 215011 Phone: 86-512-6841-3637 Toll Free: 400-0-7878-22

Fax: 86-512-6841-3907